

BASILICO

Manca Pietro Antonio Wine Dinner

Pane Frattau

Crispy Carasau Bread flavoured with Braised Lamb, Tomato Coulis, Fresh Basil and Pecorino Cheese

Vermouth Bianco Servito

Antipasti

Aragosta alla Catalana

Sardinian-style Poached Half Lobster Salad with Tomato, Onion, Celery, Carrot, Cucumber, Fresh Basil and Melon

Su Puddu, Vermentino di Sardegna 2020

Piatto

Fregola ai Frutti di Mare

Traditional Sardinian Big Cous-Cous Tossed in a Stew of Mussels, Clams, Prawn, Calamari, Scallop with Sun-dried Tomato and Basil

Santu Micali, Vermentino di Gallura 2019

Polpette di Pane e Pecorino

Bread and Aged Fiore Sardo DOP Fried Ball with a Spicy Marinara Sauce

Po Tui, Monica di Sardegna 2018

Secondo Piatto

Maialino Sardo

Mirto Infused and Slow-cooked Crispy Pork Belly with Fried Artichoke and Smashed Potato

Serenata, Cannonau di Sardegna 2019

Dolce

Amaretti Sardi

Traditional Sardinian Cookie

Seadas

Fried Ravioli Staffed with Pecorino Sardo and Topped with Eucalyptus Raw Honey

Mirto Ricetta Storica