DOMO

SARDINIAN RESTAURANT | BAR | DELI

STARTERS

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

TRUFFENDI A SA PECORA
From the hills of Sardinia to your plate: silky lamb prosciutto meets creamy truffle e pecorino. Sweet wild honey and a touch of zesty lime (GF)

FIGOS E STRACCIADAS
Creamy stracciatella, sweet, caramelised figs, toasted hazelnuts and a drizzle of raspberry balsamic glaze — simple ingredients, beautifully combined. (V)

VITELLU TONNAU
Supplement +£4

Thinly sliced veal served with a smooth caper and anchovy mayonnaise, Finished with golden crispy shallots (GF)

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

BRUSCHETTA BURGOS
Smoky aubergine cream topped with sweet, caramelised onions, fresh fig & roasted almond flakes. (N)(N*)(VG)(GF*)

CALAMARITTUS FRITTUS & CONTENTUS
Crispy golden baby quid, lightly fried and served with a rich and tangy homemade tartare sauce.

GAMBERU IN FRAC DE CARASAU
Succulent king prawns, lightly fried and coated in crispy carasau bread, served on a velvety bed of creamy aubergines.

CARPACCI AJO' MIRTESU
Supplement +£4

Raw, paper thin beef dressed in a creamy myrtle-infused mayo and topped with golden pecorino crisps. (GF)

MAINS
SERVED WITH ROAST POTATOES OR FRIES

TORTELLINIS DE SU PARMIGIANU
Bright red beetroot tortelloni stuffed with aubergines, sun-dried tomatoes, vegan parmesan and basil pesto. Served with a smooth tomato coulis, semi-dried tomatoes and crunchy almonds. (VG)(N)(N*)

IS MALLOREDDUS DE SU RE
Slow-cooked sausage ragu, rich pecorino cheese and sweet ciligieno tomato confit. (GF*)

SU SPADONI IN VERNACCIA
Oven-baked swordfish smothered in Vernaccia white wine, capers, olives and sweet shallots. Crowned with roasted cherry tomatoes and black garlic confit. (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)

FILETTO NOSTRANO
Supplement +£10

8oz fillet steak served with chips and a sauce of your choice: Peppercorn, Gorgonzola or Mushroom. (GF*)

VEGANA MAMMA ELSIE
BBQ roasted cauliflower steak, oven baked aubergines with garlic olive oil and parsley, grilled courgettes and mixed vegetables tempura served with homemade hummus (GF)(VG)

PIZZA CAPRICCIOSA
Artichokes, olives, capers, mushrooms (V)(VG*)

PIZZA ORTOLANA
Grilled vegetables, ricotta, garlic & parsley oil (VG*)

PIZZA DIAVOLO
Spicy Salami, Nduja, Peppers

SET MENU
2 OR 3 COURSE

2 COURSE
36.50 PP

3 COURSE
45.50 PP

DESSERTS

TIRAMISU' DI MAMMA
Raffa's mum's special recipe of layered Pavesini biscuits, espresso, mascarpone. Choose your filling:

CLASSIC: With mascarpone cheese and chocolate chip & roasted pine nuts(V)(N)

or

PISTACCHIO: Mascarpone cheese and pistacchio with pistachio crumble (V)(N)

CUOR DI PISTACCHIO
Melt in the middle pistacchio pudding with white chocolate ice cream (V)(N)

MANGO TANGO
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 (V)(GF)

BOSCO IN FESTA
Artisan biscuit base topped with apple compote, raspberry conserve, fresh winter berries and a redcurrant glaze, served with vegan vanilla ice cream (GF)(VG)

(V) VEGETARIAN
(N) CONTAINS NUTS
(GF) GLUTEN FREE
(GF*) GLUTEN FREE OPTION AVAILABLE

Please always inform your server of any allergies before placing your order as not all ingredientS can be listed & we cannot guarantee the absence of allergens in our dishes.