

# 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 with a sauce of fresh tomatoes, basil and olives	£11.50
<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, truffle oil, lemon and fresh herbs served with rocket leaves and Grana Padano shavings	£10.50
<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>Tagliatelle con capessante</b> Homemade tagliatelle pasta, served with scallops and zucchini in a seafood sauce.	£17.50
<b>Malloreddus alla Campidanese</b> Traditional Sardinian pasta (made with durum wheat) served with a sauce of fresh tomatoes and aromatic sausage	£15.90
<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	£17.90
<b>Linguine al granchio</b> A Sardo favourite with a sauce made of fresh crab meat, extra virgin olive oil, parsley and fresh chillies	£17.90
<b>Fregola agli porcini e ricotta</b> Risotto like Traditional Sardinian pasta served with wild porcini mushroom and salty smoked ricotta cheese	£15.90

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## SECONDI

<b>Salsiccia Sarda</b> Homemade aromatic sausage, grilled, served with carrots and French beans	£16.50
<b>Battuta d'agnello</b> Marinated and grilled fillet of lamb paillard served with grilled zucchini	£18.50
<b>Tonno alla griglia</b> (200gr) Grilled fresh tuna steak served with cherry tomatoes and mixed green leaves, topped with lemon and olive oil dressing	£21.00
<b>Pesce spada alla griglia</b> (200gr) Grilled swordfish served with cherry tomatoes and mixed green leaves, topped with lemon and olive oil dressing	£18.50
<b>Tagliata di Manzo all'Ovinfort</b> (200gr) Grilled scotch beef fillet steak topped with a Sardinian blue cheese sauce, served with rocket salad and parmesan shavings	£22.00

## SIDE ORDERS

<b>Insalata di rucola e parmigiano</b> Rocket salad with parmesan shavings	£6.50
<b>Patate saltate</b> Baby new potatoes with rosmarin and olive oil	£4.50
<b>Insalata Mista</b> Mixed green salad with tomatoes	£4.50
<b>Fregola con vegetali</b> Sradinian Fregola pasta with mixed vegetables	£6.50
<b>Fregola con frutti di mare</b> Sradinian Fregola pasta with seafood	£7.50

*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*