IL TUO
AGRITURISMO
in città

Via Giovanni Battista Pergolesi, 33
Cagliari

TO GO
TO SA SORBE DI PIPPINIDDA

Pizza, calzone, focaccia, supplettiva, and crepes for toothpick
Fried, baked, stuffed, with cheese, tomato, ham, salami, mortadella, porcini mushrooms, truffle, and other gourmet dishes, desserts, drinks

At La Dolce Vita Agriturismo, we only use extra virgin olive oil produced by us at our farm
carefully selected ingredients, local and seasonal products, and a pizza dough made with sourdough

Between our digital menu and the seasonal or special dishes listed on a board, some dishes may be unavailable due to supply shortages. Please, inform the staff if you have any food allergies or intolerances before ordering.

Enjoy your meal and thank you for choosing us

LA DOLCE VITA AGRITURISMO

CLICK HERE TO BOOK

BUSINESS LUNCH MENU
MONDAY TO FRIDAY

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

15€

MIXED LAND & SEA APPETIZER SELECTION

35€

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

BUSINESS MENU LAND

20€

1 appetizer
1 first or second course

BUSINESS MENU SEA

25€

1 appetizer
1 first or second course

LAND TASTING MENU

5 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€

SEA TASTING MENU

5 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€

LAND APPETIZERS
FROM 10:00 TO 15:00 AND FROM 18:00 TO 23:00

Local cured meats and cheese platter (olives, caharpanas)	4 pers. €35
Sardinian antipasto platter (prosciutto crudo, lonzet, and salami)	€12
Sardinian cold cuts: eggplant with garlic and parsley	€12
Caharpanas (with prosciutto crudo)	€12
Vegetable and pecorino meatballs in a bed of chickpea hummus	€12

SEAFOOD APPETIZERS

Bottarda (Cagliari style dogfish in walnut sauce)	€12
Carciofi ai salati (with artichokes and Sardinian bottarga)	€16
Fried calamari	€18
Fried whitebait	€18
Appetizer of the day (not always available)	€16

LAND FIRST COURSES

Malloreddus with beef ragù, saffron and smoked ricotta cheese	€16
Pecorino pancetta with pasta and potatoes	€16
Caharpanas with simple tomato sauce and pecorino	€16
Fregula with lamb ragù and pecorino	€16

SEAFOOD FIRST COURSES

Spaghetti with bottarga, cherry tomatoes, chives and bottarga	€20
Fregula "Sapienza di Santa Vittoria" (with cherry tomatoes and pecorino)	€20
Sardinian seafood couscous (spaghetti)	€20
Fregula with tentacle	€20

LAND MAIN COURSES
FROM 18:00 TO 23:00

Lamb stew in Cannonau wine	€18
Pizzaiola with Cannonau grape and crisp vegetables	€18
Pork ribs in Cannonau wine, mashed potatoes and crisp vegetables	€18

SEAFOOD MAIN COURSES
FROM 18:00 TO 23:00

Mixed fried seafood	€22
Fried calamari	€18
Tuna steak with tomato with aperitif	€22

DESSERTS

Desserts	starts €6
Sorbet (traditional Sardinian pastry with dates and lemon)	starts €7

Cover charge/person €2,50

MENU PETZA A SBUDDADURA

FROM 18:00 TO 23:00

ALL YOU CAN EAT
UNLIMITED
PIZZA
+ 1 DRINK
+ 1 DESSERT

ONLY
25,00€

MENU COZZE A SBUDDADURA

FROM 18:00 TO 23:00

ALL YOU CAN EAT
UNLIMITED
MUSSELS
+ 1 DRINK
+ 1 DESSERT

ONLY
22,00€

GRILL & MEAT
FROM 18:00 TO 23:00

Steak Menu + Side Dish	per person €22
Mixed Grill Menu + Side Dish	per person €25

Steak menu: 1 cut of meat, 1 side dish
Mixed grill menu: 1 mixed grill, 1 side dish
Side dishes: potatoes, vegetables
Cover charge/person €2,50

DRINKS

Coca-Cola	€3,5
Fanta	€3,5
Sprite	€3,5
Peach Iced Tea	€3,5
Lemon Iced Tea	€3,5
Liboria traditional beer 33cl	€5,5
Mirto (Sardinian myrtle liqueur)	6€
Sorbet	6€
Limoncello	6€
Mirtillo (blueberry)	6€
Grappa	6€
Premium amaro	6€
Mill's sparkling mineral water	€2,5
Honest wine 1,5 liter	8€
Honest wine 3,5 liter	20€
Honest wine 5 liter	30€

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IL TUO
AGRITURISMO
in città

Via Giovanni Battista Pergolesi, 33
Cagliari

Monday to Sunday
12:00/15:00 | 18:30/23:00

Viale Monsignor, 49, Cagliari

CLICK HERE TO BOOK

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Digital Menu
Reviews
Marketing

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DO YOU LIKE THIS DIGITAL MENU?

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