

LA CUCINA DELLA MARMILLA

ARIEDDAS

The logo for ARIEDDAS features the brand name in a clean, sans-serif font. The letter 'A' is teal, 'R' is black, 'I' is black, 'E' is light brown, 'D' is orange, 'D' is black, 'A' is teal, and 'S' is black. A thin black line starts from the bottom of the 'R' and curves under the 'E', 'D', 'D', and 'A'.

BENVENUTI

Immerse yourself in a sensory journey of flavors and discover a true sense of place. Our dishes are a reflection of the tastes, people, and history of the Marmilla region.

Through our cuisine and our wines we aim to keep our traditions alive as well as celebrate and protect the rich heritage of our land.

By sharing this experience with us you will become an ambassador of Marmilla.



THE ROAD TO ARIEDDAS

Explore the flavors of Marmilla through a unique tasting experience which features a selection of 7 specially curated bites

44 €

Paired with wine

16 €



TO START

“Our chef suggests ordering different plates to share with your table companions.”

BBQ grilled watermelon

11€

Chargrilled watermelon, basil, pecorino cheese and almonds

Suggested wine pairing: Nina Rosé Bovale Isola dei Nuraghi IGT

(7, 8)

Bitter-sweet onion, apricots and bottarga

11€

Onion marinated in vinegar and white wine, fresh apricot and flaked mullet roe

Suggested wine pairing: Su'aro Marmilla Bianco IGT

(4, 12)

Térruas Garden

11€

Chopped green tomatoes and snow peas, served with soft ricotta cream

Suggested wine pairing: Su'imari Vermentino di Sardegna DOC

(7)

Snails

13€

Snails tempura, green sauce, seared leaves and rocket

Suggested wine pairing: Su'bri Brut Bianco

(1,3)

Steak tartare

14€

Beef tartare, eggplants, confit tomato and zucchini

Suggested wine pairing: Su'bri Rosé Brut

(9)

The “special day” egg

10€

Sunny-side up egg with roasted tomato, pecorino cheese and basil

Suggested wine pairing: Su'orma Vermentino Superiore Cagliari DOC

(3, 4, 5)

Roasted zucchini

13€

Roasted zucchini, powdered Sanluri herbs and whipped egg cream

Suggested wine pairing: Nina rosé Bovale Isola dei Nuraghi IGT

(3, 7)

Cured cheese and the family's charcuterie

14€

Selection of pork cold cuts produced exclusively from regionally bred pigs and cheese made by local dairy producers

Suggested wine pairing: Su'anima Cannonau di Sardegna DOC

(7, 8)



FIRST COURSE

Lorighittas with 'the farmyard ragout'

15€

Plaited, ring-shaped handmade pasta served with a ragout of mixed meats from small farmyard animals and marinated chicken egg

Suggested wine pairing: Su'anima Cannonau di Sardegna DOC
(1, 3, 7, 9)

Eggplant tortelli

15€

Tortelli dumplings filled with chopped eggplant and tomato, vegetable gravy and basil

Suggested wine pairing: Su'diterra Bovale Marmilla IGT
(1, 3, 7, 9)

The sardinian tortellino

15€

Tortellini dumplings filled with Bonesa charcuterie, pecorino cheese cream, lemon and nutmeg

Suggested wine pairing: Su'orma Vermentino Superiore Cagliari DOC
(1, 3, 4, 8)

Risotto mirto and tomaotes

15€

Vialone rice boiled in tomato water, served with myrtle leaves and flower extract

Suggested wine pairing: Su'aro Marmilla Bianco IGT
(7)

Filindeu

15€

Bowl of razor-thin, threadlike Filindeu noodles in a cheesy water

Suggested wine pairing: Su'orma Vermentino Superiore Cagliari DOC
(1, 7)



MAIN COURSE

All meat and fish dishes are chargrilled for enhanced centuries-old flavors that come with a contemporary twist

Pork loin 16€

Sardinian pork loin from Ploaghe village, thyme, onions and vinegar
Suggested wine pairing: Su'nico Bovale Marmilla IGT
(9)

Mutton from Sanluri 16€

Locally sourced sheep meat
Suggested wine pairing: Su'oltre Marmilla IGT
(9)

Sanluri Chimera 16€

Rabbit, rooster, pork, roasted separately then attached to create the Chimera
Suggested wine pairing: Su'diterra Bovale Marmilla IGT
(1, 3, 7, 9)

Upside down veggie pie 14€

Puff pastry with fresh homegrown vegetables, basil and parsley pesto, wild herbs
Suggested wine pairing: Nina Rosé Bovale Isola dei Nuraghi IGT
(1, 7, 8)

SIDES

Fried farm potatoes 6€

Fresh potatoes cooked in water and double fried

Zucchini baba ghanoush 6€

Chargrilled zucchini, mashed and seasoned with sesame oil, basil and mint
(11)

Baked onion 6€

Oven baked onion, served with salt and pepper



DESSERT

Arieddas' ice cream

8€

Sheep's milk ice cream, complemented by the best the season and our land have to offer

(7)

Peaches and wine

8€

Frozen Vermentino wine cream, marinated peaches, sage and anisette

(3, 7)

Lemon granita

8€

Lemon slush with cream and a warm brioche

(1, 3, 7)

Upside down apricot pie

8€

Apricots, puff pastry and ice cream

(1, 7)

Fruit

8€

Fresh fruit, vanilla flavored cream and fig sugar

(3, 7)



DRINKS

Water 1 ll	2 €
Bottle Smeraldina Still Water 1 l	2 €
BioPlose organic pear juice 200 ml	4 €
BioPlose organic peach juice 200 ml	4 €
BioPlose organic and frizzante cola 275 ml	4 €
BioPlose organic and frizzante gassosa 275 ml	4 €
BioPlose organic and frizzante chinotto 275 ml	4 €
BioPlose organic and frizzante orange juice 275 ml	4 €
BioPlose organic and frizzante lemon juice 275 ml	4 €
BioPlose peach flavored tea 275 ml	4 €
BioPlose lemon flavored tea 275 ml	4 €
'Ruju' myrtle liqueur - IstintoSardo	4 €
'Arbe' white myrtle liqueur - IstintoSardo	5 €
'Santeria' licorice liqueur - IstintoSardo	4 €
'Vermuto' Cannonau-based vermouth - Mastio Hofmann, Galtelli NU	6 €
Mirto Pilloni' myrtle liqueur - Silvio Carta	4 €
'Limonello' lemon liqueur - Silvio Carta	4 €
'Orange' orange-based liqueur - Silvio Carta	4 €
'Bomba carta' amaro (bitter liqueur) - Silvio Carta	4 €
Vernaccia-based grappa - Silvio Carta	5 €
Oak-aged Bovale-based grappa - Su'entu	5 €
Calvados, Armagnac, Wiskey and Rhum	12 €
Gin Tonic	12 €
La Reserva de iTierra! espresso - Lavazza	1,5 €
Decaf coffee	1,5 €



Allergen index

Gluten 1, Crustaceans 2, Egg and egg-derived products 3, Fish/Fish products 4, Peanuts 5, Soy 6, Milk and milk products 7, Nuts 8, Celery 9, Mustard 10, Sesame 11, Sulphur dioxide and sulphites 12, Lupins 13, Mollusks 14.

Food allergies and intolerances

The items/ingredients designated with an asterisk (*) may have been subjected to blast chilling/freezing and stored at -18°C in order to guarantee the absolute integrity and safety of the product(s) in full compliance with the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853/04.

The items/ingredients marked with two asterisks (**) might have been purchased/sourced