

sincontru

#pizzacucinesushibar

vent'anni
2003 2023

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.

FROM THE KITCHEN

Mussel Soup with spicy tomato sauce ^{2,4}	€ 16
Fried Calamari with vegetables and wasabi mayonnaise ^{2,4,7,12}	€ 18
Fried focaccia with cold cuts and cheeses (for two people ⁷	€ 20
Four Sea tasting ^{2,4}	€ 28
Shrimps in Tempura ^{1,2,4} 6pz	€ 13

RAW SEAFOOD

Oysters Fine de Claire ^{1,4}	AL PZ € 3,5
Shrimps ^{2,4}	AL PZ € 9
Scampi ^{2,4}	AL PZ € 8
Plateau Royal Slim ^{1,2,3,4,6,7,8,11,14} 6 oysters, two prawns, two prawns, bis tartare	€ 48
Plateau Royal ^{1,2,3,4,6,7,8,11,14} 8 oysters, 4 prawns, four prawns, bis tartare, bis carpaccio	€ 90
Special 28 uramaki, 4 oysters, 2 shrimps, 8 tempura uramaki, 10 nigiri, 14 sashimi	€ 80

TARTARE

Salmon tartare & c ^{2,4,6,7,8} salmon, avocado, philadelphia and toasted almonds	€ 17
Tuna Tartare & c ^{2,4,7,8} tuna beaten with a knife, lime and buffalo stracciatella, chopped pistachios	€ 18
Shrimps and Amberjack Tartare ^{2,4} gambero rosso amberjack lime and mango in double consistency	€ 20

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

CARPACCI

Salmon Carpaccio ^{2,4}	€ 18
Tuna Carpaccio ^{2,4}	€ 18

2,50 € COVERED

FIRST DISHES

Spaghetti ^{1,4,14}
with clams and bottarga

€ 18

Potato Culurgiones ^{1,7,8}
in pecorino fondue with crispy courgette and basil pesto drops

€ 16

Paccheri ^{1,7}
with tomato and basil sauce and stracciatella di bufala cheese

€ 15

Garganelli ^{1,2,14}
with mussels and red prawn tartare with fish soup

€ 18

MAIN COURSES



Grilled beef entrecote
with side dish of your choice

€ 23



Grilled Beef Fillet
with side dish of your choice

€ 26



Boneless suckling pig
cooked at low temperature
with sauteed chicory
and fruit mustard

€ 20



Fish fillet
marinated with herbs
in a sea sauce

€ 25

CAPRESI & SALADS

Caesar Salad ^{1,7} € 12
salad, cherry, flakes of parmesan, bread croutons,
grilled chicken, yogurt sauce

Picnic ^{3,4,7} € 12
salad, radish, tomato, carrots, hard-boiled egg,
tuna, Grana Padano

Frutta & Verdura ⁸ € 12
fennel, orange, rocket, red onion, salad, apple,
walnuts

Caprese Classica ⁷ € 8
tomato, mozzarella, basil

Caprese Reale ⁷ € 12
tomato, buffalo mozzarella, raw ham, basil

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

SIDES

GRILLED VEGETABLES € 5

BAKED POTATOES € 5

FRIED CHIPS POTATOES € 6

MIX SALAD € 5

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,
Zucchine & bottarga tomato, mozzarella, courgette, AFTER COOKING bottarga ^{1,4}	€ 11
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
Rucola & formaggi tomato, mozzarella, 4 cheeses, AFTER COOKING rocket ^{1,7}	€ 11
Rucola & crudo tomato, mozzarella, rocket, raw ham ^{1,7}	€ 10,
Mozzarella di bufala buffalo mozzarella, tomato, basil ^{1,7}	€ 9,5
Prosciutto crudo tomato, mozzarella, AFTER COOKING raw ham ^{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, mashrooms, 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
Prosciutto e funghi tomato, mozzarella, ham, mashrooms ^{1,7,12}	€ 8,5
Wurstel & prosciutto tomato, mozzarella, wurstel, ham ^{1,7,12}	€ 8,5
Salsiccia fresca & cipolle di tropea tomato, mozzarella, sausage and onions ^{1,7}	€ 8,5
Prosciutto tomato, mozzarella, ham ^{1,7,12}	€ 8
Tonno & cipolle di tropea tomato, mozzarella, tuna, onions ^{1,7}	€ 8
Salsiccia secca tomato, mozzarella, dried sausage ^{1,7}	€ 8
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
Ruculetta tomato, mozzarella, AFTER COOKING rocket ^{1,7}	€ 7,5

2,50 € COVERED

SPECIAL PIZZA

ridotte - 1 €
aggiunte da 1 € a 3,5 €

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

WHITE PIZZAS

ridotte - 1 €
aggiunte da 1 € a 3,5 €

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

2,50 € COVERED

WINE LIST

SPUMANTI

CANTINA VALDO - VALDOBBIADENE

CUVEE 1926 € 25

VALDOBBIADENE SUPERIORE EXTRA DRY DOCG - GLERA - 11,5°

BELLAVISTA - FRANCIACORTA

GRANDE CUVEE ALMA BRUT € 55

FRANCIACORTA BRUT DOCG - PINOT NERO, CHARDONNAY, PINOT BIANCO 12,5°

CANTINA ARGIOLOS - SERDIANA

TAGLIAMARE € 25

BRUT SPUMANTE METODO CHARMAT - NURAGUS - 12,5°

TAGLIAMARE ROSE' € 25

BRUT SPUMANTE METODO CHARMAT - MONICA - 12,5°

NATIONAL WHITE WINES

JERMANN - DOLEGNA DEL COLLIO (GO) - FRIULI VEN. GIULIA

CHARDONNAY € 35

VENEZIA GIULIA IGT - 13°

SAUVIGNON € 35

VENEZIA GIULIA IGT - 13°

LAIMBURG - SUD TIROL - ALTO ADIGE

GEWURZTRAMINER € 28

SUDTIROL DOC 14°

TENUTA SANT'ANTONIO - CASTAGNEDI' VALPOLICELLA - VENETO

TELOS € 25

VENETO BIANCO IGT - GARGANEGA, CHARDONNAY 12,5°

WHITE WINES FROM SARDINIA

AZ. F.LLI RAGNEDDA - OLBIA

CAPICHERA VT € 70

ISOLA DEI NURAGHI IGT VERMENTINO - 14,5°

AZ. VITIVINICOLA DEPPERU - LURAS- SS

RUINAS € 30

VERMENTINO DI SARDEGNA, COLLI DEL LIMBARA IGT - 14,5°

CANTINA ARGIOLOS - SERDIANA

IS ARGIOLOS € 28

VERMENTINO DI SARDEGNA DOC 14,5°

ISELIS € 28

NASCO DI SARDEGNA DOC - 15°

MERI' € 24

VERMENTINO DI SARDEGNA DOC 14,5°

SELEGAS € 22

NURAGUS DI CAGLIARI 13,5°

VIGNE SURRAU - ARZACHENA

BRANU € 24

VERMENTINO DI GALLURA DOCG - VERMENTINO - 13,5°

CANTINA AUDARYA - SERDIANA

VERMENTINO DI SARDEGNA € 24

VERMENTINO DOC - 13,5°

WINES BY THE GLASS!!!

SO AS NOT TO BORE YOU, WE HAVE DECIDED TO ALWAYS HAVE YOU SIP A WINE DIFFERENT AND PRESENT YOU WITH SOMETHING NEW FROM SARDINIAN OR NATIONAL WINERIES....
WE WILL ALWAYS RECOMMEND TWO VARIETIES OF WHITE AND TWO OF RED!

CHAMPAGNE

VRANKEN POMMERY - REIMS - FRANCE

POMMERY CHAMPAGNE LOUISE 2005 PARCELLE € 180

CHARDONNAY, PINOT NOIR - 12,5°

POMMERY CHAMPAGNE APANAGE € 65

PINOT NOIR, CHARDONNAY - 12,5°

POMMERY CHAMPAGNE BLANC DE BLANC € 75

CHARDONNAY - 12,5°

DOM PERIGNON

BRUT € 260

CHAMPAGNE AOC - PINOT NOIR, CHARDONNAY 12,5°

KRUG - REIMS

GRANDE CUVEE BRUT € 280

CHAMPAGNE AOC - CHARDONNAY, PINOT MEUNIER, PINOT NOIR - 12,5°

LOUIS ROEDERER - REIMS

CRISTAL BRUT CHAMPAGNE € 280

CHAMPAGNE AOC - PINOT NOIR, CHARDONNAY - 12°

ROSÈ WINE

CANTINA ARGIOLOS - SERDIANA

ARJOLA € 24

CANNONAU 13,5°

AZ. F.LLI RAGNEDDA - OLBIA

TAMBE' € 30

ISOLA DEI NURAGHI IGT - 13°

CHATEAU LA GARDONNE - PROVENCE - FRANCIA

SPRING ROSE' € 30

AOC COTES DE PROVENCE - SIRAY, GRENACHE, CINAULT - 13°

LA CHAPELLE € 35

-AOC COTES DE PROVENCE - SIRAY, GRENACHE, CINAULT 13°

RED WINES FROM SARDINIA

CANTINA ARGIOLOS - SERDIANA

CARDANERA € 24

CARIGNANO DEL SULCIS DOC 13,5°

KOREM € 28

ISOLA DEI NURAGHI IGT - BOVALE - 14,5°

ISELIS € 28

MONICA DI SARDEGNA DOC SUPERIORE - 15°

TURRIGA € 80

ISOLA DEI NURAGHI IGT - BOVALE, CARIGNANO, CANNONAU - 14,5°

AZ. VINICOLA CHERCHI- USINI

CAGNULARI € 25

ISOLA DEI NURAGHI CAGNULARI IGT - 13°

CANTINA AUDARYA - SERDIANA

CANNONAU AUDARYA € 24

CANNONAU DOC - 13°

VIGNE SURRAU - ARZACHENA

ROSSO SURRAU € 24

ISOLA DEI NURAGHI IGT -BOVALE, CARIGNANO, CANNONAU -13,5°

SINCARU € 30

CANNONAU DI SARDEGNA DOC -14°

2,50 € COPERTO

BIRRE

DRAFT BEER

Hoegaarden Weiss 0,3 cl	€ 4
Leffe Red 0,3 cl	€ 4
Stella Artois Lager 0,3 cl	€ 3,5



BOTTLED BEER

Analcolica 33 cl Alcohol-free	€ 3
Senza Glutine 33 cl Gluten free	€ 3,5
Ichnusa 33 cl	€ 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 vetro	€ 3
Acqua 0,75 lt (microfiltrata)	€ 2
Analcoliche bottiglia 33 cl	€ 3



CAFFÈ & CO

Caffè	€ 1,5
Caffè dec	€ 1,5
Caffè shakerato	€ 2,5
Caffè shakerato Bayles	€ 3,5
Ginseng	€ 1,5
Orzo	€ 1,5
Cappuccino	€ 2,0
Amari	da € 3 a € 4
Distillati	da € 3,5 a € 9

sincontru

#pizzacucinesushibar

CAGLIARI Viale Trieste 74/76 | Tel. 070 284835

PULA Piazza del Popolo | Tel. 070 9208128

PULA Nomad Piazza XXIV Maggio