






TASTING MENU
TYPICAL SARDINIAN CUISINE
€ 45.00



SA MANDRA
AZIENDA AGRITURISTICA

Our kitchen offers you products of the territory, prepared with passion and love. 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 of pecorino and lard 
Ricotta with honey 
Ricotta mustia (scented with the smoke of wild herbs) with jam 
Noidu (semi-cooked pecorino) with jam 
Gran Sa Mandra (aged pecorino) with jam 
Chickpeas and pumpkin

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Pork loin and Coppa
Monte Spada ham flavored with thyme

PRIMI PIATTI

Seven herb ravioli, carasau bread with basil  
Macarrones de punzu with fresh sausage sauce and aged pecorino  


SECONDI PIATTI


Vegetables from our farm
Spit-roasted suckling pig dripped with drops of lard
Wild boar, apples, raisins and spring onions

FRUITS

SWEETS OF THE SARDINIAN TRADITION    

CANTINA SANTA MARIA LA PALMA

Akènta Spumante Extra Dry Vermentino
White Wine Vermentino of Sardinia DOC
Red Wine Cannonau di Sardegna DOC 
(1 bottle every 4 guests)

Carasau bread Soru bakery 
Acqua Minerale Smeraldina and Santa Lucia
Coffee
Digestives: Mirto & Fill'u Ferro

SOFT DRINKS 7 FUENTES (MADE IN SARDINIA)

Gassosa; Aranciata; Chinotto;
Limonata; Acqua Tonica €2

BEER (MADE IN SARDINIA)

Ichnusa e Ichnusa Non Filtrata €3

**OUR WINE LIST OFFER YOU A REPRESENTATION
OF EXCELLENT SARDINIAN CELLARS.**

AZIENDA AGRITURISTICA SA MANDRA
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#samandra #agriturismosamandra