

DOMO

LUNCH MENU

If you have a food allergy, please inform your server before placing your order. We will do our best to accommodate your needs, but we cannot guarantee a completely allergen-free environment.

(N) CONTAINS NUTS (GF) GLUTEN FREE
(GF*) CAN BE MADE GLUTEN FREE (V) VEGETARIAN (VG) VEGAN (VG*) CAN BE MADE VEGAN

MONDAY – FRIDAY: 12PM–5:30PM

STARTER & MAIN: £23 / **MAIN & DESSERT:** £21.50 / **3 COURSE:** £28.50

ANTIPASTI

BRUSCHETTA TOMATIKA
Sweet heritage tomatoes, fragrant garlic oil, and fresh basil. A fresh timeless classic (VG) (GF*)

SA VERDURA ARRUSTIDA RIBELLE
A vibrant medley of grilled aubergines, courgettes, asparagus, and peppers, seasoned with garlic, a kick of chilli, and drizzled with fresh parsley oil. Aromatic and full of flavour (GF)(VG)

CALAMARITTUS FRITTUS & CONTENTUS
Crispy, golden baby squid, lightly fried to perfection, served with a rich and tangy homemade tartare sauce. Sardinia in every salty bite.

TRUFF'ARANCINU
Crispy arancini stuffed with earthy mushrooms, rich truffle, and creamy buffalo mozzarella. Served with truffle mayo. Crispy on the outside, melting on the inside (V)

COZZE E VONGOLE A SU BALLU DE SAN MARZANO
Fresh mussels and Menai strait cockles simmered in a fragrant stew of San Marzano tomatoes, garlic, and basil. Served with toasted ciabatta bread to soak up every drop (GF*)

AVOCAPRESA SARDIGNA
Creamy burrata, juicy heirloom tomatoes, and perfectly ripe avocado. Lunch at the beach vibes (V)(GF)

SECONDI

POLPETTE SARDEGNA
Tender pork and beef meatballs simmered in a rich San Marzano tomato sauce, crowned with a delicate swirl of creamy burrata stracciatella. Served with crusty ciabatta.

GNOCCO PASTISSU
soft potato gnocchi with tomato sauce, pecorino and creamy melted mozzarella, baked al forno and topped with crispy cubed aubergine. Comfort food with a Sardinian twist (V) (GF*)

ORADA 'MBRIAGA
Oven-baked seabream smothered in Vernaccia white wine, capers, a touch of tomato sauce, olives, and sweet shallots, crowned with roasted cherry tomatoes (GF)

SPAGHETTI CHITARRA CARBONARA
Homemade Spaghetti chitarra tossed in a silky carbonara sauce, with crispy guanciale that crackles at every bite. Creamy, smoky, and utterly irresistible – a Roman classic with a twist of elegance. (GF*)

SU RE DE SU POLLO
Tender supreme chicken slow cooked in a delicate white base with carrots, garlic, herbs, and Leccino olives. Light, rustic, and full of gentle Mediterranean flavour. (GF)

SA VEGGIE DE MAMMA ELSIE
BBQ'd cauliflower steak, baked aubergines, grilled courgettes, and crunchy veggie tempura served with homemade humous. 100% plant-based deliciousness (GF)(VG)

BURRATA DE ISTADI
Creamy burrata served with grilled peaches and fresh figs, crisp cucumber and radicchio, topped with pomegranate seeds and toasted pine nuts, finished with a raspberry balsamic reduction. A vibrant balance of sweetness, freshness and gentle acidity. (V)(GF)(N)(N*)

PIZZA MARGHERITA
San marzano Tomato, basil, fiordilatte mozzarella (V)(VG*)

DIAVOLA
San Marzano tomato, fiordilatte mozzarella, Salame picante, nduja & peppers

CAPRICCIOSA
San Marzano tomato, fiordilatte mozzarella, Artichokes, olives, capers, mushrooms (V)(VG*)

DOLCI

TIRAMISU' DELLA MAMMA
Raffa's mum special recipe of layered pavesini biscuits, espresso, mascarpone, chocolate chip roasted pinenuts (N)

TORTA NONNA RITA
Our homemade 'Torta della Nonna' – a classic shortcrust pastry filled with silky lemon custard, topped with torched meringue, finished with toasted pine nuts and icing sugar, served with a scoop of rich pistachio gelato. A comforting Italian classic with a little twist.(N)

MANGO TANGO CHEESECAKE
A mix of cheesecake & ice cream form a lovely smooth vanilla layer on a gluten free crunch base topped with soft mango pieces and passion fruit sauce. (GF)

BOSCO IN FESTA
Artisan biscuit base topped with apple compote, raspberry conserve, fresh winter berries and red currant glaze, served with vegan strawberry ice cream. (VG)

SU PANUZEDDU

(FOLDED PIZZA DOUGH SANDWICH) AVAILABLE MON–FRIDAY 12PM–3PM

£12.50 CHOOSE FROM THE BELOW FILLINGS:

PARMIGIANA
Layered tender aubergine, enveloped in rich tomato sauce, fiordilatte and parmesan cheese (V)

PORCHETTA
Slow-roasted porchetta with crispy crackling, served alongside golden potatoes, a velvety pecorino cream, and a rich gravy for dipping

PROSCIUTTO E BURRATA
A rustic Italian sandwich layered with silky burrata stracciatella, ripe tomatoes, slices of prosciutto crudo and pesto (N)

VEGANO
A wholesome sandwich piled high with creamy hummus, tender grilled courgettes, golden fried aubergines, rocket and fresh juicy tomatoes (VG)

*FOR LARGE SU PANUZEDDU TAKE-OUT ORDERS PLEASE CALL OR EMAIL IN ADVANCE