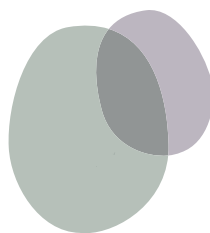




RISTORANTE NATURALE

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CRUDI & ANTIPASTI

Raw and Appetizers

**Selezione di salumi e formaggi locali,
le nostre marmellate, miele e frutta secca**

Sardinian cured meats and local cheese
with house-made preserves, honey and dried fruits

€ 30

I nostri crudi mare

Our raw seafood selection

€ 65 pp

Insalata di polpi e patate

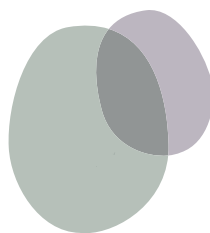
Octopus and potato salad

€ 25

**Carne cruda di bue rosso salsa all'uovo
e tartufo di Laconi**

Red Ox beef tartare, egg sauce
and Laconi truffle

€ 25



PRIMI

Pasta & Tradition

Chitarra all'Astice

Chitarra pasta with lobster

€ 50

Spaghetti al pomodoro fresco e basilico

Spaghetti with fresh tomato and basil

€ 26

Linguine alle vongole e bottarga di Cabras

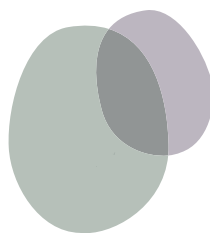
Linguine with clams and bottarga from Cabras

€ 30

Chiusoni galluresi al ragù di salsiccia e zafferano

Chiusoni galluresi, traditional Sardinian hand-rolled pasta
with sausage ragù and saffron

€ 28



SECONDI

Main Courses

**Trancio di pescato locale alla Mediterranea
(pomodorini, olive, patate, basilico)**

Local catch of the day, Mediterranean style
(cherry tomatoes, olives, potatoes, basil)

€ 38

**Manzo alla griglia con salsa al Cannonau
e patate al rosmarino**

Grilled beef with Cannonau wine sauce
and rosemary potatoes

€ 38

Contorni

Sides

Patate al forno

Oven-roasted potatoes

€ 12

Insalata di stagione del nostro orto

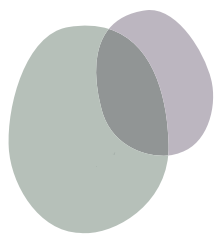
Seasonal salad from our garden

€ 12

Verdure alla griglia

Grilled vegetables

€ 12



DOLCI

Dessert

Spuma al mascarpone e caffè

Mascarpone and coffee spuma

€ 12

Sorbetti del giorno

Sorbets of the day

€ 12



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