



Starters

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| | CHEF'S MIXED STARTER in seafood or vegetarian versions | 20 |
| | PLATTER of cold cuts and cheeses with jam/honey (3, 9) | 25 |
| | BURRATA with courgettes in light agliatina sauce (3) | 16 |
| | OCTOPUS AND POTATOES with Taggiasca olives, marinated onions and dried tomatoes (4, 11) ** | 18 |
| | FISH CARPACCIO with citrus fruits and mojito gel (5, 13) ** | 18 |
| | ROAST BEEF in green sauce with Sardinian cow's milk raspadura (1, 2, 3) | 16 |
| | BRUSCHETTA with baked pepper marinated with ricotta mustia (3, 9) | 14 |

First courses

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| | TAGLIATELLE with wild boar ragù (3, 9, 12, 14) ** | 20 |
| | MALLOREDDUS with white ragù of purpuzza, fennel, saffron and ricotta mustia (3, 9, 12, 14) ** | 18 |
| | SCAMPI RAVIOLI with citrus butter and Rifugio sauce (2, 3, 5, 8, 9)** | 20 |
| | POTATOES PEARLS with prawn ragù and burrata (3, 8, 9) | 22 |
| | CULURGIONES with tomato and mushroom sauce (2, 3, 9) ** | 20 |
| | FREGULA SALAD with grilled vegetables, dried tomatoes and ricotta mustia (3, 9) | 18 |



Second courses

- SWORDFISH** with melted potato, sun-dried tomato cream, Taggiasca olive powder and Rifugio sauce (3, 5) ** 22
-  **EGGPLANT PARMIGIANA** Sardinian-style (3) 18
-  **VEGETABLE MEATBALLS** with Sardinian pecorino fondue, toasted almonds and Asian vegetables (3, 9, 11, 12, 14) 18
- LOW TEMPERATURE COOKED LAMB** with parsley potatoes 24
-  **XL MIXED SALAD** with seasonal vegetables and citrus dressing 16
- XL MIXED SALAD** with seasonal vegetables and roast beef 18
- XL MIXED SALAD** with seasonal vegetables and fish carpaccio (5) 20
-  **LOCAL FISH STEW** in red sauce with croutons or fregula (4, 5, 8, 9) 20

Side dishes

-  **VEGETABLES** in Asian style (1, 6, 7) 7
- FONDANT POTATO** glazed with gravy (3) 7
-  **MIXED SALAD** of Rifugio 7
-  **GRILLED VEGETABLES** 7

Dessert

-  **DESSERT OF THE DAY** (please inform the staff if you have any allergies) 7
-   **CHEESE SELECTION** with honey and compotes (3, 9) 16