

MENU

IF YOU ARE HUNGRY

RIFUGIO DEI BUONI E CATTIVI

30€

The Monte Arcosu Cutting Board

Served on a bed of carasau bread from Irgoli

- Dry sausage and guanciale from the Santa Maria cooperative in Guspini
- Casizzolu and smoked ricotta from the Osidda dairy served with honey from the Oasis
- Warm pecorino cheese pie from the Good and the Bad
- Green olives from Gonnese
- Grilled eggplant rolls stuffed with seasonal vegetables and mozzarella, served with diced tomato, garlic oil and parsley
- Summer bread salad with civraxiu bread, tomatoes, cucumbers, onion and basil from the Molto Sociale Farm served with fresh yogurt



Fresh pasta

Choose from:

Fresh Senatore Capelli semolina caserecce with sauteed zucchini, crispy guanciale and smoked ricotta

Fresh Senatore Capelli semolina caserecce with sauteed zucchini and cherry tomatoes flavored with oregano

The main course

Choose from:

The grill

meat cooked over wood fire collected in the Oasis with sausage, pancetta with caramelized onions in Oasis myrtle and seasonal oven-roasted vegetables flavored with Oasis lentisk oil

🌱 The vegetarian option

crispy eggplant cutlet from the Molto Sociale Farm with VEG mayonnaise and fresh tomato salad



Dessert

Melon and Watermelon Composition
Moka coffee and Bresca Dorada amaro

Wine and drinks are not included

*Some dishes on the menu may undergo slight variations based on available seasonal vegetables

MENU

RIFUGIO DEI BUONI E CATTIVI

20€

IF YOU ARE NOT VERY HUNGRY

The Monte Arcosu Cutting Board

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- Dry sausage and guanciale from the Santa Maria cooperative in Guspini
- Casizzolu and smoked ricotta from the Osidda dairy served with honey from the Oasis
- Warm pecorino cheese pie from the Good and the Bad
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Fresh pasta

Choose from:

Fresh Senatore Capelli semolina caserecce with sauteed zucchini, crispy guanciale and smoked ricotta

Fresh Senatore Capelli semolina caserecce with sauteed zucchini and cherry tomatoes flavored with oregano

Dessert

Melon and Watermelon Composition
Moka coffee and Bresca Dorada amaro

If you are a child..

If you only want a plate of plain or tomato sauce caserecce you can order them from our waiter.

up to 10 years old

The pasta for you costs

6€

Wine and drinks are not included

**Some dishes on the menu may undergo slight variations based on available seasonal vegetables*



MENU

RIFUGIO DEI BUONI E CATTIVI

30€

IF YOU ARE A HUNGRY VEGAN

The Monte Arcosu Cutting Board

Served on a bed of carasau bread from Irgoli

- Warm bread bruschetta with Anthigori extra virgin olive oil
- Green olives from Gonnese
- Grilled eggplant rolls stuffed with seasonal vegetables, served with diced tomato, garlic oil and parsley
- Summer bread salad with civraxiu bread, tomatoes, cucumbers, onion and basil from the Molto Sociale Farm with extra virgin olive oil

Fresh pasta

Fresh Senatore Capelli semolina caserecce with sauteed zucchini and cherry tomatoes flavored with oregano

The main course

Crispy eggplant cutlet from the Molto Sociale Farm with VEG mayonnaise and fresh tomato salad

Dessert

Melon and Watermelon Composition

Wine and drinks are not included

**Some dishes on the menu may undergo slight variations based on available seasonal vegetables*



MENU

RIFUGIO DEI BUONI E CATTIVI

20€

IF YOU ARE A NOT VERY HUNGRY VEGAN

The Monte Arcosu Cutting Board

Served on a bed of carasau bread from Irgoli

- Warm bread bruschetta with Anthigori extra virgin olive oil
- Green olives from Gonnese
- Grilled eggplant rolls stuffed with seasonal vegetables, served with diced tomato, garlic oil and parsley
- Summer bread salad with civraxiu bread, tomatoes, cucumbers, onion and basil from the Molto Sociale Farm with extra virgin olive oil

Fresh pasta

Fresh Senatore Capelli semolina caserecce with sauteed zucchini and cherry tomatoes flavored with oregano

Dessert

Melon and Watermelon Composition

Wine and drinks are not included

**Some dishes on the menu may undergo slight variations based on available seasonal vegetables*