

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

Dinner menu

Open every day | 12:30pm to 3:00pm & 8:00pm to 10:00pm

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

To start with...

APPETIZERS

- || Revisited caprese salad with datterino tomato extract and buffalo mozzarella cloud €12 
- || Tuna tartare with ciboulette sauce and sweet potato chips €15  
- || Swordfish sashimi marinated in pineapple juice, crispy basmati and wild fennel citronnette €16 
- || Red prawn tartare, guacamole sauce, liquorice powder and green apple foam €22  
- || Grilled octopus tentacle, roasted melon cream and coffee gel €17 
- || Fried seafood and Greek salad €25    
(squid, prawn, octopus, scallop, sea bass)
- || Fassona beef tartare, foam of English sauce with pecorino cheese and summer truffle flakes €20 
- || Oysters (12 pcs) €25 
- || Catalan-style lobster €14/100 g  
- || Catalan-style local spiny lobster €16/100 g  



Gluten



Crustacean



Egg



Fish



Peanut



Soy



Milk



Defrosted



Celery



Mustard



Sulphur dioxide



Sesame seeds



Molluscs



Lupin



Nuts



Radiance



Serenity



Energy



Detox



Recovery



Pasta & Rice

1ST COURSES

- || Pasta with tomato and basil sauce €13 
- || Paccheri with red mullet ragout, lemon and Taggiasche olives €15    
- || Fregola (traditional Sardinian Pasta) with seafood €17      
- || Campofilone black tagliatelle with sardine and herb-breaded courgette flower €16    
- || Malloreddus (traditional Sardinian pasta) with onion and sausage sauce €15  
- || Spaghetti sauteed with clams and lemon zest €15   
- || Spaghetti with crab € 7/100 g    
- || Spaghetti with lobster €14/100 g    
- || Spaghetti with spiny lobster €16/100 g    

CHANGE YOUR PASTA

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




From the grill

MEAT & FISH

- || Low-temperature cooked rabbit tournedos with seasonal herbs and potato quenelle with ginger €19 
- || Low-temperature cooked veal fillet, its juice reduction, vanilla and Greek-style vegetables €27  
- || Grilled scallop with sweet paprika, broccoli cream and salmon caviar €20  
- || Baked turbot with Greek-style vegetables €8/100 g  
- || Low-temperature cooked amberjack fillet, confit fennel, red onion of Tropea and sea asparagus €20   
- || Sea bream €8/100 g 
- || Sea bass €8/100 g 
- || Tuna €8/100 g 
- || Lobster €14/100 g 
- || Red prawn €15/100 g 
- || Spiny lobster €16/100 g 

SIDE DISHES

- || French fries €6 
- || Grilled vegetables €7



For the sweet tooth

DESSERTS

- || Ice cream of your choice €2/scoop     
- || Packaged ice cream €5    
- || Tart of the day €8   
- || Seadas €8  
(Deep fried cheese-filled pancake coated in honey)
- || Passion fruit cheesecake €8  
- || Fresh strawberries with whipped cream €8 
- || Tiramisù €8   
- || Seasonal fruit platter €12



Gluten



Crustacean



Egg



Fish



Peanut



Soy



Milk



Defrosted



Celery



Mustard



Sulphur dioxide



Sesame seeds



Molluscs



Lupin



Nuts



Radiance



Serenity



Energy



Detox



Recovery

Tasting menu

€110/PERS

(Minimum 2 people)

Welcome amuse-bouche

Scallop ceviche, orange granita, extra virgin olive oil with myrtle 🌿

Entrée

Cube of veal with Vermouth reduction 🍷🍷

Grilled octopus tentacle, roasted melon cream and coffee gel 🌿

Pasta

Linguine with bisque, raw red prawn and caviar 🌿🌿🌿🐟🍷

Spaghetti with fermented black garlic cream, extra virgin olive oil, burrata stracciatella and chili pepper 🌿🍷🌿

Fish

Revisited lobster Thermidor 🌿🍷🍷

Pre-dessert & Dessert

Of the day



PULLMAN TIMI AMA SARDEGNA

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



#PullmanTimiAma

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