

DOMO

SARDINIAN RESTAURANT | BAR | DELI

STARTERS

CALAMARETTI FRITTI

LIGHTLY FRIED BABY SQUID SERVED WITH HOMEMADE TARTARE SAUCE.

ARANCINI CODA DI BUE

SLOW COOKED OXTAIL RAGU & SCAMORZA AFFUMICATA CHEESE, STUFFED RICE BALLS SERVED WITH CHERRY TOMATO COULIS SAUCE

BRUSCHETTA CLASSICA

CHERRY TOMATOES, BASIL OIL AND GARLIC (VG)(GF*)

BURRATA AFFUMICATA MIELE E PISTACCHIO

SMOKED BURRATA WITH CRUSHED PISTACHIO, HONEY FROM SAN SPERATE SARDINIA AND ORANGE ZEST (V)(N)(N*)

BRESAOLA CON BURRATA E TARTUFO

AIR DRIED SALTED BEEF WITH BURRATA, TRUFFLE, FIGS AND BALSAMIC PEARLS (GF)

SUPPLEMENT +£3.00

ARANCINE FUNGHI

MIXED WILD MUSHROOMS, TRUFFLE & BUFFALO MOZZARELLA STUFFED RICE BALLS SERVED WITH TRUFFLE MAYO (V)

BRUSCHETTA BURGOS

BRUSCHETTA WITH CREAMY AUBERGINE, CARAMELISED ONIONS, FIGS & ROASTED ALMOND FLAKES (VG)(N)(N*)(GF*)

PROSCIUTTO DI TALANA E RICOTTA DI BUFALA

TALANA CURED HAM, BUFFALO RICOTTA, WALNUTS, FIGS, AND TRUFFLE HONEY (N)(GF)

CAPELANTE

SEARED KING SCALLOPS WRAPPED IN CRISPY GUANCIALE WITH COURGETTE VELOUTE' (GF)

SUPPLEMENT +£4.50

MAINS

GNOCCHETTI SARDA

TYPICAL SHELL SHAPED PASTA FROM SARDINIA WITH SARDINIAN SAUSAGE RAGU' & GRATED SMOKED RICOTTA (GF*)

STROZZAPRETI CON VONGOLE

PSHORT TWISTED PASTA CORDS WITH PALOURDE CLAMS, COURGETTE VELOUTE' AND BOTTARGA (GF*)

SUPREMA DI POLLO NUORESE

PAN FRIED CHICKEN SUPREME WITH PORCINI MUSHROOMS, CHESTNUT CREAM & ROSEMARY (GF)

TORTELLONE PARMIGIANA

RED TORTELLONI PASTA POCKETS MADE WITH A BEETROOT DOUGH FILLED WITH AUBERGINES, VEGAN PARMESAN, SUN-DRIED TOMATOES, & BASIL SERVED WITH TOMATO COULIS SAUCE, SEMI-DRIED CHERRY TOMATOES & ALMOND FLAKES (VG)(N)(N*)

PESCE SPADA ALLA VERNACCIA

OVEN BAKED SWORDFISH WITH VERNACCIA WHITE WINE, CAPERS, OLIVES, SHALLOTS, & ROASTED CHERRY TOMATO CONFIT (GF)

PIZZA CAPRICCIOSA

ARTICHOKES, OLIVES, CAPERS, MUSHROOMS (VG*)

PIZZA ORTOLANA

GRILLED VEGETABLES, RICOTTA, GARLIC & PARSLEY OIL (VG*)

PIZZA DIAVOLO

SALAME PICCANTE, NDUJA & PEPPERS

FILETTO NOSTRANO

8OZ FILLET STEAK, ADD SAUCE: GORGONZOLA, PEPPERCORN, OR MUSHROOMS (GF)

SUPPLEMENT +£10.00

INSALATA VEGANA MAMMA ELSIE

ROASTED BUTTERNUT SQUASH, ROCKET, SPINACH, SHALLOTS, FRESH ORANGE, CROUTONS & ALMONDS (GF*)(VG)(N)(N*)

ALL MAINS SERVED WITH ROAST POTATOES & FRIARIELLI

SET MENU

2 OR 3 COURSE

2 COURSE

£31.50 PER PERSON

3 COURSE

£38.50 PER PERSON

DESSERTS

TIRAMISU

RAFFA'S MUMS SPECIAL RECIPE OF LAYERED PAVESINI BISCUITS, ESPRESSO, MARSCAPONE, CHOCOLATE CHIPS & ROASTED PINENUTS (V)(N)

TORTINO AI FRUTTI DI BOSCO

ARTISAN BISCUIT BASE TOPPED WITH APPLE COMPOTE, RASPBERRY CONSERVE, FRESH WINTER BERRIES AND A REDCURRANT GLAZE, SERVED WITH VEGAN VANILLA ICE CREAM (VG)

CHEESECAKE AL GELATO CON FRUTTO DELLA PASSIONE E MANGO

A MIX OF CHEESECAKE & ICE CREAM FORM A LOVELY SMOOTH VANILLA LAYER ON A CRUNCH BASE TOPPED WITH SOFT MANGO PIECES AND PASSION FRUIT SAUCE (V)(GF)

CANNOLO SICILIANO

SICILIAN TUBE-SHAPED SHELLS OF FRIED PASTRY DOUGH, FILLED WITH RICOTTA CHEESE AND CHOCOLATE CHIP (V)

TORTINO AL PISTACCHIO CON CUORE MORBIDO

MELT IN THE MIDDLE PISTACCHIO PUDDING WITH WHITE CHOCOLATE ICE CREAM (V)(N)

TORTA DELLA NONNA

SWEET PASTRY BASE GIVING WAY TO LEMON AND VANILLA SCENTED CUSTARD FILLING, TOPPED OFF WITH A THIN LAYER OF PASTRY AND CRUNCHY PINE NUTS, SERVED WITH PISTACCHIO ICE CREAM (V)(N)

(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.

DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.