

# SARDINIA MENU

\$25 / person excluding drinks, gratuity and taxes.  
Dessert may be added with an additional cost of \$7 per person.

## INSALATA & ZUPPA

### MISTICANZA

Fresh seasonal lettuces, fennel, celery, radish slices, cherry tomatoes, and Padano cheese all tossed in a white wine vinaigrette.

### INSALATA MARIO

Romaine hearts, croutons, garlic, anchovy, extra virgin olive oil, artisan pancetta, lemon and parmigiana vinaigrette.

### ZUPPA DI STAGIONE

Each day Chef Julie makes a fresh soup for you to enjoy.

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## SECONDI

Please select 4 of the following:

### SALMON ALLA GRIGLIA

Fresh filet of salmon grilled then topped with lemon bagna cauda (a blend of garlic, anchovies, olive oil and walnut) served with angel hair pasta tossed with rosemary, olive oil and slivered garlic.

### PAPPERDALLE ALLA BROSATO

Papperdalle noodles with a ripasso braised short rib ragu.

### LINGUINE DI MARE

Clams, shrimp, white wine, garlic and fresh chilies, and extra virgin olive oil.

### POLLO ALLA MARSALA

Lightly breaded breast of chicken sautéed with sliced mushroom in our marsala sauce.  
Served with pasta or fresh vegetables and roasted potatoes.

### CAPRICCIOSA PIZZE

Tomato, mozzarella, mushrooms, artichokes, Caraffa marinated green olives and prosciutto.

### PEPPINO

Tomato, garlic, grilled eggplant, zucchini, grilled red peppers and parmigiano.