



TRIGU
restaurant

menu

ANCIENT TRADITION

CONTEMPORARY FINE DINING

Trigu, in Sardinian, translates as "wheat," but the word alone carries more than just linguistic value. From generation to generation, the ancient art of entirely handmade pasta has been handed down and today, wheat, is still a word that evokes traditions and hopes. Trigu is a wish, a vision, stretching from past times into the future with a contemporary gastronomic proposal.

CHEF: *Vincenzo Russo*



Lunch Tasting

Two Courses and Dessert

€40

Menu Meat

Tasting Menu Five Courses

Veal, watermelon and peanuts

Snails

Tortello with genovese ragout and chorizo

Baby Pig

Chocolate solo

€58

Wine pairing

€48



Menu Fish

Tasting Menu Seven Courses

Amberjack

Scallop

Grey mullet, oyster and champagne

Pearls from the sea

Cappellaccio filled with octopus

Turbot

Cloud

€69

Wine pairing

€61

Menu Carte Blanche

Carte Blanche Tasting Menu Nine Courses

€87

Wine pairing

€75



Starters

Lettuce

Cooked lettuce, violet oil, radicchio, pine nuts sauce (5)

€18

Scallop

Scallop, aubergine, tomatoes confit (1,12)

€22

Amberjack

Amberjack ham, peaches, champonzu sauce (2,11)

€24

Grey mullet, oysters and champagne

Grey mullet, oysters, champagne (1,7,10,11,12,13,14)

€22

Veal, watermelon and peanuts

Veal carpaccio, watermelon carpaccio, peanuts (3)

€21

Snails

Snails, "Bruschetta" sauce, mozzarella cheese sauce (1,10)

€20



Pasta Courses

Cappellaccio filled with octopus

Cappellaccio filled with octopus, ragout luciana style, glasswort (1,9,12,14) €20

Pearls from the sea

Mackerel gnocchi and sea lettuce, potatoes cream (1,9,11,12,14) €21

Eliche pasta “Sea Carbonara style”

Eliche, eel, katsuobushi broth (1,9,10,11,14) €21

La fregula

Scampi sauce, cuttlefish ink, seaweed powder (1,9,10,11,12,13,14) €23

Tortello with genovese ragout and chorizo

Tortello filled with braised onion, buffalo mozzarella yogurt, chorizo (1,9,10) €19

Negatives or oil and garlic pasta

Spaghetti, black garlic, cream of sweet garlic (1,9,10) €20



Main Courses

The fish of the day

Fish of the day, leek, figs (2,11)

€27

Turbot

Turbot, passion fruit (1,9,10,11)

€25

Lobster

Lobster, courgettes flowers, scapece sauce (9,10,13,14)

€29

Veal

Veal cheek, beer, corn cream (1,10)

€26

Beef

Beef steak, butter with herbs, garden of vegetables (1,6,9,10)

€27

Suckling pig

Pig, pepper sauce, pepper salad (10)

€25



Desserts

Watermelon and tomatoes. "Viva la Vida"

Watermelon, tomatoes, vanilla (10,14)

€12

Chocolate solo

Caramelia, bahibe, ilanka, tulakalum, nyangbo (1,5,9,10)

€15

Cloud

Coconuts, passion fruit, mango, pineapple (9,10)

€13



We wish to inform our guests that in foods and beverages prepared and administered in this restaurant, could contain ingredients or adjuvants considered allergens:

01 - Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut)

02 - Soy and soy-based products

03 - Peanuts and peanut-based products

04 - Sesame seeds and products based on sesame

05 - Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil, pistachios, macadamia nuts)

06 - Mustard and products containing mustard

07 - Celery and products based on celery

08 - Lupins and products based on lupins

09 - Eggs and egg products

10 - Milk and products made from milk

11 - Fish and products based on fish

12 - Molluscs and products based on shellfish

13 - Crustaceans and products based on shellfish

14 - Sulphites at concentrations greater than 10mg/kg

