

Meat degustation

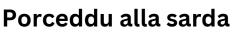
Welcome with a taste of Carasau bread with rosmary handmade butter

Codrolinu Simbulau

Cream of Fiore Sardo Pecorino cheese DOP Pinna Coral Mushrooms with semolina black truffle infusion

Fregola in bianco

Hand-rolled Durum semola Pasta italian fennel and cannonau sausage baby codrolinu porcini salted ricotta



Crackling skin slow cooked Grass fed whole Suckling pig QLD Mirto reduction Pinzimonio fresh fennel and radish

Seadas al miele

Traditional dessert from the island filled with soft cheese orange zest and local honey



Seafood degustation

Welcome with a taste of Carasau bread with rosmary handmade butter

Pesce Spada Alla Carlofortina

Grade A Local Swordfish crudo yellow cherries tomatoes, caperberries seeds pesto glaze and lemon zest

Fregola in rosso

Hand-rolled Durum semolina Pasta Little neck pipis Arselle with a fish of the day guazzetto san marzano napoli sauce bird eye red chilly



Pesce in umido

Wild Caught Baby Golband Snapper 600gr Sea purified water, cherry tomatoes, garlic, parsley with Vermentino white wine Pinzimonio fresh fennel and radish

Seadas al miele

Traditional dessert from the island filled with soft cheese orange zest and local honey