

# Italia A Tavola

## Sardinia

six courses | \$155pp

six courses | paired wines | \$239pp

**insalata di polpo** octopus, celery, olives, capers, bottarga,  
lemon oil

**fregola con bottarga** fregola, clams, mussels, saffron, bottarga

**culurgiones sardi** pasta filled with potatoes, pecorino sardo,  
saffron, mint, pecorino cream, tomato fondue

**sogliole alla parmigiana** sole, butter, lemon, parmesan

**agnello con carciofi** lamb, artichoke, sundried tomatoes,  
olives, vermentino

**seadas** deep-fried sweet ravioli, ricotta, lemon zest, honey

Dietary requirements can be accommodated. A different dish may be  
provided. Please specify in your booking notes or email

[info@entrararestaurant.com.au](mailto:info@entrararestaurant.com.au)