



SA MANDRA
AZIENDA AGRITURISTICA






CANTINA SANTA MARIA LA PALMA

SANTA MARIA LA PALMA SUPERIOR MENU





€55

Using only seasonal raw foodstuffs is our first rule: we cook what we harvest in our farm at the right time to make every dish tasty with nothing more to add!

APPETIZERS

Cream cheese and lard 
 Noidu (semi-cooked pecorino) with fig jam 
 Nàrami (aged pecorino) with strawberry jam 
 Ricotta with lavender honey
 Roasted eggplant and zucchini
 "Coppa" and sausage
 Pork loin
 Monte Spada ham flavored with thyme

FIRST DISHES

Ricotta ravioli with seven herbs  
 Culurgiones with fresh tomato and basil  

SECOND COURSES

Spit-roasted suckling pig dripped with drops of lard
 Fresh local vegetables

SARDINIAN SWEETS Amaretti and Bianchini   

CANTINA SANTA MARIA LA PALMA WINES

Cannonau Red Wine DOC
 Vermentino White Wine DOC
 (Service by the glass)

Still Water S.Martino & sparkling water Santa Lucia
 Pane Carasau

Coffee
 Digestive: Mirto & Filu' Ferru

EXTRA
 SOFT DRINKS
 Bio Levico (Made in Italy)
 Biocola; Chinotto;
 Orange Soda; Lemonade
 € 3,00

Beer (Made in Sardinia)
 Ichnusa & Ichnusa Non Filtrata
 €3,50

Sevada (Sardinian dessert): € 5

AZIENDA AGRITURISTICA SA MANDRA
 Strada Provinciale 44, km.1
 07041 Alghero (SS) | SARDEGNA
 + 39 079 999 150 | rita@aziendasamandra.it |
 www.aziendasamandra.it



SA MANDRA
AZIENDA AGRITURISTICA






Ledà

LEDA SUPERIOR MENU





€ 60

Using only seasonal raw foodstuffs is our first rule: we cook what we harvest in our farm at the right time to make every dish tasty with nothing more to add!

APPETIZERS

Cream cheese and lard 
 Noidu (semi-cooked pecorino) with fig jam 
 Nàrami (aged pecorino) with strawberry jam 
 Ricotta with lavender honey
 Roasted eggplant and zucchini
 "Coppa" and sausage
 Pork loin
 Monte Spada ham flavored with thyme

FIRST DISHES

Ricotta ravioli with seven herbs  
 Culurgiones with fresh tomato and basil  

SECOND COURSES

Spit-roasted suckling pig dripped with drops of lard
 Fresh local vegetables

SARDINIAN SWEETS Amaretti and Bianchini   

CANTINA LEDÀ WINES (ALGHERO)

VI MARÍ White Wine Vermentino di Sardegna DOC

CIGALA Red Wine Alghero Cagnulari DOC

(Service by the glass)

Still Water S.Martino & Sparkling Water Santa Lucia

Pane Carasau

Coffee

Digestive: MIRTO & FILU' FERRU

EXTRA
 SOFT DRINKS
 Bio Levico (Made in Italy)
 Biocola; Chinotto;
 Orange Soda; Lemonade
 € 3,00

Beer (Made in Sardinia)
 Ichnusa & Ichnusa Non Filtrata
 €3,50

Sevada (Sardinian dessert): € 5

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TENUTE SELLA & MOSCA SUPERIOR MENU





€ 60

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APPETIZERS

Cream cheese and lard 
 Noidu (semi-cooked pecorino) with fig jam 
 Nàrami (aged pecorino) with strawberry jam 
 Ricotta with lavender honey
 Roasted eggplant and zucchini
 "Coppa" and sausage
 Pork loin
 Monte Spada ham flavored with thyme

FIRST DISHES

Ricotta ravioli with seven herbs  
 Culurgiones with fresh tomato and basil  

SECOND COURSES

Spit-roasted suckling pig dripped with drops of lard
 Fresh local vegetables

SARDINIAN SWEETS Amaretti and Bianchini   

TENUTA SELLA & MOSCA WINES (ALGHERO)

BRUT Sparkling Wine Alghero Spumante Torbato DOC
 CANNONAU Red Wine Alghero Cagnulari DOC
 (Service by the glass)

Still Water S.Martino & Sparkling Water Santa Lucia
 Pane Carasau

Coffee

Digestive: MIRTO & FILU' FERRU

EXTRA
 SOFT DRINKS
 Bio Levico (Made in Italy)
 Biocola; Chinotto;
 Orange Soda; Lemonade
 € 3,00

Beer (Made in Sardinia)
 Ichnusa & Ichnusa Non Filtrata
 €3,50

Sevada (Sardinian dessert): € 5

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SA MANDRA
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Santa Maria La Palma

SANTA MARIA LA PALMA PRESTIGE MENU





€ 65

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APPETIZERS

Cream cheese and lard 
 Noidu (semi-cooked pecorino) with fig jam 
 Nàrami (aged pecorino) with strawberry jam 
 Ricotta with lavender honey
 Roasted eggplant and zucchini
 "Coppa" and sausage
 Pork loin
 Monte Spada ham flavored with thyme

FIRST DISHES

Ricotta ravioli with seven herbs  
 Culurgiones with fresh tomato and basil  

SECOND COURSES

Spit-roasted suckling pig dripped with drops of lard
 Fresh local vegetables

SARDINIAN SWEETS Amaretti and Bianchini   

CANTINA SOCIALE SANTA MARIA LA PALMA WINES

AKENTA Sparkling Wine Extra Dry Vermentino di Sardegna DOC

RÀFIA White Wine Vermentino di Sardegna DOC

RECÒNTA Red Wine Cagnulari di Sardegna DOC Riserva

REDÌT Red Wine Cannonau di Sardegna DOC Riserva

(Service by the glass)

Still Water S.Martino & Sparkling Water Santa Lucia

Pane Carasau

Coffee

Digestive: MIRTO & FILU' FERRU

EXTRA
 SOFT DRINKS
 Bio Levico (Made in Italy)
 Biocola; Chinotto;
 Orange Soda; Lemonade
 € 3,00

Beer (Made in Sardinia)
 Ichnusa & Ichnusa Non Filtrata
 €3,50

Sevada (Sardinian dessert): € 5

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SA MANDRA
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SELLA & MOSCA
antonio marras

SELLA & MOSCA+ ANTONIO MARRAS MENU

€ 70





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APPETIZERS

- Cream cheese and lard 
- Noidu (semi-cooked pecorino) with fig jam 
- Nàrami (aged pecorino) with strawberry jam 
- Ricotta with lavender honey
- Roasted eggplant and zucchini

- "Coppa" and sausage
- Pork loin
- Monte Spada ham flavored with thyme

FIRST DISHES

- Ricotta ravioli with seven herbs  
- Culurgiones with fresh tomato and basil  

SECOND COURSES

- Spit-roasted suckling pig dripped with drops of lard
- Fresh local vegetables

SARDINIAN SWEETS Amaretti and Bianchini   

TENUTE SELLA & MOSCA WINES (ANTONIO MARRAS COLLECTION)

OSCARÌ Sparkling Wine Torbato Brut-Metodo Classico DOC
 AMBAT White Wine Vermentino di Sardegna DOC
 MUSTAZZO Red Wine Cannonau di Sardegna DOC Riserva
 (Service by the glass)

Still Water S.Martino & Sparkling Water Santa Lucia
 Pane Carasau

Coffee
 Digestive: ANGELO RUJU Alghero DOC Liquoroso Riserva

EXTRA
 SOFT DRINKS
 Bio Levico (Made in Italy)
 Biocola; Chinotto;
 Orange Soda; Lemonade
 € 3,00

Beer (Made in Sardinia)
 Ichnusa & Ichnusa Non Filtrata
 €3,50

Sevada (Sardinian dessert): € 5

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SA MANDRA
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TENUTA
ASINARA®

TENUTE ASINARA MENU





€ 70

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APPETIZERS

Cream cheese and lard 
 Noidu (semi-cooked pecorino) with fig jam 
 Nàrami (aged pecorino) with strawberry jam 
 Ricotta with lavender honey
 Roasted eggplant and zucchini
 "Coppa" and sausage
 Pork loin
 Monte Spada ham flavored with thyme

FIRST DISHES

Ricotta ravioli with seven herbs  
 Culurgiones with fresh tomato and basil  

SECOND COURSES

Spit-roasted suckling pig dripped with drops of lard
 Fresh local vegetables

SARDINIAN SWEETS Amaretti and Bianchini   

TENUTE ASINARA

BIRBANTE BRUT Sparkling Wine Vermentino di Sardegna DOC
 INDOLENTE White Wine Vermentino di Sardegna DOC
 HERCULES Red Wine Isola dei Nuraghi IGT
 (Service by the glass)

Still Water S.Martino & Sparkling Water Santa Lucia
 Pane Carasau

Coffee

Digestive: 3 NODI Isola dei Nuraghi IGT

EXTRA
 SOFT DRINKS
 Bio Levico (Made in Italy)
 Biocola; Chinotto;
 Orange Soda; Lemonade
 € 3,00

Beer (Made in Sardinia)
 Ichnusa & Ichnusa Non Filtrata
 €3,50

Sevada (Sardinian dessert): € 5

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