La Scolla

OSTERIA E FORNO

to Share

why not start with an aperitivo?

Plantain chips, pink pepper [1] — *4 €*

Cured Ploaghe sausage croquetas*, pecorino cheese, chives [1,3,7] — *8 €*

House-made oil-preserved sardines*, bread and dip [1,4] — *9 €*
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

Startery

Catch of the day* carpaccio, tomato marinara, dried caper leaves, chilly oil [4] — *15 €*

Tartare, plum, and rosemary [1,4,10] — *16 €*
Hand-cut Arborea beef tartare, classic seasoning, plum ketchup, rosemary schiacciata

Onion, pecorino cheese and chimichurri [7] — *12 €*
Roasted onion, pecorino cheese fondue, onion glaze, and chimichurri

Pumpkin, endive, hazelnuts and capers [8] — *14 €*
Roasted pumpkin, curly endive, hazelnut vinaigrette, toasted pumpkin seeds, fried capers

First Course

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

Roasted homemade cannelloni, mushrooms, pumpkin reduction, sage cream [1,3,7] — *14 €*

Creamy tubetti pasta, mussels, beans, bay leaf extract [1,4] — *15 €*

Maccheroni, broccoli cream, braised mutton, pecorino cheese, and saffron [1,3,7,9] — *17 €*

Main Courses

yes, of course!

Local roast chicken*, celeriac pureé, Brussels sprouts and jus [7,9] — *19 €*

Grilled grey mullet, green peppercorn cream sauce, and roast leek [4,7,10] — *20 €*

Grilled mutton* skewer, cabbage cream, pomegranate, fried polenta [6,10] — *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 €*

Cocoa "chiacchiera" wafer, ricotta and pumpkin mousse, candied pumpkin [1,3,7] — *8 €*

Cover charge (per person) *2,5 €*

from the Oven

BY THE SLICE

crispy, fluffy, fragrant: a fresh take on pizza, perfect to start your meal

Classics vol. 1 [1,4]
Slow-cooked tomato, anchovies, roasted garlic cream, oregano
4 €

Cabbages! [1,11]
Pumpkin puree, roasted cauliflowers and broccoli pickled onions, sesame oil, black pepper
4 €

Prosciutto [1,7]
Mutton pprosciutto crudo, pulled buffalo mozzarella, pickled onions reduction
4,5 €

Over the top... round [1,3,10]
Pickled red cabbage, demi-cured beef top round, lemon zest mayonnaise
5 €

Mussels [1,14]
Slow-cooked tomato, mussels, fresh parsley, lemon gel, chili pepper
5 €

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

A four-course experience to explore our menu

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

"Quadrimestre" *40 €*
slice, starter, first course, dessert

As we only use fresh, daily-sourced ingredients, our menu is subject to change at any time.

The ingredients marked with an asterisk could be subjected to a rapid temperature reduction and storage at -18 °C in order to further guarantee the quality of the raw material, as defined by the HACCP plan (Reg. CE 852/04 and Reg. CE 853/04.) · The ingredients marked with two asterisks (**) could be frozen.
Numbers next to the dishes indicate the presence of food allergenes (Reg 1169/2011 UE). Please make us aware of any food intolerance when making your order.

Sa Scolla

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Sparkling

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

White Wines

LOCALS

Karinniu			25 €
2022	*Nasco (IdN IGT)*	*Nurallao (Sarcidano, CA)*	
Cala Reale			22 €
2025	*Vermentino di Sardegna DOC*	*Sella & Mosca (Alghero, SS)*	
Argîdha			45 €
2023	*Isola dei Nuraghi IGT*	*Gibadda (Arbus, Medio Campidano, CA)*	
Panzale			37 €
2025	*Panzale (IdN IGT)*	*Berritta (Dorgali, NU)*	
Tittia			30 €
2025	*Semidano (IdN IGT)*	*Pedra Niedda (Sini, Marmilla, OR)*	
Fatima			28 €
2024	*Vernaccia Valle del Tirso IGT*	*F.lli Serra (Zeddiani, Campidano, OR)*	
Pedraia			22 €
2025	*Nuragus di Cagliari DOC*	*Cantina Santadi (Santadi, CI)*	

OUTSIDERS

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

Every day, we curate a changing selection of wines by the glass, to offer a new discovery every time you visit. **Ask our staff for today's featured wines.**

from the Bar

BEERS

Istadi tap — 6 €
Honey Witbier 5% 0,33 l
Terrantiga (San Sperate, Sardinia)

Nibari tap — 6 €
Juniper IPA 5,5% 0,33 l
Terrantiga (San Sperate, Sardinia)

Vetra Pils — 7 €
Pils 4,9% 0,33 l
Vetra (Caronno Pertusella, Lombardy)

Black Sheep — 7 €
Stout 4,2% 0,33 l
Meltz (Melzo, Lombardy)

Mishka — 7 €
Blanche 4,1% 0,33 l
Muttnik (Sesto S. Giovanni, Lombardy)

Alchemy — 7 €
Gluten Free IPL 4,9% 0,33 l
Vertiùga (Vicenza, Veneto)

Brewmaster IPA — 8 €
Alchool free IPA 0.0% 0,44 l
Dundalk (Denmark)

WATER AND SOFT DRINKS

Aquaora microfiltred water — 2 €
still, sparkling
Sterilized microfiltered drinking water in compliance with Legislative Decree n. 18/2023 and 181/2003. The microfiltration system is authorized by the Ministry of Health. The equipment used complies with Ministerial Decree n. 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			23 €
2025	*Alghero Rosato DOC*	*Sella & Mosca (Alghero, SS)*	

Red Wines

LOCALS

Cannaca			37 €
2024	*Monica di Sardegna DOC*	*Schirru (Orroli, Sarcidano, CA)*	
Nathavi Rosso			30 €
2022	*Caricagiola, Pascale (IdN IGT)*	*Davitha (Tempio Pausania, Gallura)*	
Mommotti			45 €
2022	*Barbera sarda (IdN IGT)*	*Gibadda (Arbus, Medio Campidano, CA)*	
Tanca Farrà			27 €
2023	*Alghero Rosso DOC*	*Sella & Mosca (Alghero, SS)*	
Medeus			22 €
2023	*Cannonau di Sardegna DOC*	*Sella & Mosca (Alghero, SS)*	
Cagnulari 45			35 €
2024	*Cagnulari (Alghero DOC)*	*Podere 45 (Sassari, SS)*	
Rocca Rubia			29 €
2023	*Carignano del Sulcis DOC*	*Cantina Santadi (Santadi, CI)*	

OUTSIDERS

Foradori			27 €
2024	*Teroldego*	*Foradori (Mezzolombardo, TN, Trentino)*	
SP68 Rosso			28 €
2025	*Frappato, Nero D'Avola*	*Occhipinti (Vittoria, RG, Sicily)*	
Vino Rosso			32 €
2024	*Nebbiolo*	*Cascina Fontana (Alba, CN, Piedmont)*	
Tango Atlantico			35 €
2023	*Malbec, Cabernet Franc*	*Nöella Morantin (Loira, France)*	
Granite de Dambach			40 €
2023	*Pinot Noir*	*Hartweg (Alsazia, France)*	
Beaujolais Rouge			33 €
2023	*Gamay*	*Chateau Cambon (Beaujolais, France)*	

Sweet Wines

Sorbino			glass 8 €
2024	*Nasco dolce (IdN IGT)*	*Gibadda (Arbus, Medio Campidano, CA)*	

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from the Bar

LIQUORS & BITTERS *from 5€*

Amaro Nonino

Fernet Branca

Amara Rossa

Bergamotto Quaglia

Sambuca

Bomba Carta Silvio Carta

Mirto Ricetta storica Silvio Carta

Limoncello L'imu

Liquirizia Ziarù

Amaro Jefferson

Alchool free Limoncello Silvio Carta

SPIPRITS *from 5 €*

Ask our staff for today's selections for each type of spirit

Grappa classic

Grappa Barrique

Whisk(e)y

Bourbon

Rhum

Cognac

Armagnac

Calvados

Gin

CAFFETTERIA

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

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