

# SARDO

## ANTIPASTI

<b>Vegetali misti alla griglia</b> Grilled mixed vegetables of courgettes, aubergine, fennel, peppers and celeriac	£9.50
<b>Mozzarella di bufala con caponatina</b> Special buffalo mozzarella accompanied by a mixture of marinated vegetables & pine kernels	£9.50
<b>Calamari ripieni</b> Grilled baby squid filled with a mixture of calamari meat and aromatic herbs served in a fresh tomato sauce with broad beans and olives	£10.50
<b>Bresaola di tonno</b> Thin slices of air-dried tuna served with salad leaves and lemon dressing	£11.50
<b>Carpaccio di manzo</b> Finely sliced fillet of beef marinated in extra virgin olive oil, lemon and fresh herbs served with rocket leaves and Grana Padano shavings	£9.50
<b>Talleri di pesce (suitable for two people)</b> A selection of mixed raw and cured fish - please ask your waiter for further details	£19.90
<b>Talleri di carne (suitable for two people)</b> A wooden platter of mixed cured meats – please ask your waiter for further details	£19.90

## PRIMI

<b>Malloreddus alla Campidanese</b> Traditional Sardinian pasta (made with durum wheat) served with a sauce of fresh tomatoes and aromatic sausage	£13.50
<b>Spaghetti bottariga</b> One of the most popular Sardinian pasta dishes consisting of a sauce made with dried mullet roe and extra virgin olive oil	£15.90
<b>Tagliatelle con capesante e zucchini</b> Homemade tagliatelle with scallops and courgettes	£13.90
<b>Linguine al granchio</b> A Sardo favourite with a sauce made of fresh crab meat, extra virgin olive oil, parsley and fresh chillies	£15.90
<b>Fregola agli asparagi e ricotta</b> Risotto like Sardinian pasta with asparagus and salty ricotta cheese	£13.50
<b>Gnocchi di patate al pomodoro e pecorino</b> Potato dumplings in a fresh tomato and basil sauce and topped with pecorino cheese	£12.90

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## SECONDI

<b>Salsiccia Sarda</b> Homemade aromatic sausage, charcoal-grilled, served with baby carrots and potatoes	£15.95
<b>Fegato di vitello al balsamico</b> Calf's liver in a balsamic vinegar sauce served with peppers and broccoli	£17.50
<b>Battuta d'agnello</b> Marinated and grilled fillet of lamb paillard served with French beans and potatoes	£18.50
<b>Tonno alla griglia</b> Grilled fresh tuna steak served with asparagus and salad	£19.90
<b>Pesce spada alla griglia</b> Grilled swordfish served with asparagus and wild rocket	£17.50
<b>Nodino di vitello alle erbe</b> Grilled veal chop coated in fine layer of bread crumbs, herbs and spices, served with spinach and potatoes	£20.50
<b>Tagliata di Manzo all'Ovinfort</b> Grilled scotch beef steak topped with a Sardinian blue cheese sauce served with spinach and potatoes	£21.00
<b>Grigliata di Carne</b> (suitable for two people) Wooden platter of grilled scotch beef steak, lamb, calf's liver and sausage served with sautéed potatoes	£38.00

## SIDE ORDERS

<b>Insalata di rucola e parmigiano</b> Rocket salad with parmesan shavings	£7.50
<b>Insalata Verde</b> Mixed green salad	£3.50
<b>Insalata Mista</b> Mixed green salad with tomatoes	£3.90
<b>Legumi misti</b> Mixed vegetables - Please ask your waiter for availability	£4.50

*A charge of £2.00 per person will be added to your bill for the Sardinian breads, olives and extra virgin olive oil  
An optional service charge of 12.5% will be added to your bill*