

Welcome to Fuoco Sacro

WE PRESENT OUR MENUS

ANIME E CUORI

Royal oscietra caviar, raw scallops and agretti
(4,5,6,10,12,14)

Grilled seafood and green pods, oysters and sea fennel
(3,4,14)

Sweetbreads in harissa sauce, fig leaves and parsley
(4,6,9)

Goat's "frue" risotto, grilled eggplants and myrtle berry sauce
(1,6,7,9)

Local wheat Ravioli, lamb, lavender extract and lemongrass
(1,9,12)

Rock mullet served with black lentils, elderberry and almonds
(4,7,8)

Apricot, lemon and sage meringue
(3,7)

250 € p.p. - Drinks excluded

"Novità e ricordi"

Wine tasting recommended - 250 €



ICONE

My way "Cuttlefish and Potatoes"
(4,6,7,9,12)

Black lemon Gold-drawn linguine
with Golfo Aranci prawns and Cabras bottarga
(1,2,4,6,7)

John Dory fish in *Red*
(4,7,8,9,12)

Blonde chocolate, passion fruit and coconut
(1,3,7,8)

200 € p.p. - Drinks excluded

"Canti di Sardegna"

Wine tasting recommended - 150 €

FROM THE GRILL

Also available:

Jananera lamb roasted "à la minute"
(7,9,10,12)

Grilled pigeon with mustard and peppers, rocket
and blackberries with rhubarb
(7,10)

À LA CARTE

Choice of three dishes 180 €

Choice of four dishes 215 €

Cover 10 €

Water 7 €

Espresso 5 €

Allergen table:

1 Cereals and derivatives; 2 Crustaceans; 3 Eggs; 4 Fish;
5 Peanuts; 6 Soy; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard;
11 Sesame; 12 Sulfur dioxide and sulphites; 13 Lupins; 14 Molluscs.

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