

Saturday | ITALIAN-SARDINIAN BUFFET

Cold chickpea salad

Chickpeas, yellow cherry tomatoes, red cherry tomatoes, basil, Evo oil, pesto, primo sale cheese, black olives.

International Compound Salads

cuttlefish with peas, cherry tomatoes and mint

Fusilli with pesto and crunchy vegetables

Tuna, bean and onion salad

Citera-style chickpea salad

Single-portion verrines

Chickpea cream with octopus

Cheese cream and olives

Pecorino cheese cream and

broad beans

Meat Carving Station

Roasted suckling pig

Roasted lamb

Roasted new potatoes and artichokes with myrtle and lard

Hot Buffet

- Boiled rice
- Plain pasta
- Tomato sauce
- Bolognese ragù

- Malloreddus campidanese style
- Sheep's ricotta ravioli with cherry tomatoes and mint
- Penne with fried aubergines and smoked bacon

- Roasted peppers with olives
- Roasted courgettes with basil oil
- Roasted frankfurters with smile fries

- Beef ghisadu with Cannonau wine
- Mackerel scabecciu
- Sardinian-style octopus

Cold Buffet

- Roasted radicchio with pecorino
- Sardinian sausage with spicy fennel
- Fior di latte with roasted tomatoes and pesto

- Roasted onions with Balsamic vinegar
- Sardinian coppa with melon
- Sardinian pork Mustela with fresh Robiola cheese and artichokes in oil

- Mackerel with artichokes, pine nuts and raisins
- Mussels with oil and lemon
- Platter of semi-aged and aged pecorino cheeses with jam

- Tomatoes stuffed with rice, vegetables and pecorino
- Frittatine with grilled vegetables
- Sautéed prawns with bacon and cherry tomatoes

Desserts

- Mini wild berry mousse
- Mini mascarpone and strawberries
- Mini almond cream and crunchy rice
- Fruit and cream cake
- Chocolate brownie with mascarpone

Pasta station show cooking

Fregola risottata di mare

Soup

Minestrone del contadino

TAPAS

FROM 6:00pm

FRITTERS

Zucchini flowers in wheat crust, sesame mayo €7,00

Chickpea falafel, harissa €5,00

Cheese-filled jalapeño, tartar sauce €7,00

Onion rings, cocktail sauce €5,00

SAVOY BITES

Sardinian sausage, guttiau bread and olives €7,00

Pecorino cheese, guttiau bread and olives €7,00

Focaccia with tomato sauce and basil oil €5,00

Crostini with Cantabrian anchovy, ricotta, basil and honey €7,00

Mozzarella and cherry tomato skewer €5,00

Seasonal mixed fruit skewer €5,00

EVERY DAY AT THE BUFFET:

Bases and fresh vegetables

Romaine lettuce, radicchio, carrots, bell peppers, vine tomatoes, cherry tomatoes, onion rings, sweetcorn, cucumbers, red beetroot.

Hot buffet

White rice
Plain pasta
Tomato sauce
Bolognese meat sauce

Pickles & Marinated Vegetables

Pickled gherkins, Borrettane onions, sweet and sour pearl onions, mixed vegetable giardiniera, sun-dried tomatoes, marinated aubergine fillets, olives.

Breads & Bakery Board

Baguette, remilled semolina loaf, ciabatta, carasau, margherita tray-baked pizza, stuffed tray-baked pizza, focaccia with oil and rosemary, onion focaccia, breadsticks.

Fruits

Fresh fruit salad
Watermelon
Melon
Pineapple
Grapes