Menu

Christmas All Day Set Menu

Available all day · £48.50pp

Starters

Bruschetta Burgos

Smokey aubergine cream topped with caramelised onions, fresh figs and a crunch of almond flakes. (N) (N*) (VG) (GF*)

Zuppa de biddaiolu

Rustic comfort in a bowl: creamy borlotti beans and earthy porcini, just like Nonna Rita would make it. (GF) (VG)

Arancinu in croppu a su boi

Crispy arancini stuffed with rich oxtail ragù and melted scamorza, paired with a smoky Sardinian BBQ sauce.

Truff'arancinu

Crispy arancini stuffed with earthy mushrooms, rich truffle and creamy buffalo mozzarella. Served with truffle mayo. (V)

Su culatello innamoradu

Delicate ham from San Nicola meets creamy burrata, rich truffle sauce and sweet figs. A harmony of north and south. (GF)

Burrata fumada in sa fogu di pistoccu

Smoked burrata drizzled with Sardinian honey, topped with crunchy pistacchio and orange zest. (V) (N) (N*) (GF*)

Su tzipiri de Macomere

Straight from Macomer: golden fried Sardinian cheese, with orange marmalade and crowned with crunchy walnuts. (V) (N)

Gamberu in frac de carasau

Succulent king prawns, lightly fried in a crisp carasau coating and served on a velvety bed of creamy aubergines.

Carpacci ajo' mirtesu

Raw, paper-thin beef dressed in creamy myrtle-infused mayo and topped with golden pecorino crisps. Delicate, decadent and wild - like a picnic in the macchia. (GF)

Main Courses

All main courses are served with roast potatoes and honey-glazed vegetables.

Asticiu in bauleddu · +£7

A little treasure from the sea: handmade pasta parcels filled with lobster, resting in a rich, velvety tomato bisque.

Tortellonis de su parmigianu

Bright beetroot tortelloni filled with aubergines, sun-dried tomatoes, vegan parmesan and basil pesto. Served with tomato coulis, semi-dried cherry tomatoes and almond flakes. (VG) (N) (N*)

Capellacci su sirbone

Giant tortelloni stuffed with rich wild boar, swimming in slow-cooked oxtail ragù and crowned with shavings of pecorino.

Su bue campidanese in coda

Oxtail with Sardinian soul, braised in Cannonau with chestnuts, sweet Borettane onions and carrots, served with a soft cloud of potato purée. (GF)(N)

Su re de su pollo

Golden-roasted chicken supreme with a rich chestnut and porcini mushroom sauce - earthy, warming and full of autumnal flavour. (GF)(N)

Filetto a su carapazzu · +£12

Beef Wellington: tender fillet layered with duck pâté, wrapped in Parma ham and golden puff pastry, Finished with a rich Cannonau reduction.

Sa magia de su cervo · +£12

A premium venison loin cut glazed with a myrtle sauce. (GF)

Su spadoni in Vernaccia

Oven-baked swordfish with Vernaccia white wine, cherry tomato sauce, capers, olives and shallots. Crowned with roasted cherry tomatoes and black garlic confit. (GF)

Ipoglosso San Teodoro · +£10

Halibut, spicy Sardinian sausage, king prawns and piquant dried olives in a rich lobster sauce. A perfect mix of sea and spice. (GF)

Desserts

Tiramisù della Mamma

Raffa's mum's special recipe: layers of pavesini biscuits, espresso and mascarpone, finished with chocolate chips and toasted pine nuts. (N) (V)

Brownie sglutinato

A rich chocolate brownie served warm with banana ice cream, toffee sauce and banana chips. (GF)(V)

Noccioarancia

Chocolate tart filled with hazelnut cream and orange zest. Served with vegan chocolate ice cream. (VG)(N)

Cuor di pistacchio

Melt in the middle pistacchio pudding served with hazelnut ice cream. (V)(N)

Holy panettone

Golden caramelised panettone pudding with meringue and vanilla gelato. (V)

Isola di formaggi misti · +£4

A selection of Sardinian and Italian cheese with grapes, fig marmalade, walnuts, truffle honey and crisp carasau. Creamy, tangy and nutty. (N*)(V)(N)

(V) Vegetarian · (V*) Vegetarian option · (VG) Vegan · (VG*) Vegan option

(N) Contains nuts · (N*) Nut-free option · (GF) Gluten free · (GF*) Gluten-free option

Please inform your server of any allergies before ordering. We cannot guarantee the complete absence of allergens. Allergen Bible available upon request.