

— *Ristorante* —
I GINEPRI
MUSIC | FOOD | FUN

Menu

Open every day | 8 pm to 10 pm

Viale dei Ginepri, 3 – Villasimius (SU) | T. +39 070/79791

To start with...

APPETIZERS

Seafood Caprese salad €24   

(smoked tuna fish, seared cuttlefish carpaccio, BBQ prawn, tomato coulis, buffalo stracciatella cheese mousse, vegetable ash oil)

Burrata cheese, Cantabrian anchovy, black olive powder and bell pepper gel €22  

Cured ham "Culatello di Zibello" and compressed rock melon €22

Fassona beef tartare, Parmesan cheese cream and cured egg yolk €22   

Stew mussels and clams with homemade bread crouton €18  

Barley salad with marinated vegetables and tofu €15 

Canadian Lobster "Catalan style" According to the market price 

Spiny Lobster "Catalan style" According to the market price 

RAW SEAFOOD

Red prawn tartare, pomegranate, orange and smoked salt €25 

Tuna tartare, buffalo mozzarella cheese cream with coconut, mango spheres €20  

Squid tagliatelle, green pea jelly, sturgeon caviar €28 

Oysters (6 pcs) According to the market price 



Gluten



Crustacean



Egg



Fish



Peanut



Soy



Milk



Defrosted



Celery



Mustard



Sulphur dioxide



Sesame seeds



Molluscs



Lupin



Nuts



Radiance



Serenity



Energy



Detox



Recovery



Pasta & Dice

1ST COURSES

Slow cooked fregola pasta with assorted seafood and crustaceans (clams, mussels, octopus, crab, prawn) €24 

Sardinian gnocchi "Malloreddus" with fresh sausage and saffron €17 

Campofilone spaghetti pasta with clams and grey mullet roe €20 

30-yolk Campofilone tagliolini pasta with Canadian lobster According to the market price 

30-yolk Campofilone tagliolini pasta with spiny lobster According to the market price 


CHANGE YOUR PASTA

Gluten free pasta (Pennette, Spaghetti) Suppl. €2

Meat & Fish

2ND COURSES

Crispy bacon, carrot cream, orange and honey sauce €20

Mazury beef steak char grilled and sliced, served with rocket salad, Grana Padano flakes and cherry tomato €26 



Roasted Alaska black cod fish fillet, sweet and sour vegetables, saffron sauce €22 

Glazed octopus tentacle on potato and parsnip cream with lemon oil €26 

Oven roasted eggplant parmigiana with tomato and mozzarella cheese
(lactose-free or vegan) €15

Sea bream (400-600g) | (800-1200g) According to the market price 

Sea bass (400-600g) | (800-1200g) According to the market price 

Tuna According to the market price 

Canadian lobster According to the market price 

Spiny lobster According to the market price 

Sea bream or sea bass in a salt crust According to the market price 

Sea bream or sea bass "Livornese style" According to the market price 

SIDE DISHES

 French fries €7 

 Grilled vegetables €7

Spinach with garlic and olive oil €7

 Gluten  Crustacean  Egg  Fish  Peanut  Soy  Milk  Defrosted

 Celery  Mustard  Sulphur dioxide  Sesame seeds  Molluscs  Lupin  Nuts

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For the sweet tooth

DESSERT

- || Ice cream by the scoop €3/ball 
- || Packaged ice creams €5 
- || Tartelette with Lemon Curd and flambéed meringue €10 
- || Seadas €7 
(Local deep fried pastry filled with fresh cheese and served with honey)
- || White chocolate and lime Namelaka with exotic fruit gazpacho €8 
- || Strawberry salad with whipping cream €8 
- || Tiramisù €6 
- || Sliced seasonal fruit €12



Gluten



Crustacean



Egg



Fish



Pecanut



Soy



Milk



Defrosted



Celery



Mustard



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PULLMAN TIMI AMA SARDEGNA

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#PullmanTimiAma

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