



Meat degustation

Welcome with a taste of
Carasau bread with rosemary 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



Porceddu alla sarda

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 rosemary 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

