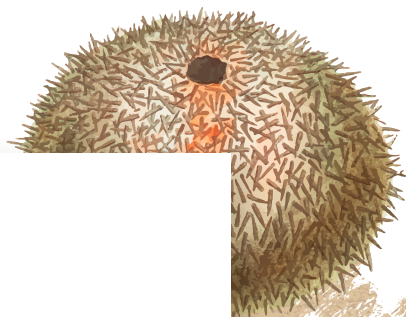




RISTORANTE GRANCAFÈ  
P U N T A L D I A





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The restaurant Gran Cafè Puntaldia aims to make a territory known through the direct experience of the Sardinian gastronomic tradition, have a menu that changes according to the products that offer the different seasons of the year and enhance the work of small farmers and breeders.

In fact the restaurant Gran Cafè Puntaldia is part of the network "friendly campaign" and "Coldiretti". Most of the products are grown directly from our own garden. Choosing to eat in our restaurant means enjoying our products.

We use local products from the short chain. This allows us to make you live a meal in a more conscious, consciously sustainable and the indisputable quality that characterizes the freshly picked food. Moreover, all the foods used have been grown following the rhythm of the seasons, ensuring a natural unmatched even in the process of cultivation.

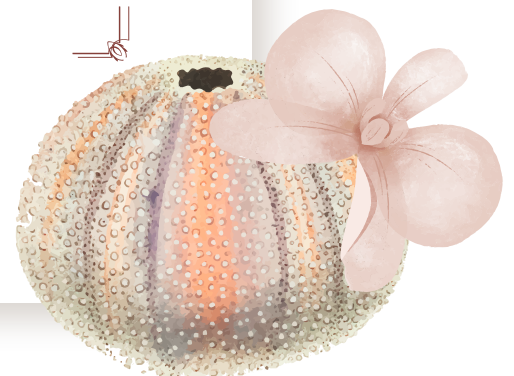
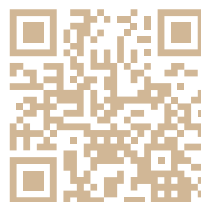
### Kids Menù

Ask to our staff will be happy to welcome you any requests for children.

### Intolerances and Vegan Dishes

For any requests for vegan and gluten intolerant dishes our staff will be able to accommodate any requests.

Scan me





## TO START

### “Tartarando” € 25,00

Tartare of red ox with lime and tuna cream

(3/5/8)

### “Panzanella in our own way” € 17,00

Panzanella salad with cucumber,  
mozzarella cheese and bottarga

(1/4/7)



### “The king of the sea” € 24,00

Pounded tuna, avocado guacamole and tomato

(4/7/12/\*)



### The Vegetable Garden on Your Plate € 16,00

Peach, walnut and cocoa salad

(5/8)

### Tentacolando € 26,00

False pappasalmon and grilled octopus

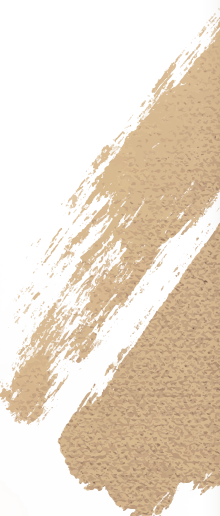
(4/1/\*)

### Red Mussel Sauté € 18,00

(2/4/12/14)

### Plateau Royal of Crudités € 40,00

(2/4/6/9/13/14/12/\*)





## FIRST COURSES

### **“The Finest Part of the Grain” € 23,00**

Fregula crafted from Sardinian durum wheat, enriched with wheat germ and stone-ground by "Su Ghimisione," with cuttlefish in sauce  
(1/4/14)

### **“It may seem obvious, but it’s not.” € 17,00**

Spaghetto Cavalier Cocco 1916, served with Chef Piga's Datterino tomato sauce and fresh basil.  
(1/12)

### **“Fresh pasta, just like in the old days” € 20,00**

Eggplant ravioli with tomato and parmesan fondue  
(1/3/7/10/12)

### **Tagliolini - Summer edition € 24,00**

Tagliolini from Sardinian durum wheat, enriched with wheat germ and stone-ground by "Su Ghimisione", with yellow tomatoes, stracciatella cheese and raw shrimp  
(1/4/2/14)



### **The timeless in our own way € 24,00**



Potato gnocchi with clams and Pecorino Sardo IGP  
(1/3/4/7)



### **Classic Spaghetti with clams and bottarga € 24,00**



(1/4/14/13)

Place setting €4,00

**\*\*Deep frozen product / \* Frozen product**  
Ask our staff for the list of allergens on the menu





## NEXT

### **From Milan to Sardinia € 29,00**

Milanese veal cutlet with potatoes,  
mustard and rocket

1/3/10

### **“Sea bream” €26,00**

Grilled sea bream and cuttlefish bites with mussels and lettuce  
cream, mayonnaise with cuttlefish ink and orange

(10/4/1)

### **“An Essential Addition” €25,00**

Deep-fried squid, octopus, prawns

(1/3/2/4/14/5/\*)

### **Codfish € 28,00**

Codfish in Armidda oil with celeriac and sea urchin

(4/7)

**Beef cheek with hazelnut  
mayonnaise, potatoes and baby spinach € 26,00**

1/7/9

### **“By the grace of Our sea”**

Catch of the day € 8,00/€ 9,00 hg  
(Please ask our staff about the catch of the day)

Place setting €4,00

\*\*Deep frozen product / \* Frozen product

Ask our staff for the list of allergens on the menu

