






SA MANDRA  
AZIENDA AGRITURISTICA

## CLASSIC MENU




€50

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   
Macarrones de punzu with veal sauce  

### SECOND COURSES

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

SARDINIAN SWEETS Amaretti and Bianchini   

Acqua S.Martino e Smeraldina  
Cannonau Red Wine DOC  
Vermentino White Wine DOC  
(1 bottle every 4 comensals) 

Carasau Bread  
Coffee  
Digestives: Mirto & Fill'u Ferro 

### EXTRA

Soft Drinks 7 Fuentes (Made in Sardinia) € 3  
Soda; Orangeade; Chinotto; Lemonade; Tonic water  
Valmell (Red Wine) €8,00  
Blu (White Wine) €8,00  
Beer: € 3,5  
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






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

AKENTA Sparkling Wine Dry Vermentino di Sardegna DOC

CAGNULARI DI SARDEGNA DOC Red Wine

CANNONAU DI SARDEGNA DOC Red Wine

Still Water S.Martino & sparkling water Santa Lucia

Pane Carasau

Coffee

Digestive: SOFFIO DI SOLE PASSITO

### EXTRA

Soft Drinks 7 Fuentes

(Made in Sardinia) € 3

Soda; Orangeade; Chinotto;

Lemonade; Tonic water

Beer: € 3,5

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

Still Water S.Martino & sparkling water Santa Lucia

Pane Carasau

Coffee

Digestive: MIRTO & FILU' FERRU

### EXTRA

Soft Drinks 7 Fuentes

(Made in Sardinia) € 3

Soda; Orangeade; Chinotto;

Lemonade; Tonic water

Beer: € 3,5

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






CASA FONDATA NEL 1899

## TENUTE SELLA & MOSCA 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   

### TENUTA SELLA & MOSCA WINES (ALGHERO)

BRUT Sparkling Wine Alghero Spumante Torbato DOC  
 CANNONAU Red Wine Alghero Cagnulari DOC

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

Coffee

Digestive: MIRTO & FILU' FERRU

### EXTRA

Soft Drinks 7 Fuentes  
 (Made in Sardinia) € 3  
 Soda; Orangeade; Chinotto;  
 Lemonade; Tonic water  
 Beer: € 3,5  
 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






Santa Maria La Palma

## SANTA MARIA LA PALMA PRESTIGE MENU





€ 65

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 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

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

Coffee  
 Digestive: SOFFIO DI SOLE PASSITO

### EXTRA

Soft Drinks 7 Fuentes  
 (Made in Sardinia) € 3  
 Soda; Orangeade; Chinotto;  
 Lemonade; Tonic water  
 Beer: € 3,5  
 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






SELLA & MOSCA  
antoniomarras

## SELLA & MOSCA+ ANTONIO MARRAS MENU





€ 70

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   

### 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

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

Coffee  
Digestive: ANGELO RUJU Alghero DOC Liquoroso Riserva

### EXTRA

Soft Drinks 7 Fuentes  
(Made in Sardinia) € 3  
Soda; Orangeade; Chinotto;  
Lemonade; Tonic water  
Beer: € 3,5  
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






## VIGNE RADA MENU





€ 70

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 VIGNE RADA (ALGHERO)

STRIA White Wine Vermentino di Sardegna DOC  
 ARSENALE Red Wine Cannonau di Sardegna DOC Riserva  
 RIVIERA Red Wine Cannonau di Sardegna DOC Riserva

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

Coffee  
 Digestive: 3 NODI Isola dei Nuraghi IGT

### EXTRA

Soft Drinks 7 Fuentes  
 (Made in Sardinia) € 3  
 Soda; Orangeade; Chinotto;  
 Lemonade; Tonic water  
 Beer: € 3,5  
 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

TENUTA






## TENUTE ASINARA MENU





€ 70

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   

### TENUTE ASINARA

BIRBANTE BRUT Sparkling Wine Vermentino di Sardegna DOC  
 INDOLENTE WhiteWine Vermentino di Sardegna DOC  
 HERCULES Red Wine Isola dei Nuraghi IGT

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

Coffee  
 Digestive: 3 NODI Isola dei Nuraghi IGT

### EXTRA

Soft Drinks 7 Fuentes  
 (Made in Sardinia) € 3  
 Soda; Orangeade; Chinotto;  
 Lemonade; Tonic water  
 Beer: € 3,5  
 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