

## *Tasting menu from the Coast*

### *Entrée*

Smoked fish spread, raw and pickled veggie

✳ allergens: 1 - 3 - 4 - 6 - 9 - 10

€ 10

### *The pastas*

Fregua, seafood, lemon

✳ allergens: 1 - 2 - 4 - 14

€ 16

### *Main course*

Catch of the day, pan sauté courgettes,  
vermentino sauce

✳ allergens: 1 - 3 - 7

€ 18

### *Dessert*

Pardula mousse, caramel, saffron sauce,  
almond gatteau crumble

✳ allergens: 1 - 5 - 7 - 8

€ 6

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*Full Tasting Menu*  
€ 45 excluding wines

## *Tasting menu from the Field*

### *Entrée*

"Frattau" bread, soft egg, tomato, pecorino

✳ allergens: 1 - 3 - 7

€ 8

### *The pastas*

Goat ragù malloreddus

✳ allergens: 7 - 12

€ 14

### *Main course*

Slow braised beef, whipped potato,  
red wine sauce

✳ allergens: 7 - 12

€ 18

### *Dessert*

Pardula mousse, caramel, saffron sauce,  
almond gatteau crumble

✳ allergens: 1 - 5 - 7 - 8

€ 6

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*Full Tasting Menu*  
€ 40 excluding wines



*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*



*Menù*



**DOMU**  
ARGIOLAS