

Welcome at Stefano's



Our Tasting Menu

Blind Menù

A seven courses menù, from the starter to the dessert for our customers who decide to trust Stefano and his staff .

60 € P.P. (drinks and service are not included)

THIS MENU' CAN'T BE SHARED AND MUST BE ORDERED BY EVERY CUSTOMER AT THE TABLE, EXCLUDING CHILDREN

- *Marinated and smoked umbrine;*
 - *LTC Tuna fish*
 - *Breaded and grilled fish fillet*
- *Homemade spaghetti pasta with sea ragout, origan and cherry tomatoes*
 - *Fish escalope*
- *Pineapple, ginger and lemon sorbet*
 - *Dessert of the day*

Service and bread 3€ per person

Longevity Plates: between tradition and innovation

*Wild chickpeas cream, ricotta cheese, fresh herbs,
crunchy bacon and crumble, lentisk oil (1,7)* *16€*

*24 hours low temperature cooked Suckling pig with Artichokes
(crunchy and cream). We would gently say you,
that you must wait at least 20 mins if you order it as a starter.* *22 €*

*The Typical dessert. Our raviolo filled with fresh goat cheese,
fried and topped with honey(1,3,7)* *8 €*

Our Starters

*Raw mediterranean red shrimp with its own sauce
and fresh algas salads (2,5,6,11)* *22 €*

*Pistachio gratinated Red Mullet's Fillets,
potatoes and Babaganoush (4,5,8,10,11)* *18 €*

*Thyme potatoes yarrow, crunchy yolk, sheep blue cheese fondue,
scorzoni truffle and cardoncelli mushrooms (1,3,7)* *18 €*

*LTC Tuna Fish, fruits and vegetables velvety,
crunchy bittersweet salad (4,9)* *18 €*

*Sea cuttlefishes tagliatelle, mixed oasted vegetables,
mussels and yellow tomatoes gazpacho (14)* *18 €*

Pasta courses

<i>Homemade spaghetti fresh pasta, fresh red snapper, wild fennel and Sant'Antioco Bottarga (1,3,4)</i>	<i>20 €</i>
<i>Homemade Paccheri Pasta, Octopus ragout, Spicy Ciuraxiu bread crumble and anchovies mayo (1,3,4,6,9,14)</i>	<i>20€</i>
<i>Sardinian handmade fregula pasta, shellfishes bisque, raw mediterranean shrimp and burrata cheese (1,2,7)</i>	<i>21 €</i>
<i>Homemade Ravioli, filled up with Sardinian cheeses fondue, savory butter, roast gravy and scorzone truffle (1,3,7)</i>	<i>20 €</i>

Main Courses

<i>Roasted squids and octopus, jerusalem artichokes cream, grilled asparagus and savory dust all around (14)</i>	<i>23 €</i>
<i>Yellowtail escalope, braised fresh herbs and potatoes cream (4, 7)</i>	<i>23 €</i>
<i>Breaded fish fillet and teriyaki fine vegetables served on a ginger and carrots velvety (1,4,7)</i>	<i>23 €</i>
<i>Long cooked beef shoulder, Red wine sauce and Grana cheese (1,7)</i>	<i>22€</i>
<i>Sardinian cheeses board with our chutneys and honey (1,7,8)</i>	<i>20€</i>

Previous courses on the menù could contain products and substances dangerous for any kind of allergies and intollerances. People which suffer of any kind of allergy or intollerance may ask to the staff for the allergens card. Any kind of products in the menù, could be frozen or not available in accordation with their frehness. Our restaurant make the previous reclamation treatment of the sea ingredients, in accordation with established rights C.E. 853/2004.

1)cereals with gluten 2)shellfishes 3) eggs 4) fish 5)peanuts 6)soya 7)milk 8) nuts 9)celery 10)mustard 11)sesam seeds 12) sulfur dioxide and sulphites 13)lupins 14)clams