

Libarium

1993



# MENÙ

Restaurant

---

---

## Excellences

Searched foie gras scallop with buttered brioche **15**  
1,11

Oyster from Tortoli **4** al pz  
10

Raw Red Shrimp **9** al pz  
5

Raw Red Scampi **10** al pz  
5

---

---

## Starters

Catch of the day tartare with roasted tomato gazpacho,  
buffalo cream and olive crumble **16**  
9;11

Octopus salad prepared in the traditional way **15**  
10;12

Marinated salmon tartare with smoked ricotta,  
piccadilly tomato cream, caper mayonnaise **16**  
9;11;12;14

Beef Tartare French-style with potato millefeuille  
and egg yolk gel **15**  
1;3;7;8;11;12;14

Slow-cooked egg, pumpkin cream, speck and chestnuts **12**  
8;11;12;14

Vitello Tonnato with fried capers, caramelized onions  
and brown stock **16**  
3;7;8;9;12;14

---

---

## Pasta & Rise

Fresh Pasta Tonnarello with lobster ragout in yellow date tomato sauce,  
mozzarella cream and lemon **22**  
1;5;11;12

Seafood Risotto **20**

1;4;5;9;10;11;12

Fresh tagliolini with clams and bottarga, traditional style **22**

1;9;10;11;12

Culurgiones with parmesan and porcini mushrooms **19**

1;8;11;12;14

Fresh pasta tonnarello with tomato and basil **12**

1;4;12

---

---

## Main Courses from the Sea

Fillet or steak of local fish of the day **23**

9;12;14

Deep fried shrimp and calamari **25**

1;5;9;10;11

Octopus cooked two ways, lemon potato cream,  
red wine caramelized onion, thyme bread crumble **23**

1;10;11;12;14

Baby octopus "Alla Luciana" **18**

1; 10; 12;14

Lobster Cagliariatana or Catalana style **9** for 100gr

( by reservation only )

5;3

---

---

## Main Courses from the Land

Fried beef meatballs **10**

1;8;11;12;14

Beef meatballs in tomato sauce **12**

1;8;11;12;14

Roasted duck breast, its jus, potato pavé, pumpkin cream **20**

7;11;12;14

Roasted beef tenderloin with sautéed king oyster mushrooms,  
truffle mashed potatoes and its jus **25**

12;14

Veal cheek Bourguignonne with celeriac  
purée and leek chips **19**

1;7;11;12;14

Burger bun, mayonnaise, smoked provola,  
tomato, bacon, lettuce **16**

1;3;4;8;11;12;14

---

---

## Salads

Buffalo mozzarella cheese, marinated cherry tomatoes,  
basil and local cured ham **16**

11,12

Lettuce, slow-cooked chicken, parmesan mayonnaise,  
crispy bacon and crumbled tarallo **16**

1,8,11

---

---

## Sides

Fresh potato chips **5**

Mixed salad **6**

---

---

## Desserts

Tiramisù **7**

1;8;11

Seadas **8**

(fried pastry with cheese and honey)

1;8;11

Cream Catalan **7**

1;8;11

Chocolate tart with custard **9**

1;2;8;11

Marinated strawberries with sugar and lemon,  
and whipped cream **8**

11

---

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

Service 15%

Premium Partner



Audi

Catte Auto

Companeat

il giusto mix di ingredienti