

SU TEA
ROOFTOP RESTAURANT
CUISINE & LOUNGE

Fine dining with a view

MENU

8 pm to 10 pm | Closed on Mondays

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

TASTING MENU

Oyster on Ice
Ginger Foam

6, 14

Tuna Belly Carpaccio

Smoked Sardinian Ricotta, Orange Jelly,
Spirulina Algae, Sea Urchin

4, 7, 14

Cuttlefish Tagliatella

Pea Cream, Yuzu Spheres,
Sturgeon Caviar, Squid Ink, 18-Carat Gold

4, 9, 14

Bottoni Pasta Stuffed with Sheep Ricotta

Raw Red Prawn and its Bisque,
Samphire, Lime Zest

1, 2, 3, 7, 9, 12

Sous Vide Lobster

Oyster Sauce, Crunchy Vegetables,
Lobster Mayonnaise, Oyster Leaf

2, 3, 9, 14

White Chocolate Mousse

Mascarpone, Prickly Pear Gel,
Ruby Chocolate Crumble

3, 7, 8

EUR 130

The allergenic ingredients present in our dishes are indicated according to the following legend:

1. Gluten - 2. Crustaceans - 3. Egg - 4. Fish - 5. Peanuts - 6. Soy - 7. Milk - 8. Nuts - 9. Celery
10. Mustard - 11. Sesame - 12. Sulphites - 13. Lupin - 14. Molluscs.

Frozen ingredients are indicated with an asterisk (*).

The cover charge is €3 per person

APPETIZERS

Cuttlefish Tagliatella

Pea Cream, Yuzu Spheres, Sturgeon Caviar, Squid Ink, 18-Carat Gold

4, 9, 14

EUR 26

Tuna Belly Carpaccio

Smoked Sardinian Ricotta, Orange Jelly, Spirulina Algae, Sea Urchin

4, 7, 14

EUR 25

Pork Collar

Grilled leek, Chickpea Hummus and Buffalo Mozzarella Foam

7, 11

EUR 23

Beef Tartare

Quail Egg, Yolk Cream, Sardinian Mullet Roe, Salmon Pearls

3, 4

EUR 23

The Mozzarella that Wanted to Be a Caprese
Roasted Camone Tomato, Liquid Rocket, Milk Dip,
Basil Oil

7

EUR 20

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FIRST COURSES

Bottoni Pasta Stuffed with Sheep Ricotta

Raw Red Prawn and its Bisque, Samphire, Lime Zest

1, 2, 3, 7, 9, 12

EUR 25

Campofilone Fettuccine

Confit Cherry Tomato, Marjoram, and Swordfish Roe

Taramosalata

1, 3, 4, 12

EUR 23

Culurgiones with Saffron, Potato and Mint

Knife-cut Lamb Ragout, Cannonau Reduction, Crunchy

Pecorino

1, 7, 9, 12

EUR 23

Sardinian Fregula

Beetroot, Sautéed Courgette, Crispy Jerusalem

Artichoke, Pecorino Cream

1, 7, 9

EUR 20

Scarpetta

San Marzano Tomato, Smoked Aubergine Cream, Black

Garlic, Olive Cream, Bruschetta Bread

7

EUR 18

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SECOND COURSES

Sous Vide Lobster

Oyster Sauce, Crunchy Vegetables, Lobster Mayonnaise,
Oyster Leaf

2, 3, 9, 14

EUR 40

Dentex steak

Chicory Extract Sauce, Celeriac Cream, and Pears in Red
Wine

1, 4, 7, 12

EUR 38

Rabbit

Taleggio Cream, Caramelised Apricot, Red Cabbage
Extract

7

EUR 32

Confit Suckling Pig

Myrtle Aroma, Sour Cream, Baked Potato, Lard,
Summer Truffle

7

EUR 32

Pleurotus Millefeuille

Bread Crouton, Friggiteli, Yellow Tomato Cream, Basil

7

EUR 26

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DESSERT

White Chocolate Mousse

Mascarpone, Prickly Pear Gel, Ruby Chocolate Crumble

3, 7, 8

EUR 12

Myrtle Bavarian Cream

Orange and almond filling

1, 3, 7, 8

EUR 12

New York Cheesecake

Peach Cubes, Peach Gel, Salted Caramel Ice Cream

1, 3, 7, 8

EUR 12

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