

PLAYFULLY UNEXPECTED



BEYOND TRADITION



Our menu is a culinary journey crafted to unite people through the flavors of the vibrant village of Bosa, located off the coast of Sardinia, Italy. Inspired by the rich tapestry of Bosa's culinary heritage, each dish embodies the warmth and hospitality of this charming seaside village, inviting guests to savor the essence of community with every bite.

SHAREABLES

IN ITALY
WE LOVE TO
SHARE

OLIVES 8
garlic, herbs, citrus (GF / V)

BURRATA 16
olive oil, arugula, vincotto, sesame
crunch, parmesan frico, confit cherry
tomatoes, maldon salt (V)

ARANCINI 15
crispy fried mozzarella rice balls,
pomodoro, parmesano reggiano (V)

FRIED CHICKEN 17
pizza spice, roasted garlic aioli, hot honey

ROSEMARY LEMON CHICKEN 18
crispy confit drumstick, roasted garlic
sauce, parmesano reggiano (GF)

PACCHERI PASTA 16
creamy spicy vodka sauce, parmesano
reggiano

SEARED TUNA 18
citrus, olive oil, cucumber, black garlic
molasses (GF)

MUSSELS & SAUSAGE 18
garlic, chorizo, olive oil, braised
fennel, grilled bread (GF)

SHRIMP AGNOLOTTI 17
citrus, garlic, mascarpone,
limoncello cremosa, parmesan frico

FRITTO MISTO 20
shrimp, squid, zucchini, gremolata,
banana peppers, chili garlic sauce

SALUMI BOARD 24
revolving selection of cured meats
and cheeses, served with pickled
vegetables, fig jam, toast

WARM CRAB DIP 18
cream cheese, leeks, mozzarella,
toasted parmesan, toast

GRILLED OCTOPUS 19
chilled salad of fregula pasta,
chopped olives, capers, lemon, basil,
cucumbers, roasted garlic aioli

S A L A D S

CAESAR 16
baby lettuce, garlic croutons,
parmesano reggiano (GF / V)

ARUGULA 15
fennel, orange, gorgonzola dolce, pear,
dried cherries, olive oil, citronette (GF / V)

ANTIPASTI CHOPPED 22
baby lettuce, salumi, burrata,
muffuletta relish, creamy Italian

S I D E S

BROCCOLINI 14 (GF / V)

ITALIAN FRIES 8 (V)
add truffle +3

HAND CUT PAPPARDELLE 10 (V)

MASCARPONE SWEET POTATOES 11 (GF)

RISOTTO CACIO E PEPE 14

(GF) Gluten-Free Options Available

(V) Vegetarian

P I Z Z A

MARGHERITA 16
fior di latte mozzarella, basil,
olive oil, pomodoro (V)

SHRIMP SCAMPI 21
fontina, mozzarella, garlic butter, olive
oil, confit tomatoes, lemon, herbs

PROSCIUTTO 18
pomodoro, fior di latte mozzarella,
arugula, olive oil, parmesano reggiano

MUSHROOM 18
olive oil, garlic, herbs, mozzarella (V)

MORTADELLA 19
garlic butter, mozzarella, ricotta,
parmesan, crushed pistachios

HOT HONEY 'RONI 18
'roni cups, pomodoro, mozzarella,
hot honey

SAUSAGE BROCCOLINI 18
sweet italian, fontina, mozzarella,
garlic butter, chili garlic sauce

WHITE CLAM 22
chopped little necks, garlic butter,
olive oil, mozzarella, leeks, parmesan,
lemon, chili, oregano, parsley

S P I E D I N I

12

*three skewers per order
served with chili garlic sauce*

CONFIT CHICKEN

SWEET ITALIAN SAUSAGE

BLACKENED SHRIMP

M A I N S

WHITE BOLOGNESE 32

shrimp, cream, hand cut
pappardelle, fennel, bottarga,
parmesano reggiano

BOSA BURGER 20

served with Italian fries
fontina, pizza spice, roasted
garlic mayo, lettuce, tomato
sub truffle fries +3

CHICKEN ROAST 33

statler breast, confit leg,
parmesan risotto, crispy capers,
parsley, garlic jus (GF)

BLACKENED SALMON 34

house spice blend, smooth
mascarpone sweet potatoes,
citrus agrodolce (GF)

FRUTTI DI MARE 36

pan roasted shrimp, scallops,
mussels, squid, garlic, olive oil,
shellfish pomodoro, capellini pasta

ROASTED COD 32

saffron risotto, peperonata, salsa
verde, citrus, herbs (GF)

STRIP STEAK FRITES 45

bone marrow butter, chimichurri
sauce, roasted garlic, Italian fries
(GF)

SARDINIAN PAELLA 42

fregula pasta, shrimp, clams,
mussels, octopus, squid, chorizo,
braised leeks

