



## I Piatti

Selezione di Salumi , Formaggi del territorio e confetture della casa  
*Selection of Sardinian cured meat cuts and cheeses*  
€ 10.00

Fagottino di Carasau farcito al Maialino e fonduta di pecorino  
*Wraps of Carasau bread stuffed with pork, vegetables and melted cheese*  
€ 8,00

Crudo e Cotto di pesce di fondale, Pane Indorau, gel di Garum di pesce  
e gelato alla cipolla dell'OrtoSaletta  
€ 20.00

Muggine, Guancia croccante, vinaigrette alla Sapa, misticanza dell'Orto e  
Fragole fermentate  
*Mullet, crispy bacon, Sapa vinaigrette and mixed salad*  
€ 18.00

Crudo di Pecora, Casitzolu del Montiferru, Foglie fritte e salsa allo Yogurt  
*Raw sheep meat whit fried leaves and yogurt sauce*  
€ 18.00

Uovo Morbido Croccante, Spuma di Fiore Sardo e Tartufo del Sarcidano  
*Soft Egg, Sardinia cheese foam and Sarcidano Truffle*  
€ 15.00

Spaghetto D'Autore, Animelle al limone, Erborinato di Pecora e Ciliegie fermentate  
*Spaghetti with veal animals, cherries and blue cheese*  
€ 18.00

Ravioli di Guancetta di maialino, fondo bruno ai frutti fermentati,  
cioccolato fondente 70% e Piantaggine di campagna ripassata  
*Ravioli, with Pork cheek and fermented fruits*  
€ 16.00

Servizio €2.00

*\*In mancanza del prodotto fresco potrebbe essere utilizzato prodotto surgelato di prima scelta*  
*\*In the absence of the fresh product, a first-choice frozen product could be used*

*\* Per allergie o intolleranze ad alimenti differenti a quelli identificati come allergeni rivolgersi al personale*  
*\* For allergies or intolerances to foods other than those identified as allergens, contact the staff*

Fregula al ragù di Quaglietta, scarola dell'Orto, Lemongrass e profumo di lentischio  
*Fregula and Quail, and Lemongrass*  
€ 18.00

Gnocco farcito alla Copatza di Pesce, Tartufo di Nurallao, Limone nero e erbe selvatiche  
*"Gnocchetti" Homemade, Fish soup and truffle*  
€18.00

Anguilla Incasada, brodo di Pecora affumicato e Filindeu di Nuoro  
*Anguilla Incasada, Smoked sheep broth, Filindeu di Nuoro*  
€ 20.00

Rollata di Agnello IGP salsa al vino bianco e erbe amare  
*Lamb, Vegetables from our Saletta Garden*  
€ 16,00

"Pecora in Cappotto" profumata alla Melissa, Kefir di latte e Giardiniera della casa  
*Sheep, Pecorino foam and our Giardiniera*  
€ 16,00

Costa di Vitellone cotta lentamente, maionese di Nasturzio e verdure di stagione  
*Slow cooked Veal Rib, Nasturtium mayonnaise and vegetable*  
€ 18,00

Maialetto arrostito al profumo di Mirto patate al rosmarino e verdure di campagna  
*Sardinian baked Pork on a myrtle perfume*  
€ 18,00

Mattonella di Maialino, verdure dell'Orto e salsa ai frutti rossi fermentati  
€22,00

Servizio €2.00

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## **In the countryside...**

*A menu designed for those who want to go on a journey amid the fragrances of our land, savouring the delights made by the local producers*

*Matched with 4 glasses of wine for an additional €30.00*

### **The Dishes**

A little welcome from our kitchen accompanied by sparkling wine

Soft, crispy poached egg, foam of Fiore Sardo cheese and Sarcidano truffle

Crudo di pecora dry-cured ham, Casitzolu del Montiferru cheese, fried leaves and yogurt sauce

Fregula pasta with quail ragu, escarole from the vegetable garden, lemongrass and mastic-tree oil

Blancmange (menjar blanc) and sheep's yogurt sorbet, red pepper and grapefruit slush

Water

*€ 45,00 per person*

## **By the Sea...**

*Designed for those who want to enjoy a unique tasting menu, this is our concept of seafood encapsulated in five dishes with the option for matching wines on request*

*Matched with 5 glasses of wine for an additional €40.00*

### **The Dishes**

A little welcome from our kitchen accompanied by sparkling wine

Raw and cooked seabed fish, Pane Indorau bread, garum paste and ice-cream made with onions grown in La Saletta's vegetable garden

Mullet fillet, mullet roe mayonnaise, crispy hog jowl and black lemon powder

Dumpling (gnocco) stuffed with fish stew, Nurallao truffle, black lemon and wild herbs

Roasted eel seasoned with pecorino cheese, smoked mutton broth, Filindeu di Nuoro pasta with wild herbs

Lemon-shaped chocolate, blue cheese and Pompia citron, Red plum

Water

*€ 80,00 per person*

*Service €2.00*

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## Suckling Pig...

A menu for meat lovers, maialetto (suckling pig) is the symbol of Sardinian culinary culture, embodied in 5 dishes with the option for matching wines.

Matched with 4 glasses of wine for an additional €30.00

### The Dishes

A little welcome from our kitchen accompanied by sparkling wine

'Sheet music bread' (pane carasau) parcel filled with suckling pig and pecorino cheese fondue

Ravioli pasta filled with suckling pig cheek, brown stock made with fermented fruits, 70% dark chocolate and sautéed wild plantain

Slab of suckling pig, vegetables from the garden and sauce of fermented berries

White chocolate dessert made with ice cream, strawberries and Campari jelly

Water

€ 45,00 per person

### Sweets

Blancmange (menjar blanc) and sheep's yogurt sorbet,  
red pepper and grapefruit slush  
€ 12,00

Chocolate-covered mandarin orange, blue cheese and Pompia citron  
Green apple sorbet  
€13.00

Cream, strawberries and Campari  
€12.00

Sheep's ricotta cheese tart  
Burnt lemon meringue  
€6.00

Seadas fried pastry with thistle honey, made by the "Meleabes" company of Montiferru  
€6.00

Fresh-fruit sorbet of the house  
€4.00

Service €2.00

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