

Sardinia

SINCE 2006

The Sardinian Experience

Tasting Menu



Mussels

with couscous in a saffron broth

Roero Arneis, Batasiolo, Piedmont

Sweetbreads

with caramelized onions and sage

Sauvignon Blanc, Ca' Bolani

Spaghetti Bottarga

Bottarga di Muggine

Vermentino di Gallura, Vigne Surrau, Sardinia

Grilled Mediterranean Octopus

Vermentino di Sardegna, Giunco

Malloreddos

mussels, peas, cherry tomatoes, saffron

Cannonau di Sardegna, Surrau, Sardegna

Dolce

Chef Selection

Mirto di Sardegna

\$75++ without wine | \$95++ with wine tasting