

At Pasigà, our cuisine is born from a deep respect for Mediterranean ingredients and a careful selection of international products, combined with creativity and consistency. Each dish expresses a strong identity, rooted in the Sardinian territory but interpreted with a contemporary and personal look. Our goal is to surprise guests with an authentic, refined and unexpected gastronomic experience, where tradition, research and innovation meet. Pasigà is not uniformity, but character, storytelling and a journey into taste.

The shrimp in its essence

A journey into the purity of the crustacean, between textures and flavors that enhance every nuance

(1-2-4)

Summer tomato gazpacho, cuttlefish, garum and black caviar
Parsley potatoes, Mediterranean freshness and the depth of the sea

(4-14)

Spaghetti with myrtle smoke

Essence of the sea, mussels and Sardinian pecorino cheese. A balance between smokiness, flavor and creaminess

(1-12-14)

Amberjack

Pepper, rocket and vegetal notes that enhance its elegance

(4-8-12)

Charcoal beef fillet

Aubergines, cherry tomatoes in osmosis and potatoes with butter.
Intensity, sweetness and depth of taste

(7-9-12)

Cocoa sheets

Coconut and passion fruit mousse.
A fresh, exotic and enveloping finish

(1-3-7-12)

2 pax Minimum

140 € | 6 courses

125 € | 5 courses (excluding cuttlefish or amberjack)

60 € | 5 glasses wine pairing

50 € | 4 glasses wine pairing

Cover charge 3.00€

We charge a service fee of 10% of the total amount, which is entirely allocated to our team.

The service is optional: do not hesitate to request its removal, if you wish.

Products marked with an asterisk (*) are deep-frozen at origin or subjected to blast chilling by rapid freezing at our facility, in order to guarantee food safety and quality, in accordance with H.A.C.C.P. procedures.

Scan the complete allergen list here

