

Sardegna

Antipasti

CARCIOFI ALLA BOTTARGA

Shaved artichokes, bottarga di muggine, lemon, extra virgin olive oil

POLPO E PATATE

Warm octopus' salad with potatoes, celery, parsley, and lemon

Pasta

CULURGIONES OGLIASTRINI

Traditional Sardinian stuffed pasta filled with potato, pecorino, and mint, finished with tomato sauce and basil

FREGOLA AI FRUTTI DI MARE

Toasted Sardinian fregola pasta with shrimp, clams, mussels, calamari, saffron, and tomato broth

Secondi

PORCEDDU SARDO

Slow-roasted suckling pig with rosemary, myrtle, and roasted potatoes

BRANZINO ALLA VERMENTINO

Mediterranean Sea bass with Vermentino wine, olives, capers, cherry tomatoes, and fresh herbs

Dessert

SEADAS

Traditional Sardinian pastry filled with pecorino cheese and citrus, lightly fried and drizzled with wildflower honey