



CHRISTIAN MANGANARO  
~ EXECUTIVE CHEF ~

DAVE SHILLING  
~ SOMMELIER ~

# SERATA IN SARDEGNA

*Giro Trattoria & Pizza Wine Dinner May 8<sup>th</sup>, 2026*

## ANTIPASTO

### **ANTIPASTO MISTO SARDO**

*An assortment of pecorino, salame, marinated olives, and sun-dried tomatoes, served with Sardinian handmade pane carasau.*

## INSALATA

### **CARPACCIO DI POLPO**

*Thinly sliced octopus over fresh arugula, dressed with a garlic vinaigrette, lemon, and extra virgin olive oil.*

## PASTA

### **MALLOREDDUS**

*Handmade Sardinian gnocchetti tossed in a slow-simmered sausage and salami ragù, finished with pecorino and fresh herbs.*

## SECONDO

### **ROTOLO DI LONZA**

*Rolled pork loin stuffed with spinach and pancetta, roasted and finished with a rich blackberry reduction. Served alongside oven-roasted potatoes.*

## DOLCE

### **PARDULAS**

*Traditional Sardinian ricotta pastries delicately infused with saffron and bright citrus zest, baked until lightly golden.*

**\$150**  
PER PERSON

**DISCOUNT FOR**  
**CORK CLUB**  
**MEMBERS**