

LA CIMINÈA

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

Provençal-style rabbit roulade, sweet pepper mousse and wheat bread crumble
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

Roasted red snapper, asparagus, potato mousse and parsley and lemon sauce
35

Rack of lamb, eggplant cannoli with Parmigiana sauce and smoked provola cheese
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 cream.
18

Casizolu cheesecake, caramelized pears and hazelnut crumble
18

Ice cream or sorbet
18