

sincontru

#pizzacucinesushibar

cagliari

Kind host Thank you for choosing us. We hope that your stay will be carried out according to your expectations point on our part we will try to do the best to satisfy your wishes point we have organized ourselves to allow you a food choice in complete safety by systematically following control procedures of our production processes and keeping in evidence the possible presence of allergenic ingredients that comma we know comma can cause unwanted annoying reactions in sensitive people. We have an allergen company for all the products served that we continuously update to allow our staff to satisfy all your curiosities about this.

We will be happy to accompany you with serenity and with our great pleasure in your choices.

LIST OF ALLERGENIC INGREDIENTS USED IN THIS EXERCISE AND PRESENT IN ANNEX II OF EU REG. 1169/2011 11 SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES AND INTOLERANCES

1. cereals containing gluten 2. crustaceans and crustacean products 3. eggs and egg based products 4. fish and fish based products 5. peanuts and peanuts based products 6. soy and soy based products 7. milk and milk based products 8. nuts (almonds, hazelnuts, walnuts) 9. celery and celery based products 10. mustard and mustard products 11. sesame seeds and sesame seeds products 12. sulfur dioxide and sulphites 13. lupins and lupine based products 14. molluscs and shellfish-based products.

The s'incontru sushi is prepared by our sushi man with the express method at the time of your order. All the fish contained in our plate s is very fresh, before being served and therefore can be eaten raw or marinated with lemon, is subjected to the abatement treatment at a temperature of minus 40 degrees.

This process while maintaining the flavor of fresh fish unchanged its characteristic colorations, eliminates any traces of bacteria harmful to your health. The use of this manufacturing process at protection of our customers is certified in the s'incontru HACCP manual.

W Italia (is the covered!)

the covered is an expense item that you will find in your bill, an all-Italian tradition.

It was born to differentiate the taverns from the restaurants. still in use allows us to keep lower than in other European countries the prices of dishes and drinks.



THE CHILDREN OUR CUSTOMERS OF TOMORROW POINT

Kind mom and dad we will be happy to prepare small-sized pizzas for your children as well as choose child-sized cuts of meat in such a way as to give our little one a contribution to the decrease of food waste and contain your spending.

STARTERS

Egg crispy outside and soft inside ^{1,3} € 15
on Topinambur cream and sautéed vegetables

Mussel soup ^{2,4} € 18
with spicy tomato sauce

Mixed fried seafood ^{1,2,4,14} € 20
with vegetable tempura and wasabi mayonnaise

Deep fried focaccia ^{1,5,7} € 20
with cold cuts and cheese

Shrimps in tempura ^{1,2,4} 6pz € 13

RAW SEAFOOD

Oysters Fine de Claire ^{1,4} AL PZ € 3,5

Shrimps 6pcs 6 pcs ^{2,4} € 7

Scampi ^{2,4} PC € 7

Plateau Royal Slim ^{1,2,3,4,6,7,8,11,14} € 45
6 oysters, two prawns, two prawns, bis tartare

Plateau Royal ^{1,2,3,4,6,7,8,11,14} € 90
8 oysters, 4 prawns, four prawns, bis tartare, bis carpaccio

Special plateau € 80
28 uramaki, 4 oysters, 2 shrimps, 8 tempura uramaki, 10 nigiri, 14 sashimi

TARTARE

ALL FISH PRODUCTS TO BE EATEN
RAW UNDERGO A CHILLING
PROCESS ACCORDING TO THE LAW

Salmon tartare & c ^{2,4,6,7,8} € 17
salmon, avocado, philadelphia and toasted almonds

Tuna Tartare & c ^{2,4,7,8} € 18
tuna beaten with a knife, lime and buffalo stracciatella, chopped pistachios

Shrimps and Amberjack Tartare ^{2,4} € 20
gambero rosso amberjack lime and mango in double consistency

CARPACCI

Salmon Carpaccio ^{2,4} € 18

Tuna Carpaccio ^{2,4} € 18











FIRST DISHES

Black tagliatelle ^{1,2,4,5,7,14} € 18
al ristretto di scoglio with mussels, pistachio pesto, burrata and cherry tomatoes

Rice noodles ^{6,11} € 17
with crispy vegetables, sesame cream and soy sauce

Potato Culurgiones ^{1,7,8} € 17
with four textures of tomato and pecorino cheese

MAIN COURSES

		Grilled beef entrecote with side dish of your choice	€ 25
		Grilled Beef Tenderloin with side dish of your choice	€ 27
		Filet of Beef bordered with lard with sautéed radicchio and Cagnulari reduction	€ 28
		Grilled Entraña USA* with side dish of your choice	€ 28
		Fillet of Catch of the Day on potato mash, in seafood guazzetto with cherry tomatoes, capers and olives	€ 25

SIDES

FRESH FRIED POTATOES	€ 6
BAKED POTATOES	€ 5
STEAMED VEGETABLES	€ 4,5
GRILLED VEGETABLES	€ 5
MIXED SALAD	€ 4
HOMEMADE MASHED POTATOES ⁷	€ 5
WHITE RICE	€ 4

CAPRESI

Caprese ⁷	€ 7
tomato, mozzarella, basil	
Caprese Reale ⁷	€ 12
tomato, buffalo mozzarella, raw ham, basil	
Caprese Sbagliata ⁷	€ 12
tomato, burrata, rocket, raw ham and basil	

SALADS

Fruit & Veggies ⁸	€ 13
fennel, orange, rocket, red onion, green apple, walnuts	
Pic-nic ^{3,4,7}	€ 12
salad, radish, tomato, carrots, hard-boiled egg, tuna confit, Grana Padano	
Ricca ^{4,7}	€ 12
salad, radish, tomato, tuna confit, mozzarella, corn	
Caesar Salad ^{1,7}	€ 13
cherry, flakes of parmesan, bread croutons, grilled chicken, yogurt sauce	
Sport ⁷	€ 11
rocket, grana, bresaola	
Nizzarda ^{3,4}	€ 14
Green beans, boiled potatoes, tomato, hard-boiled egg, anchovies, Taggiasca olives, tuna confit, sweet and sour onion, lettuce	

CLASSIC PIZZA

ridotte - 1 €
aggiunte da 1 € a 3,5 €

La Marinara tomato, garlic, origan ¹	€ 6,5
La Margherita mozzarella, tomato ^{1,7}	€ 7
La Napoletana mozzarella, tomato, capers, anchovies ^{1,4,7}	€ 7,5
Carrettiera tomato, mozzarella, AFTER COOKING cherry tomatoes, fresh basil ^{1,7}	€ 7,5
Funghi tomato, mozzarella, mushrooms ^{1,7,12}	€ 7,5
Wurstel tomato, mozzarella, wurstel ^{1,7,12}	€ 7,5
Tonno tomato, mozzarella, tuna ^{1,4,7}	€ 7,5
Rucolella tomato, mozzarella, AFTER COOKING rocket ^{1,7}	€ 7,5
Prosciutto tomato, mozzarella, ham ^{1,7,12}	€ 8
Prosciutto e funghi tomato, mozzarella, ham, mushrooms ^{1,7,12}	€ 8,5
Wurstel & prosciutto tomato, mozzarella, wurstel, ham ^{1,7,12}	€ 8,5
Tonno & cipolle di tropea tomato, mozzarella, tuna, onions ^{1,7}	€ 8
Pancetta tomato, mozzarella, bacon ^{1,7}	€ 8
Salsiccia secca tomato, mozzarella, dried sausage ^{1,7}	€ 8
Prosciutto crudo tomato, mozzarella, AFTER COOKING raw ham ^{1,7}	€ 9,5
Salsiccia fresca & cipolle di tropea tomato, mozzarella, sausage and onions ^{1,7}	€ 8,5
Mozzarella di bufala buffalo mozzarella, tomato, basil ^{1,7}	€ 9,5
Melanzane alla parmigiana mozzarella, tomato, eggplant, parmesan ^{1,7}	€ 9
Panna & salmone tomato, mozzarella, cream, smoked salmon ^{1,4,7}	€ 9
Canadese tomato, mozzarella, ham, mushrooms, wurstel ^{1,7,12}	€ 9
Sarda tomato, mozzarella, dried sausage, pecorino cheese ^{1,7}	€ 9
Diavola tomato, mozzarella, roasted peppers and spicy dry sausage ⁸	€ 9
Rucola & formaggi tomato, mozzarella, 4 cheeses, AFTER COOKING rocket ^{1,7}	€ 11
Rucola & crudo tomato, mozzarella, rocket, raw ham ^{1,7}	€ 10,5
Taleggio & speck tomato, mozzarella, taleggio cheese AFTER COOKING speck ^{1,7}	€ 11
Quattro formaggi tomato, mozzarella, pecorino, gorgonzola, provola ^{1,7}	€ 11
Quattro stagioni tomato, mozzarella, ham, mushrooms, peppers olives, onions ^{1,7,12}	€ 11
Ortolana tomato, mozzarella, peppers, eggplant, zucchini ^{1,7}	€ 11

2,50 € COVERED

SPECIAL PIZZA

ridotte – 1 €
aggiunte da 1 € a 3,5 €

Marinara rinforzata cherry tomato in cooking garlic, evo oil, oregano ^{1,7}	€ 9
Carlofortina tomato, mozzarella, tuna, AFTER COOKING pesto, cherry tomato ^{1,4,7}	€ 10
Appattada tomato, mozzarella, potatoes, zucchini, bacon ^{1,7}	€ 11
Saporita tomato, mozzarella, dried sausage, onions, mushrooms ^{1,7}	€ 11
Marinbufala tomato, buffalo mozzarella, garlic oil, oregano ^{1,7}	€ 10
Calzone classico tomato, mozzarella, ham ^{1,7,12}	€ 9,5
Capricciosa tomato, mozzarella, dried sausage, ham, egg ^{1,3,7}	€ 10
Calzone ai formaggi tomato, mozzarella, pecorino, gorgonzola, provola ^{1,7}	€ 12
Super Sarda tomato, mozzarella, dried sausage, pecorino, mushrooms ^{1,7,11}	€ 11
Calzone 4 stagioni tomato , mozzarella, ham, mushrooms, pepper, spring onions and olives ^{1,7,12}	€ 12
Ireneo tomato, mozzarella, ham, mushrooms, pepper, olives, spring onions, wurstel, dried sausage, tuna ^{1,4,7,12}	€ 14
Marmilla tomato, mozzarella, sausage, taleggio cheese , eggplant ^{1,7}	€ 11
Delux tomato, mozzarella, AFTER COOKING raw ham, rocket, grana cheese, cherry tomatoes ^{1,7,12}	€ 14
Battigia tomato, mozzarella, AFTER COOKING raw ham, burrata, cantabrian anchovies, evo oil , basil ^{1,4,7}	€ 15

WHITE PIZZAS

ridotte – 1 €
aggiunte da 1 € a 3,5 €

Trovata mozzarella, sausage, gorgonzola, courgette flowers ^{1,7}	€ 11
Lorenzo mozzarella, radish, pecorino cheese, spicy oil AFTER COOKING bottarga ^{1,4,7}	€ 12
Gigiriva mozzarella, gorgonzola, dried sausage, AFTER COOKING rocket ^{1,7}	€ 11
Fumosa mozzarella, bacon, provola, mushrooms ^{1,7}	€ 11
Fonduta mozzarella, gorgonzola, pecorino, provola and potatoes ^{1,7}	€ 12
Madama mozzarella, ham, provola, AFTER COOKING truffle oil ^{1,7,12}	€ 11
Gioia mozzarella, smoked salmon, taleggio cheese, AFTER COOKING rocket ^{1,4,7}	€ 11
Gemma mozzarella, smoked salmon, gorgonzola, capers ^{1,4,7}	€ 11
Agatha mozzarella, courgette flowers, provola, anchovies ^{1,4,7}	€ 11
Daddara mozzarella, AFTER COOKING cherry tomatoes, burrata, basil ^{1,7}	€ 13
Burrasca mozzarella, smoked salmon, taggiasca olives, AFTER COOKING burrata ^{1,4,7}	€ 13
Garibaldi mozzarella and taggiasca olives, AFTER COOKING cherry tomatoes, pesto, burrata, evo oil, basil ^{1,7,8}	€ 14

2,50 € COVERED

BEERS

DRAFT BEER

Hoegaarden Weiss 0,3 cl	€ 4
Leffe Red 0,3 cl	€ 4
Stella Artois Lager 0,3 cl	€ 4



BOTTLED BEER

Analcolica 33 cl Alcohol-free	€ 3
Senza Glutine 33 cl Gluten free	€ 3,5
Ichnusa Cruda 33 cl	€ 4
Ichnusa Non Filtrata 33 cl	€ 4
Corona 33 cl	€ 5

THE REGIONAL ARTISANS



**CRAFT BREWERY BARLEY
MARACALAGONIS (CA)**

Friska 75 cl Blanche, 5°	€ 15
Sella del Diavolo 75 cl Biere de garde 6,5°	€ 15
Tuvi Tuvi 75 cl Blonde Ale, 6,2°	€ 15

DRINKS

Acqua Smeraldina 0,75cl in glass	€ 3
Acqua 0,75 lt (microfiltered)	€ 2
Non-alcoholic bottle 33 cl	€ 3



CAFFÈ & CO

Coffee	€ 1,5
Coffee dec	€ 1,5
Coffee shaken	€ 2,5
Caffè shakerato Bayles	€ 3,5
Ginseng	€ 1,5
Orzo	€ 1,5
Cappuccino	€ 2,0
Liqueurs	da € 3 a € 4
Distillates	da € 3,5 a € 9

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