Preface

#### My passion for cooking.

It all begun while as a child | used to admire my grandmother and my mother cooking. The intense smells, the typical flavours and the cheerful atmosphere in their kitchen would bring the entire family together creating something uniquely magical. Living these moments marked my decision to become a chef.

After a long and hard start in the professional kitchens | finally encountered who was going to be my mentor ever after. | will never be grateful enough for everything that he has taught me. | e kept reminding me that hard working, dedication, passion and creativity are the key if you desire to be an artist in the kitchen. And | really wanted to be one.

After him many other great chefs came along, each one of them taught me many things, always with the same remarkable dedication, passion and hard work. Then few years ago, the dream of the child | was became real. | felt ready to take the first steps in my own kitchen. It was not easy but | was very determined and very excited to bring my ideas to life.

So, here you are in my own restaurant, where | will guide you through a memorable culinary experience. | will do my best to impress you, and tell you the story of my land "La Barbagía "through its taste, perfumes, flavours and people. Relax, close your eyes, hold my hand and let me take you across that paradise called Barbagía.

Chef Marína Ravarotto

# Welcome

It offers a card result of careful research of raw materials and a constant study, in addition to the Tasting Menu Free and Traditional. The beginning of the meals for all our guests will start with three types of bread of our production with sourdough and olive oil mousse.



We invite you to inform the dining room staff in case of intolerances and/or allergies before placing your order. Products marked with the symbol \* may be blast chilled Bakery, fresh pasta and desserts are of our own production.

Cover charge  $\in$  4.00 - Extra bread  $\in$  1.50 - extra oil mousse  $\in$  2.50 Prices are in Euros, including VAT.

Tasting Menu

A mano líbera dello Chef

Free choice tasting menu of the Chef consisting of welcome appetizer and seven courses of moderate portions in succession, created to discover our cooking philosophy (the menu is articulated starting with a welcome snack, 2 appetizers, 2 first courses, 2 second courses and dessert)

95,00

#### Le Radici

Tasting menu consisting of welcome appetizer and four courses of moderate portions in succession. The dishes within this menu represent the roots of our cuisine, of our Chef and remain, deliberately, unchanged in respect of seasonality. Purposely "Traditional" one. 45,00

 Fried sweetbreads on tomato extract, roasted watermelon and tomato veil
Su Filindeu

Beef tongue terrine with mustard sauce

• Seada

(dumpling filled with pecorino cheese and topped with wildflower honey) You can accompany our proposals with a tasting in combination of 3 wines by the glass of good labels at  $\in$  40.00 or 5 wines by the glass of fine labels at  $\in$  60.00.

If you prefer to choose a bottle from our wine list, our room staff will be pleased to guide you in your choice.

Excluding cover charge and water. The tasting menus must be chosen from all the table no later than 13,30 at lunch and 21:30 at dinner.

### Our Selections of Local Dishes

Cured Meats	
Selezione di Salumi del Territorio*	
(Selection Of Local cold cuts)	24,00
Proscíutto Crudo dí Víllagrande**	
(Dry cured ham from Villagrande village)	17,00
Lumache, Purpuzza	
(Snails,crumbled Sardinian pork meat)	12,00
Cheeses	
Selezione di Formaggi Locali	
(Selection Of Local Cheeses)	20,00
Pecoríno Arrosto	
(Grilled Pecorino Sardo cheese)	13,00
Casízolu Del Montíferru***Arrosto	
(Grilled Casizolu del Montiferru cheese)	15,00

Sua Maestà su Cracu de Crapíttu

(Rare traditional Sardinian cheese matured and harvested from a goat kid stomach) 12,00

\*Selection of charcuterie by Farm of Michelangelo Salis located in Ploaghe (SS), the first producer with the registered trademark and certificate of Sardinian breed pork. \*\* Certified ham 100% Sardinian breed produced in Villagrande Strisaili (OG)\*\*\*Slow Food Presidium

Two-course meal service per person mandatory, excluding dessert

### Chapter | - Starters

## Sarà un Pomodoro? \*

(Gelatinized Sheep tartare with tomato and casu axedu, Sardinian cheese, made from mixed milk, goat and sheep, with a soft texture)

# Vítello, maíonese alla sapa, capperí e uova dí quaglía\*

(Thin slices of veal cooked at low temperature, sapa mayonnaise, cappers flowers and quail eggs)

# Anímelle, Anguría e maíonese di pomodoro\* 16,00

(Fried sweetbread, especially salivary gland, on tomato extract, roasted watermelon and tomato veil)

### Melanzana in fiore\*

(Roasted eggplant with parmigiana cream and pecorino cheese)

# Omaggio al Golfo degli Angeli..\*

(Local row Shrimp from Villasimius on celery extract, bloody mary gel and cuttlefish ink coral)

Depending on the seasonality and the local catch of the day may undergo changes.

\* the product could be blast chilling

Two-course meal service per person mandatory, excluding dessert

### 16,00

22,00

#### 17,00

# Chapter II - Pasta Dishes

# Su Fílíndeu\*°

(Thin threads of pasta prepared with an ancient and rare technique and cooked in sheep's broth)

# Su Pane Frattau

(Carasau bread soaked in broth and topped with tomato sauce and a poached egg)

# Tortelloní alla Campidanese\*°

(Fresh egg pasta filled with pork,tomato and saffron, seasoned with saffron vegetable broth and pecorino cheese)

# Pítzosu con pesto dí rucola, colì dí peperoní

### e pínolí\*

(Handmade fresh pasta with rocket pesto, pepper coli and pine nuts)

Omaggio al Golfo degli Angeli..\*

(Spaghetti with bottarga, smoked butter and plum and grape extract)

°homemade fresh pasta with semolina Senatore Cappelli -Mulino La Pietra ed il Grano - Nurri (SU

\*the product could be blast chilling Two-course meal service per person mandatory, excluding dessert

14,00

18,00

18,00

22,00

### Chapter III - Soups

Minestrone di verdure con olio al lentischio\* 11,00 (Vegetables minestrone with lentisk oil\*)

Zuppa dí Lentícche della Marmílla \*10,00(Marmílla's Lentíl Soup)

**Crema dí Zucchíne e menta\*** (Zucchíní and mínt cream)

Mínestra dí Merca\*

(Potato, tomato and salty sheep cheese soup)

\*The product could be blast chilling Two-course meal service per person mandatory, excluding dessert

10,00

# Chapter IV-Main Courses

# Maíalíno ín olíocottura\* 22,00 (Pork, slow roasted ín oíl at 120°C for four hours)

# Terrina di Lingua e salsa di Senape \* 18,00

(Beef tongue terrine with mustard sauce)

*Quaglía, pesca e Anghelo Ruju\* 17,00* (Quail breast and leg, peach cream and Anghelo Ruju reduction)

# Manzo, macedonía dí frutta e í suoí estrattí\* 18,00

22,00

(Beef tataki, fruit salad and fruit juice)

# Omaggio al Golfo degli Angeli..\*

(Seared Fish steak with onion cream)

Maialetto arrosto con patate 24,00 per person (Sardinian Roasted piglet with potatoes) Available only on request by booking, 4pax min)

\*The product could be blast chilling All dishes will be accompanied by their seasonal side dish <u>Two-course meal service per person mandatory</u>, <u>excluding dessert</u>

# Capitolo Cínque - Desserts

# Pasta sfoglía caramello e crema pastíccera\* 10,00

(Puff Pastry millefeuille with custard and caramel accompanied by caramel ice cream)

# Macchía Medíterranea \*

(Myrtle mousse with pistoccu wafer, white chocolate and bay leaf icing, accompanied by myrtle ice cream)

## Pesca...Pesca...Pesca...\*

(Peach Bavarian cream with a peach heart frosted with a peach gel accompanied by peach ice cream)

# Lo stecco \*

(Mascarpone and coffee bavarois, chocolate rocher icing, ladyfingers and coffee ice cream)

# Seada con Míele dí Corbezzolo

(Dumpling filled with pecorino cheese and topped with strawberry tree honey)

# Seada con Miele Millefiori

(Dumpling filled with pecorino cheese and topped with wildflower honey)

# Home made sorbet\*

\*The product could be blast chilling The service of a cake provided by customers will cost  $\in$  1.50 p.p.

#### 10,00

#### 9,00

10,00

#### 5,00

#### 10,00

### For Chocolate Lovers ..



### ALLERGENS

### BREAD MAKING AND OIL MOUSSE

Contains gluten, spices and nuts, mustard, shellfish

### OUR SELECTIONS OF THE TERRITORY

Selezione di salumi del territorio

Contains gluten, spices and dairy products

#### Prosciutto tagliato al coltello di Villagrande

Contains gluten, spices

#### Lumache al sugo e purpuzza

Contains spices

Selezione di formaggi

Contains dairy products

#### Pecoríno alla píastra

Contains dairy products

#### Casízolu alla piastra

Contains dairy products

#### Sua maestà su cracu de crapíttu

Contains dairy products

### STARTERS

### *Sarà un pomodoro?* Contains spices, dairy products (traces of soya and sulphur) *Vítello, maíonese alla sapa, capperí e uova dí quaglía* Contains eggs, spices

#### Animelle, anguría e maionese di pomodoro

Contains gluten, eggs, spices (traces of soya, sulphur and dairy products )

#### Melanzana in fiore

Contains dairy products and spices

### Omaggio al golfo degli angeli(Local Row Shrimp)

Contains crustaceans, celery,fish, shellfish, sulphur, spices, (traces of spices and dairy products)

### PASTADISHES

#### Su filindeu

Contains gluten, eggs, dairy products, spices, celery and sulphur dioxide

#### Su pane frattau

Contains gluten, eggs, spices, dairy products, celery, nichel and sulphur dioxide

#### Tortelloní alla campidanese

Contains gluten, eggs, spices, dairy products and celery

Pítzosu con pesto dí rucola, colì dí peperoní e pínolí

Contains gluten, spices, nuts

# Omaggio del golfo (Spaghetto bottarga,smoked butter, plum and grape extract)

Contains gluten, dairy products, spices, fish (traces of sulphur and soya) SOUPS

#### Mínestra dí Merca

Contains spices, dairy products

#### Zuppa di lenticchie

Contain spices

#### Minestrone di verdure

Contain spices, celery

Crema di zucchine e menta Contains spices MAINCOURSES Maialino in oliocottura Contains spices Terrína di língua e salsa di senape Contains spices, mustrard Quaglia, pesca e Anghelo Ruju Contains spices, sulphur, peach Manzo, Macedonía di frutta e i suoi estratti Contains spices and peach Omaggio al golfo degli angeli (Seared fish steak) Contains fish, spices and dairy products DESSERTS Seadas, Contains dairy, gluten Pasta sfoglia caramello e crema pasticcera Contains gluten, eggs, nuts and dairy products Macchia Mediterranea Contains dairy products, sulphur, spices, nuts and gluten Pesca... Pesca...Pesca... Contains peach, dairy products, nuts and eggs Lo Stecco Contains nuts, dairy products, eggs and gluten

We are not a restaurant for celiacs, we work daily flour, so we cannot guarantee the complete non contamination of the raw materials treated. We comply with the health legislation laid down in the field of food and pay the utmost attention to any type of intolerance reported. We ask you to promptly inform the room staff of any intolerance or allergy you can evaluate the dishes that can be taken without particular risks.

#### sostanze o prodotti che provocano allergie o intolleranze











AMBASCIATORI DEL GUSTO



### OURAWARDS