

**RUBIU**  
**BIRRIFICIO**  
**ARTIGIANALE**



**MENU**

# WELCOME

This is the story of a homecoming. A homecoming, after much travelling, to the horizon of South-West Sardinia, made up of sea and wind. The return to an authentic lifestyle, still in touch with natural cycles and the earth's seasons. The return to tastes we have all but forgotten, to the wisdom of manual crafts, to the pride of making something special and unique.

**RUBIU** it's the discovery of taste. The discovery of the excellence stemming from the sheer force of nature: water, yeasts, malt, hops and different types of flour. Simple ingredients used for thousands of years as staples, now skilfully combined to create original and surprising recipes.

**RUBIU** it's an experience of pure pleasure to be enjoyed together, here and now. Rubiu means tasting new flavours, sharing happy moments, living in the moment, experiencing life and the pristine nature around us, feeling we are part of a special, inspiring story.



# ALLERGENS

Products / dishes may contain, as an ingredient or leftovers (because of being produced in the same unit department) the following substances or their derivatives: cereal containing gluten, soy, grain, rye, barley, oat, spelt, kamut or its derivatives, peanuts, lupin bean, shell fruit, celery, mustard, sesame seeds, fish and crustaceans, mollusc, milk, eggs, sulphuric anhydride and sulphite in concentration higher than 10mg/kg.

For any information concerning substances or products that may cause allergies or vegetarian and vegan dishes you will find specific symbols on the menu:



organic food



cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)



fish and products thereof (preserved in oil, smoked fishery products, preserved in salt, preserved products)



animal milk and products thereof as cheese



meat and cold cuts (gluten free and lactose free)



ingredients of plant origin and cheese



no animal-derived ingredients

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Please, let us know if you are allergic or hypersensitive to some ingredients, it will be a pleasure to guide you over your food choice! *The possibility of cross-contamination cannot be excluded.*

# BEER

## OUR PRODUCTION

Since 2009 we produce Craft Beer, unfiltered and unpasteurised, without artificial flavourings, preservatives or other chemical additives.

All our beers are top-fermented and made from the highest quality ingredients.

**We periodically produce seasonal beers, only available on tap. Please, ask us what is available at the moment.**



# RECOGNITIONS TO THE BREWERY



**GUIDA ALLE BIRRE D'ITALIA  
AWARD 2019  
SLOW FOOD EDITORE  
CLASS AWARD "BOTTLE"**

The brewery reflects an overall high quality production which is particularly convincing on its most complex beers, marked with intricate and deep flavours



**GUIDA ALLE BIRRE D'ITALIA  
AWARD 2013 - 2015 - 2017  
SLOW FOOD EDITORE  
CLASS AWARD "KEG"**

The brewery reflects an overall high quality production which is particularly convincing on its most simple beers, easy to drink, still maintaining a strong personality



# triga

BIÈRE BLANCHE

## COLOUR



Pale yellow

Triga is a sea of wheat, it is a generous mother who feeds her children. A low-alcohol content, thirst-quenching **Bière Blanche**, dedicated to the wisdom and creativity of women who have always drawn knowledge and sustenance from Mother Earth.

## AWARDS



**BARCELONA BEER CHALLENGE 2019**

Golden Medal Witbier category.

## INGREDIENTS

Water, barley malt, raw wheat, oats, hops, spices (coriander, citrus peel), sugar and yeast. Contains **gluten**.



## SIZE



20 cl € 2,60

40 cl € 5,00



33 cl € 4,50

75 cl € 9,70



2 lt € 21,00

Alcoholic strength



Bitterness units



# lido

## GOLDEN ALE

COLOUR



Straw yellow

The delighted voice of children ringing in the air, the cool breeze, the waves indolently lapping the shore... Lido is our pale beer, made with a simple recipe, but with a complex taste, a **Golden Ale** celebrating summer and the joy of living.

## AWARDS



**BIRRA QUOTIDIANA 2019**

Simple, well balanced and pleasant, perfect for a daily consumption according to the Guida alle Birre d'Italia 2019 - Slow Food Editore (Italian Beer Guide 2019 by Slow Food).

## INGREDIENTS

Water, barley malt, hops, sugar and yeast.  
Contains **gluten**.



## SIZE



20 cl € 2,60

40 cl € 5,00



33 cl € 5,00

75 cl € 9,00



2 lt € 21,00

Alcoholic strength



Bitterness units



# flavia

## GOLDEN STRONG ALE

### COLOUR



Deep golden yellow

Flavia pays homage to our island's mining heritage, to the toil and bravery of the local miners. As a tribute to these strong men, we have created a pale, alcoholic, complex and fully satisfying **Golden Strong Ale**, which is also deceptively drinkable.

## AWARDS



**BIRRA DELL'ANNO 2011:** First Prize in the Unionbirrai National Competition - Italy's craft beer contest Category 12: high alcoholic strength, Belgian-style pale beers.



**BIRRA DELL'ANNO 2018:** Honorable Mention in the Unionbirrai National Competition - Italy's craft beer contest Category 27: top-fermented, high alcoholic strength, Belgian-style pale beers.



**GRANDE BIRRA 2019:** A high organoleptic properties beer, something not to miss according to the Guida alle Birre d'Italia 2019 - Slow Food Editore (Italian Beer Guide 2019 by Slow Food).

## INGREDIENTS

Water, barley malt, hops, sugar and yeast.  
Contains **gluten**.



## SIZE



20 cl € 2,90

40 cl € 5,60



33 cl € 5,00

75 cl € 10,80



2 lt € 24,00

Alcoholic strength



Bitterness units



# raís

ENGLISH ALE

## COLOUR



Amber

It is only at sunset that the “raís” - the head of the tuna fishing crew - exhausted, gets some rest. We like to think that his drink is particularly intense, deep ruby red in colour, a strong-flavoured and hopped **English Ale** which behind an unsophisticated appearance hides sweet and caramel notes.

## AWARDS



### BRUSSELS BEER CHALLENGE 2013

Silver Medal, Pale & Amber Ale category.



### BRUSSELS BEER CHALLENGE 2018

Bronze Medal, Pale & Amber Ale category.



### BARCELONA BEER CHALLENGE 2019

Bronze Medal, British Bitter category.

## INGREDIENTS

Water, barley malt, oats, hops, sugar and yeast. Contains **gluten**.



## SIZE



20 cl € 2,60

40 cl € 5,00



33 cl € 4,50

75 cl € 9,70



2 lt € 21,00

Alcoholic strength



Bitterness units



# mosaico

SUMMER ALE

## COLOUR



Straw yellow

A fusion of three different flavours and aromas that thrives into a fresh beer, offering hints of yellow-flesh fruit and intriguing notes of hop, present but not invasive. Low alcoholic strength enriched with a delicate dry-hopping, this beer is the perfect companion to welcome the sunset on a warm summer evening.



## SIZE



20 cl € 2,90

40 cl € 5,60



33 cl € 5,00

75 cl € 10,80



2 lt € 24,00

## INGREDIENTS

Water, barley malt, oats, hops, sugar and yeast.  
Contains **gluten**.

Alcoholic strength



Bitterness units



# centesima

## AMERICAN PORTER

Sardinians are known as to be stubborn, cling to their land and widely centenarian... Might it be possible that beer is the secret of this longevity? Blow with us on this Centesima (hundredth) birthday candle and grant yourself an **American Porter**, as dark as liquorice, strong like coffee and marked by resinous hop.

## PREMI



### BIRRA DELL'ANNO 2016

Third Prize in the Unionbirrai National Competition Italy's craft beer contest - Category 10: anglo-american style Strong Ale beer.

## INGREDIENTS

Water, barley malt, hops, sugar and yeast.  
Contains **gluten**.

### COLOUR



## SIZE



20 cl € 2,90

40 cl € 5,60



33 cl € 5,00

75 cl € 10,80



2 lt € 24,00

Alcoholic strength



Bitterness units



# moresca

## BELGIAN DARK ALE

Moresca is a **Belgian Dark Ale**, dark brown in colour, with rich flavours of nuts, caramel and cocoa. Subtly spicy, Moresca is the pensive mood accompanying us on our journeys, and the inner peace of reaching a new destination.

## AWARDS

- ★ **BIRRA DELL'ANNO 2012:** Second Prize in the Unionbirrai National Competition - Italy's craft beer contest Category 13: top-fermented, high alcoholic strength Belgian-style dark beers.
- ★ **BIRRA DELL'ANNO 2017:** Third Prize in the Unionbirrai National Competition - Italy's craft beer contest Category 21: top-fermented, high alcoholic strength Belgian-style dark beers.
- ★ **GRANDE BIRRA 2019:** A high organoleptic properties beer, something not to miss according to the Guida alle Birre d'Italia 2019 - Slow Food Editore (Italian Beer Guide 2019 by Slow Food).

## INGREDIENTS

Water, barley malt, hops, sugar and yeast.  
Contains **gluten**.

### COLOUR



Mahogany



## SIZE



20 cl € 2,90

40 cl € 5,60



33 cl € 5,00

75 cl € 10,80



2 lt € 24,00

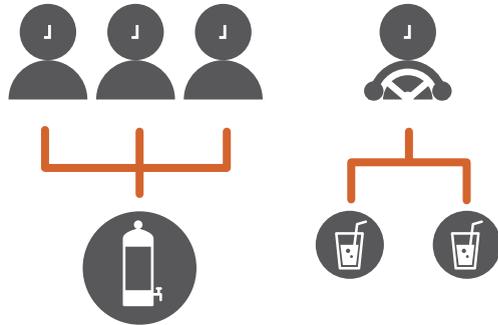
Alcoholic strength



Bitterness units



# WHO'S THE DRIVER?



Are a group of at least four friends travelling together in the same car? For every tabletop dispensers you will order, we will offer up to two alcohol-free drinks\* to the driver, for a pleasant evening at our brewery and a safe drive home.

*\*except for Baladin and Lurisia*

# FACTS



**34 kcl**



**70/75 kcl**



**56 kcl**

The quantity being equal (100 ml), a glass of pale medium-strength beer such as our Lido (34 kcl) has about half the calories of a glass of medium-strength table wine (70-75 kcl) and - believe it or not - has less calories than a fruit juice drink (56 kcl)!

*Source: Inran (Italian Institute of Nutrition)*

# BEVERAGES

## SODAS

Carbonated drinks made from pure spring water, without preservatives or colourings, and using high-quality ingredients.

**Aranciata (orangeade)** cl 27,5  € 3,00  
With I.G.P. oranges from Gargano, using ingredients protected by Slow Food Presidia - Bibite Lurisia (Piedmont)

**Cedrata (cedar soda)** cl 20 € 2,50  
With diamond citrus of Calabria - Bibite Baladin (Piedmont)

**Chinotto (bitter orange drink)** cl 27,5 € 3,00  
With "chinotto" (bitter orange) from Savona, intensely aromatic and lightly fizzy.- Bibite Lurisia (Piedmont)

**Gazzosa (lemon drink)** cl 27,5 € 3,00  
Made from a special lemon variety, known as "sfusato", famous for its sweetness and intense aroma - Bibite Lurisia (Piedmont)

**Ginger (mix of bitter and sweet orange drink)** cl 20 € 2,50  
With I.G.P. oranges from Gargano - Bibite Baladin (Piedmont)

**Cola** cl 20  € 2,50  
100% natural, with Cola nuts protected by Slow Food Presidia Bibite Baladin (Piedmont)

## OTHER BEVERAGES

**Micro-filtered water** (still and sparkling) l 1 € 1,50  
Thanks to our treatment system, we serve purified and, on request, carbon dioxide added drinkable water (in conformity with D.L.s. n. 181, put into effect by Italian Health Ministry in June 2003). A green choice to helps us reduce waste and garbage.

**Smeraldina water** (still and sparkling) cl 75 € 2,50  
Bottled at the spring in the Gallura mountains in Sardinia, it is rich in mineral salts, naturally light and balanced.

**Coca-Cola, Coca-Cola Zero** (can) cl 33 € 2,50

**Sprite, Fanta** (can) cl 33 € 2,50

**Thè Pesca, Thè Limone** (can) cl 33 € 3,00

**Apricot, Pineapple, Peach Juice** cl 20 € 3,00

# BEVERAGES

# COFFEE AND TEA

<b>Espresso</b> 	€ 1,20
<b>Decaf</b>	€ 1,20
<b>Caffè macchiato</b>  (espresso coffee with a small amount of hot or cold milk)	€ 1,20
<b>Barley coffee and ginseng</b>  	€ 1,50
<b>Cappuccino</b> 	€ 1,50
<b>Tea and Infusions</b> <b>KUSMI TEA</b> Selection of black and green tea blends, infusions and healthy teas.	€ 2,50

# BEVERAGES

# SPIRITS

## ACQUAVITE (distillate)

**Abbardente Affinata** 42% alc. € 4,50  
Woody brandy  
Distillerie Lussurgesi (Santu Lussurgiu)

**Abbardente Mattafiluga** 45% alc. € 4,00  
Wild fennel-flavoured brandy  
Distillerie Lussurgesi (Santu Lussurgiu)

**Anima Sarda** 40% alc. € 4,00  
Liquorice brandy  
Distillerie Lussurgesi (Santu Lussurgiu)

**Grappa di Vermentino** 43% alc. € 5,00  
White grape distillate, with a soft vanilla aroma  
and a fruity aftertaste  
Lucrezio R. Distilleria (Berchidda)

**Grappa in Jazz** 38% alc. € 5,00  
"Filuferru" barrique grappa reserve, an exclusive recipe  
dedicated to the jazz trumpeter Paolo Fresu  
Lucrezio R. Distilleria (Berchidda)

## MIRTO

**Murta** 30% alc. € 3,50  
Myrtle liqueur  
Liquirificio Artigianale Fonnese (Fonni)

**Barrique Mirto** 38% alc. € 4,00  
With only myrtle berries and improved  
through the traditional 'barrique' method  
Lucrezio R. Distilleria (Berchidda)

## SPECIALTIES

**Armidda** € 3,50  
Thyme liqueur 31% alc.  
Thyme cream liqueur 20% alc.   
Liquirificio Artigianale Fonnese (Fonni)

**Inurcu** 28% alc. € 3,50  
Fennel liqueur  
Liquirificio Artigianale Fonnese (Fonni)

**Liquore di Liquirizia** 25% alc. € 5,00  
Steam distilled Calabrese liquorice extract, with star anise  
De Chelu Liquori Artigianali (Selargius)

**D'Oro Aged Gin** 44% alc. € 5,00  
With Sardinian wild juniper and improved through the 'barrique'  
method in chestnut barrels  
Pure Sardinia (Sassari)

**Vodka Arenaria** 40% alc. € 3,00  
Sardinian vodka  
Lucrezio R. Distilleria (Berchidda)

## OTHER SPIRITS

Averna, Cynar, Montenegro, Jagermeister € 2,50

Ramazotti, Sambuca Extra Molinari € 2,50

Limoncello (lemon liqueur) € 2,50

Limoncello cream  € 2,50

Chocolate cream  € 2,50

Bailey's  € 4,50

# SPIRITS AND DESSERT

## RUM

**Don Papa** 40% alc.

7-year-old rum

Philippines

€ 8,00

**Diplomatico Reserva Exclusiva** 40% alc.

12-year-old rum

Venezuela

€ 8,00

**Arcane Extraroma** 41% alc.

12-year-old ambrè rum

Mauritius

€ 8,00

## BEER SPECIALTIES cl 3,5

**Xyauyù** 14,5% alc.

After meal beer, digestive, completely oxidized

and aged in wooden barrels

Birrificio Baladin (Piedmont)

€ 4,50

**Esprit de Noel** 40% alc.

Noel's beer distillate which was left to rest in oak barrels

Birrificio Baladin (Piedmont)

€ 4,50

**Simcoe Dry Hop** 44% alc.

Vodka with hop

Birrificio Mikkeller (Denmark)

€ 4,50

## DESSERT

### Rubiu's cakes and sweets

€ 5,00

We bake our desserts with fresh ingredients only, free-range organic eggs,

without any semi-processed ingredients or artificial flavourings.

We make our whip cream from fresh cow's milk.

For those who are lactose intolerant we offer a soy based cream replacement.

We only use Valrhona gluten-free chocolate and whenever the recipe requires, we only use high-quality Bourbon vanilla from Eurovanille selection.

### Special Proposal

€ 6,00

### Sorbets

€ 4,50

Gluten and lactose free

**PLEASE ASK US FOR OUR DESSERTS MENU, WE ARE SURE TO HAVE MADE SOMETHING TEMPTING!**



MULINO



MARINO

# SPIRITS AND DESSERT

# PIZZA



# DOUGH

## FLOUR

**MULINO**  **MARINO**

We only use **organic stone-ground flour** from Mulino Marino Cossano Belbo (CN). The mill is run by expert farmers adopting a “from the field to the fork” policy, in order to offer untreated and OGM-free flour.

We use a non-industrial flour to reach the higher added value and bake products with a unique flavour.

## TYPES OF DOUGH

We go through a long and slow rising process to offer four different types of dough at your choice.

Before being baked in the wood-fired oven, the dough gets rolled out on a bed of superior durum-wheat **semolina Cappelli**  which adds a distinctive crispness to the pizza crust and unveils the taste of our local culinary tradition.

*Our pizza dough contains gluten.*

## TRADITIONAL DOUGH

Common Wheat Flour (“1” type)

Suitable for all types of crusts and a wide range of toppings.

## BASIL-FLAVOURED DOUGH

Traditional dough seasoned with fresh basil leaves which adds a fresh and aromatic flavour. It is best enjoyed in white pizza recipes, with seafood or vegetable toppings.

## SAFFRON-FLAVOURED DOUGH

Traditional dough flavoured with locally-grown saffron. It has an intense, rich flavour. Excellent for both white and tomato base pizza, best matched with delicate cheeses, typical cold cuts, mushrooms, prawns.

## “ANCIENT FLAVOURS” DOUGH

Semi-whole dough with four types of cereals, without common and durum wheat, with spelt, rye, Kamut and einkorn wheat. It makes a pizza crust with a hearty cereal flavour. Best for making tomato base pizzas, with sausage and tangy cheese toppings.

# INGREDIENTS

We choose all our ingredients with an eye to typicality and tastiness, with a reference for local and regional products by artisan producers. You will also find ingredients from the national territory and sometimes imported from abroad, carefully chosen for their organoleptic properties.

We offer a variety of flagship product protected by **PAT of Sardinia Region** - list of traditional agro-food products and by **Slow Food Presidia**, the operational body for the protection of food biodiversity, granted upon the current product specification stated from Slow Food international association.

## SYMBOLS ON THE SIDE



Organic Product



Slow Food Presidia



PAT Sardinia

Below the main ingredients.

## CASIZOLU CHEESE

### Azienda Giuseppe Sanna - Paulilatino (OR)

A cheese made using freshly drawn cow's milk from Sardinian-Modican or bruno-Sardinian cow breed, reared in the free-range over the whole year. Kneaded-curd cheese with a deep straw yellow colour and a slightly open structure. When at the advanced stage of maturing, this cheese offers a smell of green grass, buttermilk and forest leaves. The flavour notes persist with a touch of almond in your mouth.

## D.O.P. FIORE SARDO CHEESE

### Azienda Salvatore Bussu - Macomer (NU)

A firm-textured cheese, made exclusively from fresh unpasteurised whole sheep's milk. The name comes from the tradition, until recently, of shaping this cheese in chestnut wood moulds with an engraved flower on the bottom, which became imprinted on the rind. Strong and tangy taste.

## GRANA SARDO CHEESE "GRANGLONA"

### Latteria sociale cooperativa San Pasquale - Nulvi (SS)

Firm and grainy-textured cheese made from whole sheep's milk. It is highly digestible, with low salt content and a sweet and intense aroma.

## SHEEP'S MILK GORGONZOLA CHEESE

### Casa Fadda 1886 - Thiesi (SS)

Blue cheese made from selected whole sheep's milk from Sardinia. Lightly tangy and pleasantly aromatic.

## ORGANIC SMOKY RICOTTA CHEESE "MUSTIA"

### Azienda Salvatore Bussu - Macomer (NU)

Cottage cheese produced from fresh sheep's milk, white, soft-firm texture and takes on light savoury notes with a smoky note in the end.

## STRACCHINO AND FRESH RICOTTA GOAT CHEESE

### Sa Craberia - Località Medau Brau Carbonia (SU)

Youth and dynamics local firm, produces innovative and traditional goat's cheese products.

### GUANCIALE (CURED PORK JOWL)

Bacon made from pork jowl, it is a fatty cold cut with intense taste and aroma.

### LONZA DI MAIALE "MUSTELA" (CURED PORK FILLET)

Cured pork fillet, lean and with a sweet and delicate taste.

### CAPERS FROM SELARGIUS

#### Azienda Marco Maxia - Selargius (CA)

Grown since time immemorial, capers - "*is tapparas*" in the Sardinian language - were introduced into Sardinian cuisine only in the second half of the nineteenth century. We source our capers from an organic farm in Selargius which tends century-old plants yielding deliciously tasty capers.

### ONION FROM SAN GIOVANNI SUERGIU

Grown exclusively in agricultural sandy soils, it has an intense aroma together with a sweet taste. Its fresh flavour fits nicely if raw in salads and it is perfect also when oven cooked, alone or adding other ingredients.

### OWN-MADE BEER JELLIES

Delicate and spicy, we suggest you taste them with cold cuts and cheeses.

### OWN-MADE PESTO SAUCE

Our pesto sauce is free from added ingredients of animal origin or preservatives. We make it exclusively from fresh basil, extra-virgin olive oil, pine nuts, garlic and sea salt.

### TUNA IN OIL

#### Efisio Salis Srl - Sant'Antioco (SU)

Island historical firm that selects and manufactures fish products of high quality.

### PURE SAFFRON STIGMAS

#### Azienda Agricola Aroma di Mare di Loru Franca Sant'Anna Arresi (SU)

Grown near the sea, saffron is harvested in November at dawn and hand-processed on the day of picking. Once dried, it is ready to give forth its intense aroma.

### EXTRA-VIRGIN OLIVE OIL

#### Oleificio Giovanni Matteo Corrias - Riola (OR)

The bottled extra-virgin olive oil is cold-pressed from 100% Semidana variety. The canned extra-virgin olive oil is flavoured with mediterranean herbs and chilli peppers.

### "STINCU" LENTISCUS OIL

#### Oleificio Mediflora - Pula (CA)

Cold-pressed from lentiscus berries, it is a precious oil with a strong and unique flavour. It also claims natural healing and antioxidant properties.

### SEA SALT

#### Bon'Ora di Ester Fadda - Sant'Antioco (SU)

Salt flakes from Sant'Antioco Island's salt marsh.

THE QUALITY, TRACEABILITY, AUTHENTICITY  
OF OUR INGREDIENTS AND CREATIVITY ARE  
RUBIU'S GUIDE VALUES! IF YOU ENJOYED  
SOMETHING AND WOULD LIKE TO PURCHASE  
IT, DO ASK US, WE WILL BE HAPPY TO GIVE  
YOU ALL THE INFORMATION YOU NEED.

## PIZZA CRUSTS

<b>Focaccia</b> Rosemary, salt and extra-virgin olive oil	€ 4,50
<b>Pizza Rossa (red crust)</b> Tomato sauce	€ 5,00
<b>Pizza Bianca (white crust)</b> Mozzarella cheese	€ 5,00
<b>Marinara</b> Tomato sauce, garlic flavoured extra-virgin olive oil, oregano	€ 6,00
<b>Margherita</b> Tomato sauce and mozzarella cheese	€ 5,50

## VEGETARIAN PIZZAS

<b>Alghero</b> Mozzarella cheese, black olives and mild pecorino cheese	€ 9,00
<b>Arborea</b> Tomato sauce, aubergines and provolone sardo cheese	€ 8,50
<b>Cala Domestica</b> Tomato sauce, mozzarella cheese, onion, mild pecorino cheese and zucchini	€ 10,00
<b>Calzone alle Melanzane</b> Folded pizza with tomato sauce, mozzarella cheese, D.O.P. Fiore Sardo cheese and aubergines	€ 10,00
<b>Dolmen</b> Tomato sauce, mozzarella cheese, bell peppers and smoked sheep's milk ricotta cheese	€ 9,00
<b>Funghi</b> Tomato sauce, mozzarella cheese and pleurotus mushrooms	€ 8,00
<b>Genovese</b> Tomato sauce, Grana Sardo cheese and own-made pesto sauce	€ 8,00
<b>Levante</b> D.O.P. buffalo mozzarella cheese from Campania, aubergines, semi-dried tomatoes in oil, rocket	€ 13,50

Types of dough: **TRADITIONAL** • **BASIL-FLAVOURED** • **SAFFRON-FLAVOURED** • **ANCIENT FLAVOURS**

<b>Medau</b>	€ 11,00
Mozzarella cheese, goat's milk stracchino cheese, zucchini, pine nuts, rosemary	
<b>Nebida</b>	€ 11,50
Mozzarella cheese, aubergines, fresh tomato, salted sheep's milk ricotta cheese and rocket	
<b>Olive Nere</b>	€ 6,50
Tomato sauce, mozzarella cheese and black olives	
<b>Parmigiana</b>	€ 9,00
Tomato sauce, mozzarella cheese, Grana Sardo cheese and aubergines	
<b>Porcini</b>	€ 8,50
Tomato sauce, mozzarella cheese and porcini mushrooms*	
<b>Pugliese</b>	€ 10,00
Tomato sauce, Tropea red onion, black olives, oregano and mature pecorino cheese	
<b>Quattro Formaggi Sardi</b>	€ 12,50
Tomato sauce, mozzarella cheese, sheep's milk gorgonzola cheese, Grana Sardo cheese and provolone sardo cheese	
<b>Sant'Anna</b>	€ 8,50
Tomato sauce, mozzarella cheese, baby artichokes in oil and chives	
<b>Thiesi</b>	€ 10,50
Mozzarella cheese, sheep's milk gorgonzola cheese, porcini mushrooms*	

<b>Tricolore</b>	€ 9,50
D.O.P. buffalo mozzarella cheese from Campania, fresh tomato and fresh basil	
<b>Vegetariana</b>	€ 9,50
Tomato sauce, mozzarella cheese, aubergines, bell peppers and zucchini	
<b>Villanova</b>	€ 9,50
Mozzarella cheese, chicory and sheep's milk gorgonzola cheese	

## VEGAN PIZZAS

<b>Estate</b>	€ 10,50
Tomato sauce, rice mozzarella cheese, bell peppers, fresh mint leaves, sesame seeds	
<b>Riviera</b>	€ 13,00
Rice stracchino cheese, own-made pesto sauce, Taggiasca olives, fresh tomato, rocket	
<b>Rosso di sera</b>	€ 12,50
Tomato sauce, rice mozzarella cheese, semi-dried tomatoes in oil, Tropea red onion, pine nuts	

## SEA BREEZE

<b>Cabras</b>	€ 11,50
Mozzarella cheese, smoked grey mullet fillet and fresh tomato	

Types of dough: **TRADITIONAL** • **BASIL-FLAVOURED** • **SAFFRON-FLAVOURED** • **ANCIENT FLAVOURS** / \*Frozen product

<b>Cala Luna</b>	€ 8,50
Tomato sauce, mozzarella cheese, anchovy fillets and black olives	
<b>Cussorgia</b>	€ 11,50
Mozzarella cheese, grated bottarga (dried grey mullet roe), prawns* and fresh tomato	
<b>Fumè</b>	€ 12,00
Mozzarella cheese, smoked tuna, smoked swordfish and rocket	
<b>Napoli</b>	€ 8,00
Tomato sauce, mozzarella cheese, anchovy fillets and capers from Selargius	
<b>Norvegese</b>	€ 13,50
Mozzarella cheese, fresh goat's milk ricotta cheese, smoked salmon, chives	
<b>Oristano</b>	€ 10,50
Tomato sauce, mozzarella cheese, prawns*, own-made pesto sauce, fresh tomato	
<b>Romana</b>	€ 9,50
Tomato sauce, mozzarella cheese, black olives, anchovy fillets, capers from Selargius	
<b>San Salvatore</b>	€ 9,00
Mozzarella cheese, capers from Selargius, onion and anchovy fillets	
<b>Solki</b>	€ 10,50
Mozzarella cheese, grated bottarga (dried grey mullet roe), fresh tomato and rocket	
<b>Tabarka</b>	€ 11,00
Tomato sauce, mozzarella cheese, own-made pesto sauce, fresh tomato and tuna in oil	

<b>Tonno e Cipolla</b>	€ 9,50
Tomato sauce, mozzarella cheese, onion and tuna in oil	

## TRIP TO SARDINIA

<b>Bortigali</b>	€ 10,50
Tomato sauce, mozzarella cheese, fiocco di prosciutto crudo (cured ham) and pleurotus mushrooms	
<b>Budoni</b>	€ 9,00
Tomato sauce, salted sheep's milk ricotta cheese and hot dry pork sausage	
<b>Desulo</b>	€ 11,50
Tomato sauce, mozzarella cheese, mature pecorino cheese, prosciutto crudo (cured ham) and rocket	
<b>Fonni</b>	€ 8,50
Mozzarella cheese, lardo (cured pork fat), fresh tomato and rosemary	
<b>Goloritzè</b>	€ 9,50
Tomato sauce, mozzarella cheese, D.O.P. Fiore Sardo cheese, dry pork sausage	
<b>Is Cannoneris</b>	€ 8,00
Tomato sauce, mozzarella cheese, onion, pork sausage	
<b>La Palma</b>	€ 8,50
Tomato sauce, mozzarella cheese, guanciale (cured pork jowl), black olives	

Types of dough: **TRADITIONAL** • **BASIL-FLAVOURED** • **SAFFRON-FLAVOURED** • **ANCIENT FLAVOURS** / \*Frozen product

**Monreale** € 11,00

Mozzarella cheese, porcini mushrooms\* and speck (smoked cured ham)

**Monte Linas** € 10,00

Tomato sauce, mozzarella cheese, hot dry pork sausage, pleurotus mushrooms

**Montiferru** € 9,50

Tomato sauce, mozzarella cheese, guanciale (cured pork jowl) and provolone sardo cheese

**Paulilatino** € 10,00

Tomato sauce, mozzarella cheese, pork sausage, Casizolu cheese, thyme

**Sa Oche** € 10,00

Tomato sauce, mozzarella cheese, mature goat's milk cheese and dry boar sausage

**Salsiccia Sarda** € 7,00

Tomato sauce, mozzarella cheese, dry pork sausage

**Villacidro** € 9,50

Mozzarella cheese, chives, lardo (cured pork fat) and fresh tomato

# CLASSIC PIZZAS



**Calabrese** € 8,50

Tomato sauce, mozzarella cheese, bell peppers and pork sausage

**Calzone Classico** € 8,00

Folded pizza with tomato sauce, mozzarella cheese and boiled ham

**Diavola** € 7,00

Tomato sauce, mozzarella cheese and hot dry pork sausage

**Novara** € 8,00

Tomato sauce, mozzarella cheese, onion and boiled ham

**Prosciutto Cotto** € 7,00

Tomato sauce, mozzarella cheese and boiled ham

**Prosciutto Crudo** € 7,50

Tomato sauce, mozzarella cheese and cured ham

**Prosciutto Cotto e Funghi** € 8,50

Tomato sauce, mozzarella cheese, champignon mushrooms and boiled ham

**Quattro Stagioni** € 12,50

Tomato sauce, mozzarella cheese, baby artichokes in oil, champignon mushrooms, black olives and boiled ham

**Wurstel** € 7,00

Tomato sauce, mozzarella cheese and Vienna sausage

Types of dough: **TRADITIONAL** • **BASIL-FLAVOURED** • **SAFFRON-FLAVOURED** • **ANCIENT FLAVOURS** / \*Frozen product

# QUICK DISHES

## VEGETARIAN INSPIRATION

**Insalata Mista** € 5,00  
Green salad, fresh tomato, rocket and carrot

**Insalata Rurale** € 7,00  
Green salad, fresh tomato, cucumber, black olives, Tropea red onion and salted sheep's milk ricotta cheese

**Insalata Mix Verde** € 6,00  
Rocket, cucumber, baby broad beans in oil, basil

**Fantasia di Verdure** € 7,00  
Wood-roasted aubergines, bell peppers and zucchini, baby artichoke mousse and bell pepper mousse

**Selezione Sott'olio Saperi Classici** € 8,50  
Asparagus, baby artichokes, baby broad beans, cardoncelli mushrooms, aubergines in oil

**Selezione Formaggi Saperi Classici** € 9,00  
Mature goat milk's cheese, fresh goat's milk ricotta cheese, Grana Sardo cheese, mild pecorino cheese

**Selezione Formaggi Saperi Decisi** € 10,00  
Melted Casizolu cheese, goat's milk stracchino cheese, sheep's milk gorgonzola cheese, D.O.P. Fiore Sardo cheese

## SEA BREEZE



## INSPIRATION

**Insalata Lagunare** € 8,00  
Fresh tomato, tuna in oil, Taggiasca olives, basil and onion

**Selezione Mare Saperi Classici** € 12,00  
Sliced bottarga (dried grey mullet roe), smoked swordfish and tuna, smoked grey mullet fillet and boiled cuttlefish in olive oil

## TRIP TO SARDINIA INSPIRATION

**Piccola Selezione** € 6,00  
Baby artichokes in oil, green olives, mild pecorino cheese, hot dry pork sausage

**Spuntino Campagnolo** € 8,00  
Mustela (cured pork fillet), rocket, champignon mushrooms and Grana Sardo cheese

**Selezione Terra Saperi Classici** € 10,00  
Classic turf selection with prosciutto crudo (cured ham), guanciale (cured pork jowl), mustela (cured pork fillet), dry boar sausage, dry pork sausage, green olives

**Selezione Mista Terra, Formaggi, Sott'olio** € 10,00  
Asparagus and baby artichokes in oil, green olives, dry pork sausage, mustela (cured pork fillet), fiocco di prosciutto crudo (cured ham), Grana Sardo cheese and mild pecorino cheese

# QUICK DISHES

# SOMETHING TO MATCH WITH THE QUICK DISHES

## Focaccia

Rosemary, salt, extra-virgin olive oil

€ 4,50

## Pane carasau basket

Sardinian traditional flat bread, thin and crispy, obtained by durum wheat flour and baked in a wood-burning oven

€ 3,50

## Ciabatta bread\*

Gluten free, lactose free, wheat-free, no preservatives added. It comes individually wrapped to prevent contamination.

50g per serving

€ 2,50

## Rubiu beer jellies

€ 1,50

*\*Frozen product*

# AT RUBIU'S YOU CAN BUILD YOUR FOOD EXPERIENCE MAKING YOUR OWN PIZZA!

## 1 CHOOSE THE PIZZA CRUST

 FOCACCIA	€ 4,50
 RED	€ 5,00
 WHITE	€ 5,00
 MARINARA	€ 6,00
 MARGHERITA	€ 5,50

## 2 CHOOSE THE DOUGH

TRADITIONAL DOUGH	
BASIL-FLAVOURED DOUGH	+ € 1,00
SAFFRON-FLAVOURED DOUGH	+ € 1,50
"ANCIENT FLAVOURS" DOUGH	+ € 1,50

## 3 CHOOSE THE SIZE

 GIANT PIZZA	+ € 4,00
 SMALL PIZZA	- € 0,50

## 4 CHOOSE THE TOPPINGS\*\*

### HERBS, FLAVOURING, SEASONING

Garlic, mint, garlic-flavoured extra-virgin olive oil, oregano, rosemary, sesame seeds, thyme	+ € 0,50
Basil, capers from Selargius, onion, Tropea red onion, chives, own-made pesto sauce, pine nuts	+ € 1,00
Tomato sauce, lentiscus oil	+ € 1,50

### VEGETABLES

Carrots, cucumbers, champignon mushrooms, green salad, aubergines, black olives, Taggiasca olives, green olives, bell peppers, fresh tomato, chicory, rocket, zucchini	+ € 1,50
Asparagus in oil, baby artichokes in oil, baby broad beans in oil, cardoncelli mushrooms in oil, aubergines in oil, baby artichoke mousse, bell pepper mousse, semi-dried tomatoes in extra-virgin olive oil	+ € 2,50
Pleurotus mushrooms	+ € 3,00
Porcini mushrooms* (frozen when not seasonal)	+ € 3,50

### FISH

Anchovy fillets	+ € 2,00
Grated bottarga (dried grey mullet roe)	+ € 2,50
Prawns*, smoked swordfish, boiled cuttlefish, smoked tuna	+ € 3,00
Sliced bottarga (dried grey mullet roe), tuna in oil	+ € 3,50
Smoked salmon	+ € 4,50
Smoked grey mullet fillet	+ € 5,00

\*Frozen product

\*\*These prices shall refer to each of the food ingredients added



YOUR OWN  
PIZZA

## 4 CHOOSE THE TOPPINGS\*\*

### CHEESE

Mozzarella cheese	+€ 1,50
Lactose-free mozzarella cheese	+€ 2,00
Mature goat's milk cheese, Casizolu cheese, D.O.P. Fiore Sardo cheese, sheep's milk gorgonzola cheese, Grana Sardo cheese, mild pecorino cheese, mature pecorino cheese, provolone sardo cheese, smoked sheep's milk ricotta cheese, salted sheep's milk ricotta cheese, fresh goat's milk ricotta cheese, goat's milk stracchino cheese	+€ 2,50
D.O.P. buffalo mozzarella cheese from Campania	+€ 3,00

### COLD CUTS

Guanciale (cured pork jowl), lardo (cured pork fat), mustela (cured pork fillet), boiled ham, pork sausage, dry pork sausage, hot dry pork sausage, speck (smoked cured ham), Vienna sausage	+€ 2,00
Fiocco di prosciutto crudo (cured ham), prosciutto crudo (cured ham), dry boar sausage	+€ 2,50

### VEGAN INGREDIENTS

Vegan cheeses made from organic brown rice milk	
"Mozzarisella" vegan mozzarella cheese	
"Strachicco" vegan stracchino cheese	+€ 2,50

*\*\*These prices shall refer to each of the food ingredients added*

If you cannot finish your meal, take-away bags are available. Help us fight food waste.

## 5 ASK US FOR THE BEST RUBIU'S BEER TO PAIR!



# ENJOY YOUR MEAL!

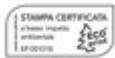
YOUR OWN  
PIZZA

**RUBIU** thinks and acts green: our disposable products, such as placemats and napkins are only from recycled and recyclable materials.

The menu is printed with a low environmental impact printing process on FSC paper.

Sugar is served in bulk dispensers and the water we serve is micro-filtered and freshly bottled to limit waste production.

We can all help to make a difference with our daily choices. If you have any ideas or suggestions, please share them with us, we will be happy to keep on improving together!



### **THIS BUSINESS IS SLOW FOOD FRIENDLY**



Get a 5% discount showing the membership card at the counter

### **BOOKING**

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