



## PINSA

<b>Regina</b> (1,6,7,8,11)	19
Pomodoro e mozzarella Tomato, mozzarella	
<b>Napulè</b> (1,4,6,7,8,11)	21
Pomodoro, mozzarella, capperi, acciughe e origano Tomato, mozzarella, capers, anchovies and oregano	
<b>Shardana</b> (1,6,7,8,11)	21
Pomodoro, mozzarella, salsiccia secca e pecorino Tomato, mozzarella, dried sausage and pecorino cheese	
<b>Diabla</b> (1,6,7,8,11,12)	21
Pomodoro, mozzarella, spianata piccante Tomato, mozzarella, spicy salami	
<b>Agricola</b> (1,5,6,7,8,11)	22
Zucchine, mozzarella, melanzane, pomodori secchi, Courgettes, mozzarella, aubergines, dried tomatoes	
<b>Fab Four</b> (1,6,7,8,11,12)	23
Mozzarella, gorgonzola, pecorino, taleggio Mozzarella, gorgonzola cheese, pecorino cheese and Taleggio cheese	
<b>Valtellina</b> (1,6,7,8,11,12)	27
Mozzarella di bufala, rucola, bresaola, scaglie di pecorino e citronette dressing Buffalo mozzarella, arugula, bresaola, pecorino cheese flakes and citronette dressing	
<b>Terra&amp;Mare</b> (1,2,3,4,5,6,7,8,9,10,12,13)	27
Zucchine, bottarga, mozzarella Courgettes, bottarga, mozzarella	
<b>Tartufata</b> (1,2,3,4,5,6,7,8,9,10,12,13)	29
Tartufo, mozzarella Truffle, mozzarella	
<b>Focaccia</b> (1,6,8,11)	16
Olio extravergine di oliva, sale EVO oil, salt	

## BRUSCHETTA

Bruschetta



<b>Classica</b>	17
Pane tostato, aglio origano e pomodoro Toasted bread, garlic, oregano, tomato sauce (1,3,4,5,6,7,8,10,11,12,13)	
<b>Moderna</b>	22
Pane tostato, pomodoro, salmone** e avocado Toasted bread, tomato, salmon** and avocado (1,2,4,5,6,7,8,10,11,12,13,14)	
<b>Futura</b>	20
Pane tostato, burrata e mortadella Toasted bread, burrata and mortadella (1,3,4,5,6,7,8,10,11,12,13)	

## TAGLIERI

Charcuterie board



<b>Tagliere misto di salumi e formaggi</b>	22
Mixed cold cuts and cheese (1,3,4,5,6,7,8,10,11,12,13)	
<b>Tagliere di formaggi</b>	20
Mixed cheese board (1,3,4,5,6,7,8,10,11,12,13)	

<b>Tagliere di salumi</b>	20
Mixed cold cuts (1,3,4,5,6,7,8,10,11,12,13)	

## BURGER

Burger



<b>Classico</b>	22
Hamburger* di scottona con insalata, pomodoro, con/ senza formaggio Beef burger with salad, tomato & cheese (1,3,5,6,7,8,9,10,11,12,13)	
<b>The Caesar</b>	22
Pollo, insalata, pomodoro con/senza formaggio Chicken burger with tomato, salad & cheese (1,3,5,6,7,8,9,10,11,12,13)	
<b>Veg-Boom</b>	20
Burger vegetale, insalata, pomodoro con/senza formaggio Veggy burger with salad, tomato & cheese (1,3,5,6,7,8,9,10,11,12,13)	
<b>Pink-Burger</b>	24
Gamberi* in salsa rosa, insalata, pomodoro con/senza formaggio Shrimps in pink sauce, salad, tomato & cheese (1,2,3,4,5,6,7,8,9,10,11,12,13,14)	

<b>Hot Dog</b>	20
Cipolla caramellata, lattuga, salsa BBQ, würstel di pollo Caramelized onion, lettuce, BBQ sauce, chicken würstel (1,3,5,6,7,8,9,10,11,12,13)	

<b>French Fries</b>	12
(1,5,6,7,8,10,11,12,13)	

## NUNA AL SOLE

12.00 – 18.00

12 PM – 6 PM



## INSALATE

Salads



<b>Mediterranea</b> (1,7,8)	19
Burrata, pomodorini e olive taggiasche <i>Burrata cheese, cherry tomato, taggiasca olives</i>	
<b>Caesar Salad</b> (1,3,4,5,6,7,8,9,10,11,12,13)	22
Insalata romana, pollo, crostini e bacon <i>Salad, chicken breast, bread croutons and bacon</i>	
<b>Italiana</b> (1,3,5,6,7,8,10,11)	19
Pomodori, cetrioli, carote, soncino, radicchio <i>Tomatoes, cucumbers, carrots, corn salad and radish</i>	
<b>Colorata</b> (1,2,3,4,5,6,7,8,9,10,11,12,13,14)	24
Cavolo rosso, mozzarella, lime, avocado, salmone e capperi <i>Red cabbage, mozzarella, lime, avocado, salmon, and capers</i>	



## DOLCI

Dessert

<b>Tiramisù</b> (1,3,5,7,8)	12
<b>Pannacotta</b> (1,3,5,6,7,8,12)	12
<b>Mousse al mango con gel al frutto della passione</b> (1,3,7)	12
<i>Mango mousse and passion fruit gel</i>	

## BEVANDE CALDE/FREDDE

Hot/Iced beverages

<b>Caffè espresso</b>	3
<i>Espresso</i>	
<b>Caffè americano</b>	6
<i>American coffee</i>	
<b>Ginseng</b>	5
<b>Latte Macchiato</b>	6
<b>Marocchino</b>	6
<b>Matcha Latte</b>	8
<b>Cappuccino</b>	6
<b>Cappuccino Large</b>	8
<b>Shakerati</b>	8
<i>Shaken Coffee</i>	
<b>Tè ed Infusi</b>	6
<i>Tea and Herb Infusions</i>	
<b>Spremuta di arancia/pompelmo</b>	10
<i>Fresh orange/grapefruit juice</i>	
<b>Bibite</b>	8
<i>Soft drinks</i>	
<b>Acqua Smeraldina 0.50</b>	6
<i>Water</i>	
<b>Acqua di cocco</b>	8
<i>Coconut water</i>	
<b>Croissant</b>	3
<b>Torta del giorno</b>	6

## NUNA AL SOLE

12.00 – 18.00

12 PM – 6 PM



## GIN O'CLOCK

### Monkey 47 30

Mirtilli, acqua tonica  
*Blueberries, tonic water*

### Rena 41 30

Rosmarino, acqua tonica  
*Rosemary, tonic water*

### Saffron Sardinian Gin 25

Scorza d'arancia, acqua tonica  
*Orange peel, tonic water*

### Pink Sardinian Gin 25

Pepe rosa, lime, acqua tonica  
*Pink pepper, lime, tonic water*

### Bombay Sapphire 25

Limone, acqua tonica  
*Lemon, tonic water*

### Fabbri Dry Gin 25

Amarena, tonica al pepe rosa  
*Cherry, pink pepper, tonic water*

## COCKTAILS 125ml

Sparkling Cocktails 25

Classic Cocktails 25

### Aperol Spritz / Campari 25

Prosecco, Aperol/Bitter Campari, Soda

### Hugo Spritz 25

Prosecco, Sciroppo di Sambuco /  
St. Germain, Soda

### Americano 25

Bitter Campari, Vermouth Rosso, Soda

### Margarita 25

Tequila, Triple Sec, Succo di Lime

### Spicy Margarita 25

Tequila, Triple Sec Peperoncino, Lime e Sale

### Negroni 25

Gin, Vermouth Rosso, Bitter Campari

### Negroni Sbagliato 25

Spumante Brut, Vermouth Rosso, Bitter Campari

### Moscow Mule 25

Vodka, Ginger Beer, Lime

### Mojito 25

Lime, Rum, Menta, Soda

## MOCKTAILS

### Virgin Mojito 20

Ginger ale, lime, zucchero e menta  
*Ginger ale, lime, sugar and mint*

### Fruit Punch 20

Frutta a vostra scelta  
*Flavour at your choice*

### Jug/Caraffa 1LT

Alcoholic 60  
Non-alcoholic

## BOLLICINE

Bubbles 750ml

Laurent Perrier Rosè 300

Ruinart Blanc de Blanc 275

Laurent Perrier Brut La Cuvèe 225

Deutz Classic Brut 200

## VINO BIANCO

White Wine 750ml

### VT

Tenute Capichera 190

Petrizza 90

Masone Mannu

Branu 90

Cantine Surrau

Monti di Mola VT

Cantine Surrau 180

## VINO ROSÉ

Rosé Wine 750ml

Rumor Rosè 180

Audarya Rosato 90

## VINO ROSSO

Red Wine 750ml

Buio Buio 110

Cantina Mesa

Ripassa Valpolicella 110

Zenato

Sincaru 90

Cantine Surrau

## BY THE GLASS

Champagne rosè 27

Rosè Moët & Chandon

Franciacorta Rosè / Rosè Sparkling Wine 22

Franciacorta Brut / Sparkling wine 20

Champagne Brut Deutz 24

Vino rosè/rose wine 20

Giola

Surrau

Vino rosso/ Red wine 18

Cagnulari

Santa Maria la Palma

Vino bianco/white wine 18

Giunco

## NUNA AL SOLE

12.00 – 18.00

12 PM – 6 PM



Cantina Mesa

### BIRRA

Beer	500ml	330ml
<b>Ichnusa</b>		10
<i>Lager</i>		
<b>Ichnusa non filtrata</b>	14	10
<i>Unfiltered Lager</i>		
<b>Heineken 0.0</b>		8
<i>Non-alcoholic</i>		

### DISTILLATI E LIQUORI

Spirits and Liqueurs	50ml
<b>Liquori</b>	15
<i>Liqueurs</i>	
<b>Amari nazionali</b>	12
<i>National amari liqueurs</i>	
<b>Amari esteri</b>	15
<i>Overseas amari liqueurs</i>	

### WHISKEYS

	30ml
<b>Maccallan 12 Yrs</b>	32
<b>Oban 14 Yrs</b>	28
<b>The Chita</b>	20
<b>Laphoraig 10 Yrs</b>	20
<b>Maker's Mark</b>	20
<b>Woodford Reserve</b>	20
<b>Talisker 10 Yrs</b>	20
<b>The Glenlivet 12 Yrs</b>	20
<b>Chivas Regal 12 Yrs</b>	20
<b>Jameson</b>	16
<b>J&amp;B</b>	16
<b>Jim Beam</b>	16

### TEQUILA

<b>Don Julio 1942</b>	64
<b>Patron XO Café</b>	24
<b>Patron Anejo</b>	24
<b>Patron Silver</b>	24
<b>Don Julio Blanco</b>	24
<b>Don Julio Reposado</b>	24
<b>Jose Cuervo</b>	16
<b>Mezcal Meteoro</b>	24
<b>Mezcal Casamigos</b>	24

### VODKA

<b>Grey Goose</b>	24
<b>Beluga</b>	24
<b>Belvedere</b>	20
<b>Absolut</b>	16

### RUM

<b>Zacapa 23 Yrs</b>	28
<b>Botran 15 Yrs</b>	25
<b>Havana Club 7 Yrs</b>	20
<b>Havana Club 3 Yrs</b>	16
<b>Botran Bianco</b>	16

### COGNAC

<b>Remy Martin Cognac Fine VSOP</b>	32
<b>Courvoiseur VS</b>	20

### GIN

<b>Hendricks</b>	20
<b>Monkey 47</b>	20
<b>Tanqueray10</b>	20
<b>Bombay</b>	16
<b>Gordon's</b>	16

Allergeni / Allergens

(1) Glutine / Gluten

(2) Crostacei/ Crustaceans

(3) Uova / Eggs

(4) Pesce / Fish

(5) Arachidi/Peanuts

(6) Soia / Soya

(7) Latticini / Milk

(8) Frutta a guscio / Nuts

(9) Sedano / Celery

(10) Senape / Mustard

(11) Sesamo / Sesame

(12) Anidride Solforosa/ Sulphur dioxide.

(13) Lupino / Lupin

(14) Molluschi / Molluscs

I piatti contrassegnati con (\*) sono preparati con materia prima congelata o surgelata all'origine.

Items indicated by (\*) are made with frozen products

I piatti contrassegnati da asterisco (\*\*) vengono sottoposti ad abbattimento rapido di temperatura sino a -18°C per garantire la qualità e la sicurezza

\*\*The product is subject to a -18°C blast chilling procedure to guarantee quality and safety

Il pesce destinato a essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva in conformità delle prescrizioni del Reg. CE 853/2004

The fish destined to be eaten raw has been subjected to a pre-cleaning treatment in compliance with the requirements of EC Reg. 853/2004