

## *Tasting menu from the Coast*

### *Entrée*

Raw Scallops, fennel, orange, green apple,  
puffed tapioca

✱ allergens: 4 - 6 - 7 - 14

Mackerel, goat yogurt, hollandaise, herb oil

✱ allergens: 3 - 4 - 6 - 7

### *First courses*

Risotto, cuttlefish and squid ragu, wild chickory

✱ allergens: 4 - 6 - 7 - 14

*As another option*

Filindeu, redfish soup, raw and cooked fish

✱ allergens: 1 - 2 - 4 - 6 - 14

### *Main course*

Grilled fish, celeriac and potato veloute,  
clams sauce

✱ allergens: 4 - 7 - 14

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90€ excluding wines

## *Tasting menu from the field*

### *Entrée*

Sheep tartare, miso, charred scallions,  
nori and potato chips

✱ allergens: 3 - 6 - 7 - 10

Quail, foie gras royale, berries, Angialis sauce

✱ allergens: 7

### *First courses*

Tagliolini, guinea fowl ragù, casu axedu

✱ allergens: 1 - 3 - 7 - 8

*As another option*

Lorighittas pasta, goat sauce, black kale

✱ allergens: 1

### *Main course*

Boneless goat, bbq glazed carrots,  
sapa sauce, lemon eggnogg

✱ allergens: 1 - 3 - 10

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85€ excluding wines

## *Desserts*

*(A dessert of your choice from our offerings)*

Warm saffron mousse, confit pears,  
pollen crumble, "pompia" and helichrysum icecream

✱ allergens: 3 - 7 - 8

Carob Tiramisu, cocoa crunchy sponge,  
bitter coffee jelly

✱ allergens: 1 - 3 - 7 - 8

Toasted bread cremeux, persimmon icecream, merengue

✱ allergens: 1 - 3 - 7

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## *Cheese selection curated by Michele Cherchi*

Greviera from Ozieri ~ Axridda Pecorino ~ Kid rennet  
Goat cheese from Seulo ~ Smoked Pecorino Lazzone

✱ allergens: 7

*Depending on seasonality and availability of raw materials,  
the menu may be subject to change.*

*The fish intended for raw consumption has been subjected to blast chilling.*

### *Allergens*

- 1) Gluten ~ 2) Crustaceans ~ 3) Eggs ~ 4) Fish ~ 5) Peanuts  
6) Soya ~ 7) Milk ~ 8) Nuts ~ 9) Celery ~ 10) Mustard  
11) Sesame seeds ~ 12) Sulphur dioxide ~ 13) Lupins ~ 14) Molluscs



## *Menu*



DOMU  
ARGIOLAS