

La Scolla

OSTERIA E FORNO

to share

why not start with an aperitivo?

Plantain chips, pink pepper ¹	3 €
Cured Ploaghe sausage croquetas*, pecorino cheese, chives ^{1,3,7}	6 €
House-made oil-preserved sardines*, bread and dip ^{1,4} <i>House-made oil-preserved sardines and bread of the day served with a dip made of Accademia 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 ⁴	15 €
Tartare, plum, and rosemary ^{1,4,10} <i>Hand-cut Arborea beef tartare, classic seasoning, plum ketchup, rosemary pita</i>	16 €
Pancetta and melon ^{7,8} <i>Ploaghe flat pancetta, dasbi-marinated melon, cas'axedu cheese, crunchy almonds</i>	12 €
Green bean salad, chimichurri, sweet and sour onions, goat cheese ⁷	12 €
LRoasted lettuce, almond cream, fried capers, fermented seasonal fruit ¹⁰	12 €

First Course

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

Semini, green pepper butter, grilled corn, aged pecorino cheese ^{1,7}	14 €
Tubetti pasta in tomato water, caper leaf emulsion, bottarga (cured mullet roe) ^{1,4}	15 €
Braised mutton plin*, lukewarm clear mutton broth, ginger, lemongrass ^{1,3,7,9}	17 €

Main Courses

yes, of course!

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

Desserts

to end with something sweet

Burnt cheesecake and San Sperate honey caramel ^{3,7}	7 €
Dark chocolate soup, almonds, grapes, and lemon gel ^{7,8}	7 €
From the Oven • Sweet cocoa pizzetta, white chocolate, peaches, and basil ^{1,7}	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 ^{1,4}

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

🍷 6 € / 🍷 12 €

Vegetables ^{1,8}

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

🍷 7 € / 🍷 13 €

Mutton ^{1,7,9}

Braised mutton, Casizolu cheese shavings,
salsa verde

🍷 8 € / 🍷 14 €

Pancetta ^{1,7}

Buffalo mozzarella cream,
Ploaghe flat pancetta, tomato powder

🍷 8 € / 🍷 14 €

Mussels ^{1,14}

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)	22 €
Argidha			
2023	Isola dei Nuraghi IGT	Gibadda (Arbus, Medio Campidano, CA)	7 € 45 €
Panzale			
2025	Panzale (IdN IGT)	Berritta (Dorgali, NU)	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 €
Pedraia			
2025	Nuragus di Cagliari DOC	Cantina Santadi (Santadi, CI)	6 € 22 €

OUTSIDERS

SP68 Bianco			
2025	Albanello, Moscato di Alessandria	Occhipinti (Vittoria, RG, Sicilia)	28 €
Orthogneiss			
2023	Melon de Bourgogne	Chateau Cambon (Beaujolais, Francia)	6 € 35 €
Clos Paradis			
2023	Sauvignon Blanc	Domaine Fouassier (Loira, Francia)	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, Francia)	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)

Rocca Rubia
2023 Carignano del Sulcis 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)

Cantina Santadi (Santadi, CI)

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)



6 € | 23 €

37 €

30 €

7 € | 45 €

6 € | 27 €

22 €

35 €

29 €

6 € | 27 €

28 €

32 €

7 € | 35 €

40 €

33 €

8 €

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

Alcohol 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 €