



# S M E R A L D O R E S T A U R A N T

## APPETIZERS

<b>Palette of the borgo</b> Fish appetizers in seven different tasting	60 €
<b>Plateau Royal</b> Oysters, red and purple prawns, scampi and carpaccio	60 €
<b>Caprese Contemporanea</b> Gazpacho of datterino tomatoes, buffalo foam, basil cream, raw red prawns and Calvisius caviar	50 €
<b>Riso Gioiello</b> Sardinian black rice flavored with lemon and ginger, crunchy courgettes, Jerusalem artichoke chips, Mediterranean red tuna sashimi and teriyaki sauce	45 €
<b>Caponata</b> Summer vegetables, raisins, toasted dried fruit, aubergines cream and wild mint	30 €
<b>Carpaccio di Bue Rosso</b> Mayonnaise and capper flowers, olive crumble, quail egg and Jerusalem artichokes	45 €
<b>Selection of cold cuts and cheeses</b>	35 €

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## **FIRST COURSE**

### **Su Ministru**

**Cossoine-style handmade large fregula, fish broth, fior di latte stracciatella, red prawns and lemon** 45 €

### **Carnaroli**

**Risotto with crunchy vegetables, creamed with wild herb flavoured oil, Mediterranean red tuna tartare** 40 €

### **Tagliolini with clams**

**Tagliolini with clams, fresh tomato concassè, courgette flowers and Cabras bottarga** 40 €

### **Culurgiones of tradition**

**Hand-sewn sardinian ravioli, served with datterini cream, a tribute to the Cerea brothers, basil and Parmigiano Reggiano DOP** 35 €

### **Taccone "Tanda & Spada"**

**"Taccone" pasta aubergines cream, pecorino cheese, mint, toasted almonds and crispy bacon** 35 €



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## SECOND

### **Fished in the showcase**

**Gueridon service or according to preparation** 14€/Hg

### **Fried from Borgo**

**Fried molluscs, crustaceans and small fish, vegetables in tempura and artisanal sauces to match** 50 €

### **Fishes's parmesan**

**Seared sea bass fillet, tomato, basil, parmesan and fried garden aubergines** 35 €

### **Chateaubriand**

**The iconic grilled beef fillet, crispy bacon, roasted vegetables, hand-peeled fried summer potatoes, escalope with gueridon** 60 €

### **Pure Sardinian beef burger**

**With side dish of vegetables and potatoes** 35 €



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## DESSERT OR AFTER A MEAL

<b>Watermelon sorbet</b> With lemon gel and Sardinian Gin (optional)	<b>14 €</b>
<b>Tiramisù broken down</b> Traditional dessert made at the moment with typical island savoirdi biscuits	<b>16 €</b>
<b>Chocolate mousse</b> With cocoa crumble, fresh strawberries and hazelnuts	<b>18 €</b>
<b>Namelaka</b>	<b>18 €</b>
<b>Seadas</b> Typical Sardinian dessert, served with honey and citrus zest	<b>16 €</b>
<b>Triumph fruit</b> Fresh, exotic and local fruit	<b>20 €</b>