

Costadoria

MENÙ
DINNER €40

Cold Starters

Selection of cold cuts
Platter of cheeses with different maturation
Trio of bruschetta

Hot Starters

Crispy carasau bundles with soft "mazza frissa" filling
Vegetable flatsticks
Eggplant tower

2 First courses* varying between

Classic Sardinian Gnocchetti
Gnocchetti with radicchio and bacon
Gallurese soup
Cheese ravioli
Risotto with saffron
Zichi bread with vegetables
Zichi bread with meat

1 Second course varying between

Porcetto (typical Sardinian grilled pork, only by reservation)
Sliced veal
Cannonau stew

Desserts

Seada or dessert of the day

Costadoria IGT and DOC wine (red and white)
House Brand spirits (mirto and limoncello)

Extras: wine-tasting of other award-winning wines from our winery
***(Fresh handmade pasta with Cappelli durum wheat flour)**