

STARTERS

Olive Italiane Marinated	2.75
L' insalata di mare Mixed seafood marinated in olive oil and served on rocket salad	7.80
Bruschetta al pomodoro Tomatoes, garlic, basil and olive oil on a toasted bread	3.50
Brushetta e prosciutto crudo Toasted bread, fresh tomatoes, basil and prosciutto	5.95
Brushetta alla boscaiola with boscaiola, mushroom, rockets and lemon	4.95
Insalata Caprese Salad of Bufallo mozzarella, tomatoes, extra virgin olive oil, oregano and basil	5.95
Prosciutto e melone Melon and prosciutto ham	5.50
Salumi e formaggi all' Italiana A selection of Italian meats consisting of prosciutto ham, salami Napoli, salame diavola, mozzarella, pecorino sardo and olives	7.95
Guazzetto di cozze alla pescatora Fresh mussels cooked in white wine, garlic and tomato served with croutons	7.50
Frittura di calamari Deep fried squid served with tartare sauce and salad	6.25
Insalata di gamberetti e formaggio di capra Salad of shrimps, goat's cheese, mixed salad leaves on a grilled pancakes	6.95
Pate` di fegato d'anatra con pure di mele Home made smooth duck liver pate served with apple puree and onion chutney	6.95
Carasau alle erbe (V) Flat and crispy Sardinian bread with herbs, olive oil and garlic	3.00
Zuppa del giorno (V) Home made soup of the day	2.95
Melanzane alla Parmigiana (V) Oven baked aubergines with tomato, basil, parmesan, eggs and fontina cheese	6.80

PASTA

Pennette “ Principessa”	8.50
Penne pasta in a sauce of chicken, mushrooms, asparagus, bacon and cream tomato	
Spaghetti alla pescatora	9.95
In a sauce of fresh salmon, mussels, squid, shrimps, white wine and tomato	
Lasagne con cotto	7.50
Homemade with Bolognese sauce, béchamel, cooked ham, fontina and paresan	
Pennette al salmone affumicato e asparagi	7.50
Penne pasta with smoked salmon, creamy tomato, brandy and asparagus tips	
Tagliatelle all’ agnello	9.50
Very thin strands of pasta in a sauce of tender lamb, mint and cream	
Tagliatelle all’ aragosta	14.95
Half fresh Lobster served on tagliatelle pasta and a sauce of garlic, fresh tomato ,white wine	
Gnocchi di patate agli spinaci (V)	6.95
Spinach and potato dumpling in a sauce of mozzarella, tomato and cream	
Pennette all’ arrabbiata (V)	6.95
Pasta in a sauce of tomato and chilli	
Gnocchetti sardi al pomodoro e basilico (V)	6.95
Sardinian pasta shells in a sauce of tomato and basil, topped with Sardinian pecorino	
Stracci di pasta all uovo in cream di pesto e cozze	8.95
Egg pasta with fresh mussels in a sauce of pesto and cream	
Fiocchi di pere e formaggio (V)	7.95
Sacks of pasta filled with cheese and pears in a sauce of porcini mushrooms, cream	
Pennette al pollo funghi	8.50
Pasta in a sauce of chicken , mushroom and cream	
Spaghetti Bolognese	7.50
Spaghetti con manzo e broccoli	9.85
Pasta in a sauce of tomato with beef, broccoli and garlic	
Spaghetti con Branzino	9.85
With sea bass ,fresh tomatoes , oregano, white wine and Saffron	

Please see the blackboard menu for seafood of the day and chef’s specials

RISOTTO

Risotto con Gamberetti e zucchine	8.50
Arborio rice in a sauce of Shrimps, courgetts and fresh tomatoes	
Risotto al Cannonau	8.50
Arborio rice in a sauce of sausage and Sardinian red wine	
Risotto alla zucca e formaggio dolce (V)	7.95
Arborio rice in a sauce of pumpkin and cream topped with smoked scamorza cheese	
Risotto alla pescatora	9.95
Arborio rice in a sauce of tomato, garlic, cream ,fresh salmon , mussels, squid , shrimp and white wine	
Risotto al pollo funghi	8.50
Arborio rice in a sauce of chicken, mushroom and cream	
Risotto alla Zafferano e Luganighe	8.50
Arborio rice with Saffron and Luganighe sausage	

MAIN COURSES

Pollo al porcini	12.50
Chicken Supreme with porcini mushrooms and cream	
Pollo al pepe	12.50
Chicken Supreme cooked in cream and peppercorn sauce	
Pollo alla diavola	12.50
Chicken Supreme with a sauce of tomato and chilli	
Pollo alla Valdostana	12.50
Chicken Supreme with cooked ham, cheese and white wine sauce	
Pollo alla senape e panna	12.50
Chicken Supreme in a sauce of mustard and cream	
Branzino in salsa di olive e crema di rocola	14.95
Sea bass fillets in a sauce of black olives, rocket and Vermentino wine	
Filetti di sogliola alla Parmigiana	12.95
Oven baked lemon sole fillets with parmesan cheese	
Petto d' anatra all ananas	13.95
Duck breast in a pineapple sauce	
Filetto dolce latte	17.50
8oz fillet of beef with a sauce of Italian blue cheese	
Filetto al mirto	17.50
8oz fillet of beef in a sauce of Sardinian Myrtle liqueur	
Filletto al pepe	17.50
8 oz Fillet of beef with a creamy green peppercorn sauce	
Fillet alla griglia	16.50
8 oz Char grilled fillet of beef	
Bistecca di manzo al Cannonau e porcini	16.50
12 oz Rib eye steak in a sauce of Cannonau wine and wild mushrooms	

MAIN COURSES (continued)

Cotolette di agnello in salsa di timo Lamb cutlets in a sauce of thyme	14.95
Filetto di salmone all' arancia Salmon fillet in a sauce of orange and Drambuie	14.95
Verdure miste panate (V) Mixed green vegetables in batter served with Tartare sauce and salad	9.50
Frittata alle Verdure (V) Italian style omelette with vegetables	7.50

All main courses are served with the fresh vegetables of the day.
For extra side orders or potatoes please order from side dishes menu.
All meat and fish produce are provided by the local companies

SIDE DISHES

CONTORNI (side orders)
Any choice £2.50

PATATE NOVELLE

New potatoes

INSALATA MISTA

Mixed salad

INSALATA DI POMODORI E CIPOLLE

Tomatoes & onion salad

VERDURE MISTE

Extra portion of mix vegetables

PATATE AL ROSMARINO

Potatoes with rosemary

PATATINE FRITTE

Fries

INSALATA VERDE

Green salad

PORZIONE DI PANE

portion of bread & butter £1.50

SPECIAL OFFERS

Special Lunch menu 11.30am - 2.30pm Monday - Friday

15% OFF main and blackboard menu 5.30pm - 7.00pm Monday - Friday

For your convenience if required we can taylor a set menu of 2-3 course meals for party bookings of 15 people and over for your budget.

There will be 10% optional service charges for the parties of 15 people and over.
All major credit cards are accepted for minimum value of ten pounds and above

For your private party up to 150 people, please take a look at Sassari's Function Room and ask for availability together with food menu and entertainment arrangements.

DRINKS

(prices in £)

DRAFT LAGERS AND BEER

	half	pint
Carling	1.60	3.30
Grolsch	1.60	3.30
Worthington	1.60	3.30

BOTTLED BEERS AND ALCO POPS

	per bottle
Ichnusa (Sardinian lager)	3.00
Budweiser	3.00
Becks	3.00
Peroni Nastro Azzurro	3.00
Cider (Woodpecker or Strongbow) 275ml	3.00
Smirnoff Ice	3.00
WKD blue	3.00
Kaliber (low alcohol beer 0.5%)	3.00
Magners/Pulmers 568ml bottle	3.70

SOFT DRINKS

Fresh Squeezed Orange Juice	2.00
Carrot, Orange & Lemon Juice	1.80
Apple Juice	1.80
Peach Juice	1.80
Pear Juice	1.80
Pineapple Juice	1.80
Grapefruit Juice	1.80
Tomato Juice	1.80
Red Bull	2.00
Slime line Tonic	1.50
Bitter Lemon	1.50
Peach / Lemon Ice Tea	1.80
Bottle Mineral Water	2.50
Glass of Mineral water	1.50
Pepsi ,Diet Pepsi, Lemonade, Tango, Tonic water	1.50
All spirit drinks per measures of 25ml are	2.00
All spirit drinks per measure of 25ml mix are (i.e.; vodka & coke	3.00
Glass of house wine (white/red) 175ml/250ml	3.00/4.50
Spritzer (house wine with soda/lemonade)	3.30

For your wine order please ask for the wine list

Fully licensed Function Room available for private function

SASSARI

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