Ristorante
Il Fuoco Sacro

A’la carte menu’
The “Fuoco Sacro” Restaurant

The name “Fuoco Sacro (Sacred Fire)” that I chose for this Restaurant overlooking the sea refers to the Sacred Fire of Passion that inspires me, in my cooking, to seek out the best for my guests through the culture of dining, home-grown fruit and vegetables, wine, and traditional country fare.

This search for the best (genuine and healthy) is for those attentive and passionate guests who come to visit us and to savour the flavours of the Sardinian Mediterranean agro-pastoral culture, a culture of olive oil, wine, grain, meat from grazing livestock and wild fish.

Our produce:

The dairy, sheep and goat produce comes directly from our own farm located a short distance from the Hotel.

Fruit, vegetables and herbs are grown mainly in our organic vegetable garden.

The seafood is almost exclusively from the seas of Sardinia and is obtained through ecologically sustainable fish.
**Fish and shellfish**

*Wild red snapper in aromatic mediterranean scents*
*Raw langoustine and stracciatella cheese with date tomato fondue*
*Creamy foam of clams and potatoes with cured grey mullet*
*Fresh egg pasta tagliolini with tomato water, raw red prawns, courgettes and sea fennel*
*Risotto with scorpion fish and citrus fruit*
*Deep fried squid roll stuffed with courgette flower and mussels*
*Deep-sea wild sea bass with a bread, tomato and herb topping on a buffalo mozzarella sauce*
*Cured cod with olives from Liguria and mix vegetables caponata*
*Freshly catch of the day on our bbq and sautéed vegetables*
*Chargrilled lobster, its own sauce and hazelnut “gremolata”*

**Meat**

*Beef tartar with capers, anchovies and spiny artichokes*
*Pappardelle pasta with a baby goat ragù with Mediterranean bush herbs and salted ricotta*
*Tortelli pasta stuffed with guinea fowl, served on its own reduction and Taleggio fondue*
*Baby goat crêpinette, pureed fresh vegetables and local artichokes*
*Roast suckling pig with pan cooked broccoli and broad bean purée*
*Deep fried Milanese veal steak with our special flavoured bread crumb*
*Bbq rack of baby goat with potatoes and rocket salad*
*Fassona beef fillet in Rossini sauce*

**Vegetarians**

*Green peas terrine in rye bread sauce*
*Cold potatoes and leek cream soup with broad beans and aromatic herbs*
*Pecorino cheese soufflé, soft-cooked egg, asparagus and truffle*
*Green ravioli filled with our own goat’s ricotta and served with tomato and basil*
*Our vegetarian aubergine milanese*
*Oven baked eggplant with tomato and garlic sauce*
*Grilled vegetables from our bbq*
*Roasted potatoes with aromatic herbs*

**Cheese**

*Selection of three sheep’s milk cheeses from our farm*
*Selection of three Italian blue cheeses*

**Desserts**

*Modern tiramisu’*
*Chocolate bar, almond mousse and black garlic sauce*
*Crunchy mascarpone and fresh raspberry sauce*
*Strawberry millefeuille*
*Ricotta and orange-scented mousse cake*
*Tropical fruit parfait with a passion fruit sauce*
*Homemade ice-cream and sorbets platter*
Tasting menu

(The same menu will be served at all the guests seated at the table)

From the sea €110

Raw langoustine and stracciatella cheese with date tomato fondue
Mediterranean langoustine meat and creamy stracciatella cheese

Creamy foam of clams and potatoes with cured grey mullet
A soft and creamy potatoes foam with local clams, asparagus, truffle and bottarga

Cold fresh egg pasta tagliolini with tomato water and red prawns
Hand made tagliolini pasta with local raw red prawns and lemon scents

Risotto with scorpion fish and citrus fruit
Acquerello rice with ragù and fillets of local scorpion fish, orange and lemon

Deep-sea sea bass with bread and tomatoes on a buffalo mozzarella sauce
Handline-fished sea-bass fillet, buffalo mozzarella and a bread tomato, anchovy and herb topping

Predessert

Choice of your favourite from a’ la carte menu

Regional wine pairing “Rare native grapes” – 6 wines €65 per guest

National wine pairing “Excellence of Italy” - 6 wines €85 per guest
Tasting menu

(The same menu will be served at all the guests seated at the table)

Six specialities of the Chef  € 95

**Green peas terrine in rye bread sauce**
Cold green pea terrine and homemade rye bread sauce

**Wild red snapper in aromatic mediterranean scents**
Local red snapper with rosemary and aromatic herb mayo

**Cured cod with olives from Liguria and mix vegetables caponata**
Cured cod cooked in pil pil technic and wrapped in hand made puff pastry

**Tortelli pasta stuffed with guinea fowl, its own reduction and Taleggio fondue**
Handmade tortelli pasta with meat of guinea fowl and Taleggio sauce

**Baby goat crèpinette, pureed fresh vegetables and local artichokes**
Deboned baby goat from our farm, puréed potatoes, vegetables and grilled artichokes

Predessert

Choice of your favourite from a’ la carte dessert menu’

Regional wine pairing “Rare native grapes” – 6 wines  € 65 per guest

National wine pairing “Excellence of Italy” - 6 wines  € 85 per guest
STARTERS

**Wild red snapper in aromatic mediterranean scents**  € 26  
Local red snapper with rosemary and aromatic herb mayo

**Raw langoustine and stracciatella cheese with date tomato fondue**  €28  
Mediterranean langoustine meat and creamy stracciatella cheese

**Pecorino cheese soufflé, soft-cooked egg, asparagus and truffle**  € 24  
A filo pastry basket filled with pecorino cheese from our own farm  
Sardinian Scorzone truffle, egg cooked at 63°C and a julienne of asparagus

**Beef tartar with capers, anchovies and spiny artichokes**  € 21  
Beef Fassona leg tartar, parsnip purée and grill spiny artichokes

**Creamy foam of clams and potatoes with cured grey mullet**  € 22  
A soft and creamy potatoes foam with local clams, asparagus, truffle and bottarga

**Green peas terrine in rye bread sauce**  € 20  
Cold green pea terrine and homemade rye bread sauce
PASTA, RISOTTO & SOUP

Cold potatoes and leek cream soup with broad beans and aromatic herbs € 20
Dry broad beans, crunchy ham and wild fennel from our garden

Pappardelle pasta in a rich baby goat ragu’, aromatic herbes and salted ricotta € 26
Homemade salted and smoked ricotta cheese from our goats

Fresh egg pasta tagliolini, tomato water, raw red prawns, courgettes and sea fennel € 27
Homemade pasta with local red prawns and fried sea fennel

Green ravioli filled with our own goat’s ricotta and served with tomato and basil € 24
Homemade spinach pasta ravioli, ricotta from our goats and vegetables from our garden

Tortelli pasta stuffed with guinea fowl, its own reduction and Taleggio fondu € 26
Handmade tortelli pasta with meat of guinea fowl and Taleggio sauce

Risotto with scorpion fish and citrus fruit € 28
Acquerello rice with ragu’ and fillets of local scorpion fish, orange and lemon

FISH

Deep fried squid roll stuffed with courgette flower and mussels € 32
Layers of squid cooked in low temperature, mussels from Olbia and courgettes flower

Deep-sea sea bass with bread and tomatoes on a buffalo mozzarella sauce € 34
Handline-fished sea-bass fillet, buffalo mozzarella and a bread tomato, anchovy and herb topping

Cured cod with olives from Liguria and mix vegetables caponata € 30
Cured cod cooked in pil pil technic and wrapped in hand made puff pastry

MEAT

Baby goat crèpinette, pureed fresh vegetables and local artichokes € 34
Deboned baby goat from our farm, purèed potatoes, vegetables and grilled artichokes

Roast suckling pig with pan cooked endive and fava beans purée € 32
Suckling pig from our farm cooked in low temperature and vegetables from our garden

Deep fried Milanese veal steak with our special flavoured bread crumb € 34
Veal from organic farm, mix salad leaves and tomatoes mayo

VEGETARIAN

Our vegetarian aubergine milanese € 24
Deep fried eggplant slices filled with goat cheese and vegetables

Oven baked eggplant with tomato and garlic sauce € 15
Aubergine from our garden with garlic and tomatoes

DIRECTLY FROM OUR BBQ…

MEAT
**BBQ rack of baby goat with potatoes and rocket salad**
Lamb from our farm with fresh salad of the season

**Fassona beef fillet in Rossini sauce**
Special selection of fassona beef in truffle and foie gras sauce

**FISH**

**Freshly catch of the day on our bbq and sautéed vegetables**
The freshest selection of Mediterranean fish with sautée veggies from our garden

**Chargrilled lobster, its own sauce and hazelnut “gremolata”**
Local lobster (400g) from Alghero cooked on our bbq

**SIDE DISHES**

**Mix grilled vegetables**
Vegetables from our private garden

**Oven roasted potatoes and herbs**
Potatoes, rosemary and thyme

**DESSERT**

**Modern tiramisu’**
Layers of soft mascarpone cream and coffee bavarian cream

**Crunchy mascarpone and fresh raspberry sauce**
Mascarpone sphere with meringue and fresh raspberry
**Ricotta and orange-scented mousse cake**
A light cream with ricotta cheese and grain scented with citrus fruit and blossom

**Strawberry millefeuille**
A classic of our restaurant: crumble of caramelized puff pastry with Chantilly cream and strawberries

**Tropical fruit parfait with a passion fruit sauce**
Pineapple, passion fruit, mango and orange parfait

**Chocolate bar, almond mousse and black garlic sauce**
Equatoriale chocolate from Valriona with local almond and fermented garlic

**Homemade ice cream and sorbet platter**
All home-made with milk from our goats or fruit from our orchards

**FORMAGGI**

**Selection of three sheep’s milk cheeses from our farm**

**Selection of three Italian blue cheeses**