

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

Menu

Open every day | 12.30 pm to 3 pm & 8 pm to 10 pm

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

To start with...

APPETIZERS

- || Buffalo mozzarella from the Campidano valley with Terre Francese filtered oil and golden grape tomato €12 
- || Local melon and raw ham €14
- || Tuna tartare with ciboulette sauce and sweet potato chips €15   
- || Marinated swordfish sashimi, crispy basmati and wild fennel citronnette €16  
- || Fried squid €20   
- || 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







Fresh produce of the region

SALADS

- || Mixed salad €12
(green salad, tomato, carrot, sweetcorn, fennel, cucumber)
- || Barley salad with fish fillets and confit cherry tomato €15  

Grandma's memories

































SOUPS

- || Soup of the day and bread crouton €9 
- || Mussels soup on toasted bread with fresh basil €16   



Pasta & Rice

1ST COURSES

- || Pasta with tomato and basil sauce €13 
- || Ricotta and lemon ravioli with butter and myrtle, creamed with aged pecorino cheese and basil €14   
- || Malloreddus (traditional Sardinian pasta) with onion and sausage sauce €15  
- || Spaghetti sauteed with clams and a pinch of chili pepper €15    
- || Black tagliatelle with sardine and courgette flower €16   
- || Risotto with dentex and pine nuts, creamed with olive oil and bottarga €16   
- || Fregola (traditional Sardinian pasta) with seafood €17     
- || 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

- || Carasau-breaded chicken cutlet €16  
- || Beef hamburger with tomato, lettuce, onion and French fries €18  
- || Sliced beef with marinated fennel and pecorino cheese €20 
- || Sea bream (300-400g) €6/100 g | (800-1200g) €8/100 g 
- || Sea bass (300-400g) €6/100 g | (800-1200g) €8/100 g 
- || Baked or salt-crusted sea bream or sea bass €8/100 g 
- || Squid €8/100 g 
- || Tuna €8/100 g 
- || Swordfish €9/100 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



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PULLMAN TIMI AMA SARDEGNA

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#PullmanTimiAma

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