

LA CIMINEA

RISTORANTE
& COCKTAIL BAR

Starters

Melting egg with Carasau, Casizolu cream, braised endive, and black truffle

25

Locally caught amberjack poached in oil, vegetable medley, and thin bread crisps

30

Local catch fish soup from Isola Rossa with ripe tomatoes and fresh herbs

30

Slow-cooked suckling pig guanciale, glazed shallots and potato cream with extra virgin olive oil

28

Beef tartare with tomato salad, basil, and Arborea stracciatella

28

First Courses

Creamy fregola with smoked mussels, provola foam, and samphire

25

Ravioli filled with Campidanese-style filling, saffron butter, and fresh wild fennel

30

Chiusoni with lamb ragù, aged guanciale, and Fiore Sardo shavings

30

Sardinian ricotta gnocchetti with smoked eggplant, basil, and sun-dried tomatoes

25

Macarones de busa with lemon, raw red prawn, capers, and pine nuts

32

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Meat, Fish, and vegetables

Grilled lobster with Jerusalem artichoke, hazelnuts, and shellfish essence
55

Lamb scapula with potato foam and artichoke stuffed with Pecorino di Gavoi
40

Ribeye beef with roasted potatoes and Cannonau jus
35

Roasted turbot with Vernaccia beurre blanc, olive powder, and crunchy vegetables
35

Celeriac fondant with crispy chips, myrtle, and abbamele
30

Selection of local cheeses with homemade jams, mustards, and brioche
25

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Desserts

Yogurt cream with lavender, figs, and hibiscus

18

72% dark chocolate namelaka with extra virgin olive oil and bread crumble

18

Crispy mille-feuille with almond cream, tonka bean, and Vermentino “Lu Ciaccaru” cream.

18

Fruit in various textures and flavors with caramelized soymilk cream

20

Ice cream or sorbet

18