IL TUO
AGRITURISMO
in città
LA CONDIVISIONE RENDE TUTTO PIÚ BUONO!

WELCOME TO SA DOMU DE PEPPINEDDA

Here, cuisine is memory, togetherness, and respect for tradition. Every dish tells the story of authentic Sardinia, made of bold flavors, genuine ingredients, and recipes passed down through time.

At Sa Domu de Peppinedda, you will rediscover
the pleasure of dining as it once was:
carefully selected ingredients, refined preparations,
and a warm, homely welcome.

Browse our digital menu and let yourself be guided through a journey of taste that celebrates traditional Sardinian cuisine, featuring classic dishes, seasonal specialties, and flavors that reflect our land.

Enjoy your meal and thank you for choosing us

SA DOMU DE PEPPINEDDA

CLICK HERE TO BOOK

BUSINESS LUNCH MENU

MON-FRI, EXCL. HOLIDAYS & EVES

1 first course selected by the chef
including water, a glass of wine, coffee, and cover charge

15€
PER PERSON

MIXED LAND & SEA APPETIZER SELECTION

35€
PER PERSON
EXCLUDING COVER CHARGE

Selection of
8 land and sea
appetizers chosen
by the chef
+ a glass of wine

BUSINESS MENU LAND

20€
PER PERSON
INCLUDED COVER CHARGE

1 appetizer
1 first or second course

BUSINESS MENU SEA

25€
PER PERSON
EXCLUDING COVER CHARGE

1 appetizer
1 first or second course

LAND TASTING MENU

4 appetizers selected by the chef
First course or main course of your choice from the menu
Dessert of the day
Water, coffee, a glass of wine, and cover charge included

35€
PER PERSON

SEA TASTING MENU

4 appetizers selected by the chef
First course or main course of your choice from the menu
Dessert of the day
Water, coffee, a glass of wine, and cover charge included

40€
PER PERSON

LAND APPETIZERS

Local cured meats and cheese platter (olives, culurgiones)	a pers. €15
Sardinian sausage (purpuzza) glazed with vinegar and red onions	€12
Sardinian-style eggplant with garlic and parsley	€12
Culurgiones with pecorino cream	€12
Vegetable and pecorino meatballs on a bed of chickpea hummus	€12

SEAFOOD APPETIZERS

Burrida (Cagliari-style dogfish in walnut sauce)	€12
Cuttlefish salad with crunchy fennel and cherry tomatoes	€16
Mussel soup	€14
Fried whitebait	€10
Appetizer of the day (not always available)	€16

LAND FIRST COURSES

Malloreddus with lamb ragù and pecorino cheese	€16
Potato gnocchi with chickpea cream, Sardinian sausage (purpuzza), and pecorino	€15
Culurgiones with simple tomato sauce and pecorino	€14
Fregula with aubergine cream, guanciale and Sardinian sausage (purpuzza)	€16

SEAFOOD FIRST COURSES

Spaghetto with clams and bottarga	€20
Fresh pasta “Peppinedda meets Vittorio” (seafood, tomato seafood sauce, pesto, and squid ink)	€18
Potato gnocchi with zucchini cream, mussels, and pecorino	€18
Fregula with seafood	€20

LAND MAIN COURSES

Lamb stew in Cannonau wine	€18
Slow-braised beef with mashed potatoes	€20
Pork cheek with brown sauce, mashed potatoes, and sautéed chard	€16

SEAFOOD MAIN COURSES

Mixed fried seafood	€22
Fried calamari	€22
Sea bass fillet with zucchini cream and seasonal steamed vegetables	€22

DESSERTS

Desserts	*al pezzo* €6
Seadas (traditional Sardinian pastry with cheese and honey)	*al pezzo* €7

Cover charge per person €2

MENU PETZA A SBUDDADURA

From Monday to Sunday

ALL–YOU–CAN–EAT MEAT

UNLIMITED

MIXED PLATTER OF
ROASTED, STEWED,
AND FRIED MEATS
+ SIDE DISHES

CAD
24,90€*

*COVER CHARGE
AND DRINKS NOT
INCLUDED

Menu Cozze a Sbuddadura

Every day, Monday to Friday, for lunch and dinner

ALL-YOU-CAN-EAT MUSSELS

UNLIMITED

JOIN US FOR LUNCH AND DINNER AND ENJOY OUR DELICIOUS MUSSELS!

* CAD

22,90€

*COVER CHARGE AND DRINKS NOT INCLUDED

GRILL & MEAT

Steak Menu + Side Dish per person €25

Grilled steak (approx. 400 g)
Side of your choice:
Roasted potatoes or French fries
Water and cover charge included

Mixed Grill Menu + Side Dish per person €25

Beef, pork belly, pork capocollo, pork sausage
Side of your choice:
French fries or roasted potatoes
Water and cover charge included

DRINKS

Coca-Cola	€3,5
Fanta	€3,5
Sprite	€3,5
Peach iced tea	€3,5
Ichnusa beer 33 cl	€3,5
Ichnusa unfiltered beer 33 cl	€4,5
Mirto (Sardinian myrtle liqueur)	€4
Sorbet	€4
Limoncello	€4
Herbal amaro	€4
Grappa	€4
Special grappas	€5
Still or sparkling mineral water	€2,5
House wine 1/4 liter	€4
House wine 1/2 liter	€7
House wine 1 liter	€10

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PEPPINEDDA

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LA CONDIVISIONE RENDE TUTTO PIÙ BUONO!

Monday – Sunday
12:30/15:00 - 19:30/23:00

★★★★★

Viale Monastir, 49,
Cagliari

CLICK HERE TO BOOK

MENUFIGO

PRATICO • VELOCE • FIGO

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