

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

Menu
DINNER

Open every day | 8 pm to 10:30 pm

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

To start with

APPETIZERS

Octopus salad with potatoes and beetroot coulis €24



Sautéed mussels and clams, San Marzano tomato and bread crouton €22



Pecorino cheese flan, watercress sauce and grey mullet roe shavings €26



Multigrain bread mille-feuille, salt cod mousse, capers and caramelized onion €24



Phyllo cannoli filled with lemon avocado, sweet goat cheese cream and langoustine tartare €28



Red tuna tataki, goat cheese whipped with thyme and almond leaves €26



Red tuna tartare, rocket salad and black pepper stracciatella €28



Red prawn tartare, avocado mousse, steamed cauliflower €30



Blue lobster "Catalan-style" / with olive oil & lemon €300/kg



Lobster "Catalan-style" / with olive oil & lemon €330/kg



RAW SEAFOOD

Oysters €48/6 pcs



Porcupine langoustine €13/pc



Red prawn €12/pc



The cover charge is €3 per person

Pasta & rice

1st COURSES

Spaghetti with clams and grey mullet roe €25



Sardinian fregula with seafood, saffron and lime zest €28



Tagliolini with vegetable ratatouille, Parmesan cream and mint €22



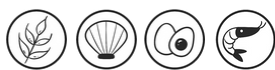
Campofilone fettuccine with cacio e pepe and raw red tuna tartare €26



Ricotta and spinach ravioli, Gorgonzola PDO fondue,
pumpkin gel and walnuts €24



Squid ink tagliolini, red prawn tartare and orange zest €28



Tagliolini with lobster €330/kg



Tagliolini with Boston lobster €300/kg



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Meat & fish

— 2nd COURSES —

Seared red tuna cube, goat cheese mousse and Lacrimella capers €28



Flambéed squid with vodka, warm butter cream and chives €28



Salt cod cooked in milk, caramelized onion and Taggiasca olives €28



Grilled octopus tentacle, saffron cream, vegetable mirepoix €28



Grilled red tuna, lime mayonnaise, crispy basil and confit tomato €28



Deep-fried squid and prawn with orange-flavoured fennel €28



500g Bavarian beef T-bone steak, served with
mixed salad and cherry tomatoes €45

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BAKED FISH

Sea bass €10/100g 

Sea bream €10/100g 

Red mullet €12/100g 

Dentex €12/100g 

Amberjack €12/100g 

Scorpionfish €12/100g 

Shi drum €12/100g 

SIDE DISHES

French fries €8  

Mashed potatoes €8 

Mixed salad with cherry tomatoes €10 

Flavoured grilled and roasted vegetables €13 

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For the sweet tooth

DESSERT

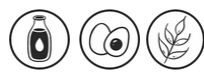
Ice cream €3/scoop



Myrtle panna cotta €12



Gineprimisù €12



Exotic white chocolate parfait €12



Seada €10

(local deep fried pastry filled with fresh cheese and served with honey)



Sliced seasonal fruit €15 

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ALLERGEN LEGEND

We inform our customers that allergenic substances may be present in the food prepared and served in this restaurant. The presence of allergens is reported by means of specific symbols according to the instructions contained in the Regulation (EU) No 1169/2011. Dishes frozen at origin are also reported.

Below is the legend of the 14 food allergens. For any doubt or additional information, we invite you to contact our staff.



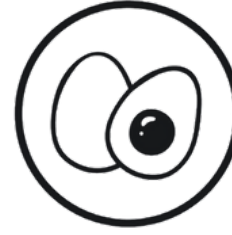
Gluten



Milk



Soy



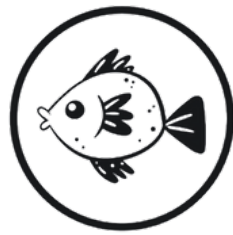
Egg



Mustard



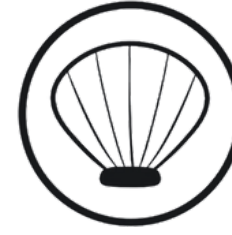
Nuts



Fish



Crustaceans



Molluscs



Sesame



Lupins



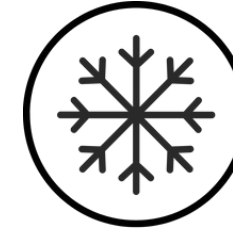
Peanuts



Celery



Sulfites



Defrosted

PULLMAN ALMAR TIMI AMA RESORT & SPA

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