

## [Fish menu 47€ pp]

### 4 course+aperitive

*Aperitivo di benvenuto / Welcome aperitive*

#### **Antipasto:**

Speck di tonno “Pino Spanu” / Tuna speck (Pino Spanu from Cabras), artichoke salad, myrtle vinaigrette, bread tuile

#### **Primi:**

Risotto nero di seppia / Squid ink risotto “Acquerello”, scallops carpaccio, grey mullet roe

#### **Secondo:**

Filetto di spigola al cartoccio / seabass fillet parcels with mussels, IGP saffron from san Gavino, courgetets, datterini cherry tomatoes served with mix salad

#### **Choice of dessert:**

Seada / Deep-fried semolina dumpling filled with cheese and topped with honey

Or

Tiramisu’