Vecchio Porto Garden

RESTAURANT
PIZZERIA
COCKTAIL BAR
APERITIFS

ALLERGEN LIST

We kindly inform our guests that dishes and drinks prepared and served in this establishment
may contain ingredients or processing aids considered allergens.
For further information, please contact our staff.

1. GLUTEN
Cereals containing gluten, namely wheat, rye, barley, oats, spelt, kamut or their or their hybridised strains

2. CRUSTACEANS
and products thereof

3. EGGS
and products thereof

4. FISH
and products thereof

5. PEANUTS
and products thereof

6. SOYA
and products thereof

7. MILK
and products thereof (including lactose)

8. NUTS / TREE NUTS
(almonds, hazelnuts, walnuts, cashews, pecan nuts, macadamia nuts, Brazil nuts, Queensland nuts, pistachios, and products thereof)

9. CELERY
and products thereof

10. MUSTARD
and products thereof

11. SESAME
and products thereof

12. SULPHITES
Sulphur dioxide and sulphites in at concentrations above 10 mg/kg

13. LUPIN
and products thereof

14. MOLLUSCS
and products thereof

Cover charge € 2.50 per person

STARTERS

FROM THE SEA

DEVILLED BABY OCTOPUS * (4, 12) € 13,00
(baby octopus, garlic, olive oil, chilli pepper, tomato)

SEAFOOD SALAD * (2, 4, 9, 14) € 13,00
(mussels, prawns, cuttlefish, octopus, olive oil, garlic, vinegar)

MARINARA-STYLE MUSSELS (12, 14) € 15,00
(mussels, olive oil, garlic, lemon)

MUSSEL AND CLAM STEW (14) € 18,00
(mussels, clams, olive oil, garlic, chilli pepper, tomato)

TUNA TARTARE (4) € 16,00
(mussels, olive oil, garlic, lemon)

CATALAN-STYLE KING PRAWNS (2, 9) € 16,00
(mussels, clams, olive oil, garlic, chilli pepper, tomato)

FROM THE LAND

MIXED CHARCUTERIE AND CHEESE BOARD (7) € 18,00
(Sardinian sausage, cured ham, pancetta, mature pecorino, fresh cow's milk cheese, pecorino cream)

MIXED CHEESES (7) € 10,00
(mature pecorino, fresh cow's milk cheese, pecorino cream)

PROSCIUTTO AND MELON € 12,00
(cured ham, cantaloupe melon)

CAPRESE WITH BUFFALO MOZZARELLA (7) € 12,00
(tomato, olive oil, oregano, lime, ginger, buffalo mozzarella)

BIG SALADS

CHICKEN CAESAR SALAD (1 - 7) € 15,00
(chicken breast, iceberg lettuce, Grana cheese, cucumbers, bread croutons, dressing)

NIÇOISE SALAD (3) € 15,00
(iceberg lettuce, artichoke hearts, tomatoes, green olives, hard-boiled eggs, garlic dressing)

FIRST COURSES

FROM THE SEA

LINGUINE WITH LOBSTER (1, 2) € 25,00
(Gragnano linguine, lobster, red cherry tomatoes, yellow cherry tomatoes, olive oil, garlic, basil)

SPAGHETTI WITH CLAMS AND BOTTARGA (1, 4, 12, 13, 14) € 18,00
(Gragnano spaghetti, fresh clams, olive oil, garlic, parsley, grey mullet bottarga)

CULURGIONES WITH SPICY BABY OCTOPUS (1, 7) € 18,00
(potato, mint and pecorino culurgiones with baby octopus, tomato, chilli pepper)

SARDINIAN FREGOLA, FISHERMAN'S STYLE (1, 2, 4, 12) € 18,00
(Sardinian fregola, mussels, king prawn, octopus, cuttlefish, tomato, basil, garlic)

RISOTTO WITH COURGETTE FLOWERS, FRESH TUNA AND TOASTED ALMONDS (4, 7, 8) € 20,00
(Carnaroli rice, courgette flowers, fresh tuna, sliced almonds, pepper, butter)

LINGUINE WITH OLBIA MUSSELS (1, 14) € 16,00
(Gragnano linguine, mussels, tomato, garlic, chilli pepper)

FROM THE LAND

SARDINIAN MALLOREDDUS (1, 9) € 14,00
(Sardinian gnocchi, tomato and Sardinian sausage ragù)

RIGATONI CARBONARA (1, 3, 7) € 14,00
(rigatoni, egg, pepper, guanciale, pecorino cheese)

MAIN COURSES

FROM THE SEA

TUNA TATAKI WITH BATTERED VEGETABLES (1, 4, 11) € 20,00
(tuna-60, sesame seeds, olive oil, salt, pepper, battered vegetables, water and flour)

FRIED CALAMARI * (1, 4) € 18,00
(squid, semolina)

MIXED FRIED SEAFOOD * (1, 2, 4) € 22,00
(squid, king prawns, small mixed fish, semolina)

TEMPURA SEA BREAM FILLET (1, 4) € 16,00
(sea bream, tempura, aioli sauce)

MIXED GRILL * (2, 4, 14) € 20,00
(fish fillet, king prawns, squid)

FRESH CATCH OF THE DAY (4) h € 7,00
(grilled or Mediterranean-style fish: cherry tomatoes, olives and potatoes)

FROM THE LAND

SLICED BEEF WITH ROCKET AND GRANA CHEESE (7) € 19,00
(sirloin steak, rocket, Grana cheese)

BEEF RIB STEAK € 23,00
(bone-in rib steak, 350 / 450 g)

GRILLED BEEF FILLET € 26,00
(beef fillet, olive oil, salt, pepper)

SIDE DISHES

ROASTED SEASONAL VEGETABLES € 7,00

LOCAL ROASTED POTATOES € 7,00
(potatoes, olive oil, salt, rosemary)

FRIED DIPPERS * € 6,00
(potatoes, salt)

MIXED SALAD € 6,00
(iceberg lettuce, cucumbers, tomatoes)

OUR CONTEMPORARY PIZZA

FOCACCIA (1) € 5,00
(olive oil, salt, oregano)

MARGHERITA (1, 7) € 11,00
(tomato, mozzarella)

CANADESE (1, 7) € 13,00

(tomato, mozzarella, cooked ham, mushrooms)

VEGETARIAN (1, 7) € 15,00
(tomato, mozzarella, courgettes, aubergines, peppers)

PEPERONA (1, 7) € 15,00
(tomato, mozzarella, spicy sausage, peppers)

CRUDO (1, 7) € 15,00
(tomato, mozzarella, cured ham)

SEAFOOD (1, 7) € 24,00
(tomato, mozzarella, seafood salad)

SARDA (1, 7) € 15,00
(tomato, mozzarella, Sardinian dry sausage, olives, pecorino cheese)

DESSERTS

TIRAMISÙ SEMIFREDDO (1, 3, 7) € 6,00

WHITE TRUFFLE GELATO WITH ESPRESSO (1, 3, 7) € 7,00

CATALAN CREAM (6, 7, 8) € 6,00

CHEESECAKE WITH BERRIES / SALTED CARAMEL (1, 3, 7, 8) € 7,00

SEADAS WITH HONEY (1, 3, 7) € 7,00

SLICED FRESH FRUIT € 8,00

LEMON SORBET € 5,00

MYRTLE SORBET € 6,00

N.B. Products marked with an * (asterisk) may be frozen if temporarily unavailable fresh on the market and stored at a temperature of -18°C.

DRINKS

STILL MINERAL WATER 50 cl	€	2,00
SPARKLING MINERAL WATER 50 cl	€	2,00
S. Benedetto still mineral water 66 cl	€	3,00
S. Benedetto sparkling mineral water 66 cl	€	3,00
Coca-Cola, Fanta, Sprite in 33 cl bottles	€	3,50
EstaTè lemon or peach 25 cl	€	3,50
FRESHLY SQUEEZED ORANGE JUICE	€	6,00
FRUIT JUICES	€	4,00
TONIC WATER	€	3,50
Sanbitter	€	4,00
Crodino	€	4,00
Campari Soda	€	4,00
Aperol Spritz	€	8,00
ESPRESSO	€	2,00

CAPPUCCINO	€	3,00
MAROCCHINO COFFEE	€	2,50
LATTE MACCHIATO / COFFEE WITH MILK	€	4,00
ICED COFFEE	€	6,00

DRAUGHT BEER

Lowenbrau 20 cl	€	3,00
Lowenbrau 40 cl	€	6,00
Lowenbrau, 1.5 L jug	€	20,00
Pedra Pils 20 cl	€	4,00
Pedra Pils 40 cl	€	8,00
Pedra Pils, 1.5 L jug	€	30,00

BOTTLED BEER

Ichnusa beer 33 cl	€	3,50
Ichnusa lemon beer (Radler) 33 cl	€	3,50
Ichnusa Non Filtrata beer 33 cl	€	5,00
Heineken, Corona beer	€	5,00

DIGESTIFS

Mirto, Limoncello, filu ferru	€	4,00

Grappa 903 (white, barrique-aged)	€	5,00
Grappa Nonnu Elogu	€	7,00
Montenegro, Cynar, Averna, Ramazzotti, Jagermaister	€	4,00
Sambuca, Bayles, Glen Grant, J&B	€	4,00
Jack Daniel's baby	€	4,00

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