

# La Scolla

OSTERIA E FORNO

## to share

*why not start with an aperitivo?*

|                                                                                                                                                                                                                                                                   |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Plantain chips, pink pepper <sup>1</sup>                                                                                                                                                                                                                          | 3 € |
| Cured Ploaghe sausage croquetas*, pecorino cheese, chives <sup>1,3,7</sup>                                                                                                                                                                                        | 6 € |
| House-made oil-preserved sardines*, bread and dip <sup>1,4</sup><br><i>House-made oil-preserved sardines and bread of the day served with a dip made of Accademia<br/>Olearia extra virgin olive oil, balsamic vinegar, olives, sun-dried tomato, and parsley</i> | 7 € |

## Starters

|                                                                                                                                       |      |
|---------------------------------------------------------------------------------------------------------------------------------------|------|
| Catch of the day* carpaccio, tomato marinara, dried caper leaves, chilly oil <sup>4</sup>                                             | 15 € |
| Tartare, plum, and rosemary <sup>1,4,10</sup><br><i>Hand-cut Arborea beef tartare, classic seasoning, plum ketchup, rosemary pita</i> | 16 € |
| Pancetta and melon <sup>7,8</sup><br><i>Ploaghe flat pancetta, dasbi-marinated melon, cas'axedu cheese, crunchy almonds</i>           | 12 € |
| Green bean salad, chimichurri, sweet and sour onions, goat cheese <sup>7</sup>                                                        | 12 € |
| LRoasted lettuce, almond cream, fried capers, fermented seasonal fruit <sup>10</sup>                                                  | 12 € |

## First Course

*How many times have you wondered what 'un primo' was?"*

|                                                                                                |      |
|------------------------------------------------------------------------------------------------|------|
| Macarronis, green pepper butter, grilled corn, aged pecorino cheese <sup>1,7</sup>             | 14 € |
| Tubetti pasta in tomato water, caper leaf emulsion, bottarga (cured mullet roe) <sup>1,4</sup> | 15 € |
| Braised mutton plin*, lukewarm clear mutton broth, ginger, lemongrass <sup>1,3,7,9</sup>       | 17 € |

## Main Courses

*contati... ma molto buoni*

|                                                                                                    |      |
|----------------------------------------------------------------------------------------------------|------|
| Sardinian cockerel* cutlet, cucumber salad, goat milk yogurt cream <sup>3,7</sup>                  | 16 € |
| Grilled catch of the day*, diavola sauce with fermented peppers, marinated zucchini <sup>4,9</sup> | 20 € |
| Grilled mutton* skewer, smoked eggplant, sour cream, salsa verde <sup>6,7,10</sup>                 | 18 € |

## Desserts

*to end with something sweet*

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| Burnt cheesecake and San Sperate honey caramel <sup>3,7</sup>      | 7 € |
| Dark chocolate soup, almonds, grapes, and lemon gel <sup>7,8</sup> | 7 € |

**From the Oven** • Sweet cocoa pizzetta, white chocolate, peaches, and basil <sup>1,7</sup> 8 €

Cover charge (per person) 2,5 €

## from the Oven

### A DIFFERENT IDEA OF PIZZA

*crispy, fragrant and cut in slices,  
ideal for sharing  
between 2 or 4 people*

#### Classics vol. 1 <sup>1,4</sup>

*Slow-cooked tomato, anchovies,  
roasted garlic cream, oregano*

🍷 6 € / 🍷 12 €

#### Vegetables <sup>1,8</sup>

*Slow-cooked tomato, seasonal vegetables,  
pickled onions, hazelnut vinaigrette*

🍷 7 € / 🍷 13 €

#### Mutton <sup>1,7,9</sup>

*Braised mutton, Casizolu cheese shavings,  
salsa verde*

🍷 8 € / 🍷 14 €

#### Pancetta <sup>1,7</sup>

*Buffalo mozzarella cream,  
Ploaghe flat pancetta, tomato powder*

🍷 8 € / 🍷 14 €

#### Mussels <sup>1,14</sup>

*Slow-cooked tomato, mussels, fresh parsley,  
lemon gel, chili pepper*

🍷 8,5 € / 🍷 15 €

## OUR BREAD

*a different fragrance every day*  
We bake different styles of bread every day,  
from timeless classics to aromatic  
experiments, and we're happy to serve it  
to complement your meal.

## Tasting menus

*Our tasting menus,  
with 3 or 5 courses*

*Served for the entire table only (min. 2 guests)*

**"Triennium" 30 €**

*starter, first course, dessert*

**"Quinquennium" 48 €**

*slice, starter, first course, main, dessert*

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## Sparkling

|                            |                                   |                                 |            |
|----------------------------|-----------------------------------|---------------------------------|------------|
| Oscarì                     |                                   |                                 |            |
| 2023                       | Alghero DOC Torbato Met. Classico | Sella & Mosca (Alghero, SS)     | 6 €   25 € |
| Magnifico                  |                                   |                                 |            |
| -                          | Trento DOC Pas Dosé               | Dall'ò (Cavedine, TN, Trentino) | 37 €       |
| Gallimard Grand Reserve    |                                   |                                 |            |
| -                          | Champagne Blanc de Blancs         | Gallimard Père & Fils (France)  | 60 €       |
| Gallimard Cuvée de Réserve |                                   |                                 |            |
| -                          | Champagne Blanc de Noirs          | Gallimard Père & Fils (France)  | 50 €       |

## White Wines

### LOCALS

|            |                               |                                      |            |
|------------|-------------------------------|--------------------------------------|------------|
| Karinniu   |                               |                                      |            |
| 2022       | Nasco (IdN IGT)               | Nurallao (Sarcidano, CA)             | 25 €       |
| Cala Reale |                               |                                      |            |
| 2025       | Vermentino di Sardegna DOC    | Sella & Mosca (Alghero, SS)          | 6 €   22 € |
| Argidha    |                               |                                      |            |
| 2023       | Isola dei Nuraghi IGT         | Gibadda (Arbus, Medio Campidano, CA) | 45 €       |
| Panzale    |                               |                                      |            |
| 2025       | Panzale (IdN IGT)             | Berritta (Dorgali, NU)               | 6 €   37 € |
| Tittia     |                               |                                      |            |
| 2025       | Semidano (IdN IGT)            | Pedra Niedda (Sini, Marmilla, OR)    | 30 €       |
| Fatima     |                               |                                      |            |
| 2024       | Vernaccia Valle del Tirso IGT | Flli Serra (Zeddiani, Campidano, OR) | 28 €       |

### OUTSIDERS

|                  |                                   |                                        |            |
|------------------|-----------------------------------|----------------------------------------|------------|
| SP68 Bianco      |                                   |                                        |            |
| 2025             | Albanello, Moscato di Alessandria | Occhipinti (Vittoria, RG, Sicily)      | 28 €       |
| Orthogneiss      |                                   |                                        |            |
| 2023             | Melon de Bourgogne                | Chateau Cambon (Beaujolais, France)    | 35 €       |
| Clos Paradis     |                                   |                                        |            |
| 2023             | Sauvignon Blanc                   | Domaine Fouassier (Loira, France)      | 7 €   45 € |
| Slatnik          |                                   |                                        |            |
| 2023             | Chardonnay, Friulano              | Radikon (Gorizia, Venezia-Giulia)      | 50 €       |
| Fontanasanta     |                                   |                                        |            |
| 2025             | Manzoni Bianco                    | Foradori (Mezzolombardo, TN, Trentino) | 6 €   27 € |
| Beaujolais Blanc |                                   |                                        |            |
| 2023             | Chardonnay                        | Chateau Cambon (Beaujolais, France)    | 35 €       |



## from the Bar

### BEERS

|                  |                                 |        |  |     |
|------------------|---------------------------------|--------|--|-----|
| Istadi           | tap                             |        |  | 6 € |
| Honey Witbier    | 5%                              | 0,33 l |  |     |
| Terrantiga       | (San Sperate, Sardegna)         |        |  |     |
| Nibari           | tap                             |        |  | 6 € |
| Juniper IPA      | 5,5%                            | 0,33 l |  |     |
| Terrantiga       | (San Sperate, Sardegna)         |        |  |     |
| Vetra Pils       |                                 |        |  | 7 € |
| Pils             | 4,9%                            | 0,33 l |  |     |
| Vetra            | (Caronno Pertusella, Lombardia) |        |  |     |
| Mishka           |                                 |        |  | 7 € |
| Blanche          | 4,7%                            | 0,33 l |  |     |
| Muttnik          | (Sesto S. Giovanni, Lombardia)  |        |  |     |
| Alchemy          |                                 |        |  | 7 € |
| Gluten Free IPL  | 4,1%                            | 0,33 l |  |     |
| Vertiga          | (Vicenza, Veneto)               |        |  |     |
| Brewmaster IPA   |                                 |        |  | 8 € |
| Alcohol free IPA | 0.0%                            | 0,33 l |  |     |
| Dundalk          | (Danimarca)                     |        |  |     |

### WATER AND SOFT DRINKS

|                                                                                                                                                                                                                                              |       |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Aquaora microfiltered water                                                                                                                                                                                                                  | 2 €   |
| still, sparkling                                                                                                                                                                                                                             |       |
| Sterilized microfiltered drinking water in compliance with Legislative Decree no. 18/2023 and 181/2003. The microfiltration system is authorized by the Ministry of Health. The equipment used complies with Ministerial Decree no. 25/2013. |       |
| Acqua Smeraldina                                                                                                                                                                                                                             | 4 €   |
| still, sparkling                                                                                                                                                                                                                             |       |
| Soft drinks                                                                                                                                                                                                                                  | 3,5 € |
| Coca-Cola, Coca-Cola zero, Fanta, Sprite                                                                                                                                                                                                     |       |
| Lurisia                                                                                                                                                                                                                                      | 4 €   |
| chinotto, aranciata, gazzosa                                                                                                                                                                                                                 |       |
| Fever Tree                                                                                                                                                                                                                                   | 4 €   |
| Tonic Water                                                                                                                                                                                                                                  |       |

### APERITIFS E DRINKS

|                                                               |        |
|---------------------------------------------------------------|--------|
| Gin and tonic                                                 | da 8 € |
| ask for our Gin selection, with Fever Tree Indian tonic water |        |
| Negroni                                                       | 9 €    |
| Gin, Campari, red Vermouth                                    |        |
| Negroni sbagliato                                             | 9 €    |
| Spumante brut, Campari, red Vermouth                          |        |
| Boulevardier                                                  | 9 €    |
| Bourbon, Campari, red Vermouth                                |        |
| Americano                                                     | 9 €    |
| Campari, red Vermouth, soda                                   |        |

### ALCHOOL FREE

|                  |      |
|------------------|------|
| Gin 0% and Tonic | 10 € |
|------------------|------|

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## Rosèe

Anemone  
2025 Alghero Rosato DOC

## Red Wines

### LOCALS

Cannaca  
2024 Monica di Sardegna DOC

Nathavi Rosso  
2022 Caricagiola, Pascale (IdN IGT)

Mommotti  
2022 Barbera sarda (IdN IGT)

Tanca Farrà  
2023 Alghero Rosso DOC

Medeus  
2023 Cannonau di Sardegna DOC

Cagnulari 45  
2024 Cagnulari (Alghero DOC)

### OUTSIDERS

Foradori  
2024 Teroldego

SP68 Rosso  
2025 Frappato, Nero D'Avola

Vino Rosso  
2024 Nebbiolo

Tango Atlantico  
2023 Malbec, Cabernet Franc

Granite de Dambach  
2023 Pinot Noir

Beaujolais Rouge  
2023 Gamay

## Sweet Wines

Sorbino  
2024 Nasco dolce (IdN IGT)

Sella & Mosca (Alghero, SS)

Schirru (Orroli, Sarcidano, CA)

Davitha (Tempio Pausania, Gallura)

Gibadda (Arbus, Medio Campidano, CA)

Sella & Mosca (Alghero, SS)

Sella & Mosca (Alghero, SS)

Podere 45 (Sassari, SS)

Foradori (Mezzolombardo, TN, Trentino)

Occhipinti (Vittoria, RG, Sicilia)

Cantina Fontana (Alba, CN, Piemonte)

Nöella Morantin (Loira, Francia)

Hartweg (Alsazia, Francia)

Chateau Cambon (Beaujolais, Francia)

Gibadda (Arbus, Medio Campidano, CA)



## from the Bar

### LIQUORS & BITTERS from 5€

Amaro Nonino  
Fernet Branca  
Amara Rossa  
Chinotto Quaglia  
Bomba Carta Silvio Carta  
Mirto Ricetta storica Silvio Carta  
Limoncello L'imu  
Liquirizia Ziarù  
Amaro Jefferson  
Alchool free Limoncello Silvio Carta

### SPIRITS from 5€

Grappa classic  
Grappa Barrique  
Whiskey  
Bourbon  
Rum  
Armagnac  
Calvados

### CAFFETTERIA

Coffee  
espresso, decaffeinato 2 €  
Macchiato  
hot, cold 2 €  
Tea  
English breakfast blend 3 €