



Salad Bar

Lettuce, radicchio, carrots, peppers, tomatoes, cherry tomatoes, sliced onions, sweetcorn, cucumbers, beetroot, olive oil, balsamic vinegar, cocktail sauce, lemon wedges, pepper mill and salt shaker

Marinated vegetables ⁽¹³⁾

Gherkins
Borrotane onions
Sweet-and-sour spring onions
Giardiniera
Sun-dried tomatoes
Aubergine strips
Olives

Make your own salad ⁽¹⁴⁾

Chilled chickpea salad
Chickpeas
Yellow cherry tomatoes
Red cherry tomatoes
Basil
Extra virgin olive oil
Pesto
Primo Sale cheese
Black olives

Mixed salads

Cuttlefish with peas, cherry tomatoes and mint (gluten-free) ⁽⁵⁾
Fusilli salad with pesto and crisp vegetables ⁽¹⁻²⁻⁹⁻¹³⁻¹⁴⁾
Tuna, bean and onion salad ⁽¹⁻⁵⁻¹¹⁻¹³⁾
Chickpea salad, Citera-style ⁽¹⁴⁾

Single portion verrines

Chickpea and octopus soup ⁽⁴⁻⁵⁻¹⁴⁾
Cream cheese and olive soup ⁽³⁻¹³⁾
Pecorino and broad bean soup ⁽¹⁻²⁻³⁻⁶⁻⁷⁻¹⁰⁾

Carving Station (GF)

Roast suckling pig
Roast lamb
New potatoes and artichokes roasted with myrtle and lard


Baked goods ⁽²⁻³⁻⁶⁻⁷⁻⁹⁻¹⁰⁻¹⁴⁾

Baguette
Bread made from re-milled semolina
Ciabatta
Carasau
Margherita pan pizza
Stuffed pan pizza
Focaccia with olive oil and rosemary
Focaccia with onion
Breadsticks

Hot buffet


Boiled rice (gluten-free)

Plain pasta ⁽⁹⁾

Tomato sauce 

Bolognese sauce

Campidanese-style Malloreddus ⁽⁹⁾

Sheep's milk ricotta ravioli with cherry tomatoes and mint  ⁽³⁻⁹⁻¹⁴⁾

Penne with fried aubergines and smoked bacon ⁽⁹⁾

Roasted peppers with olives 

Roasted courgettes with basil oil 

Roasted sausages · Smile-shaped chips

Beef Ghisadu with Cannonau wine ⁽¹³⁾

Marinated mackerel ⁽⁵⁻¹¹⁾

Sardinian-style octopus ⁽⁵⁻¹¹⁾


Soup


Farmer's soup

Cold buffet

Roasted radicchio with pecorino (GF) 

Platter of Sardinian sausage with fennel and chilli ⁽¹⁰⁾

Fior di latte with roasted tomatoes and pesto (GF)  ⁽¹⁻²⁻³⁾

Roasted onions with balsamic vinegar 

Sardinian coppa with melon ⁽¹⁰⁾

Sardinian pork mustela with fresh robiola and artichokes in oil ⁽³⁻¹⁰⁻¹³⁾

Mackerel with artichokes, pine nuts and raisins ⁽²⁻⁵⁻¹⁰⁻¹³⁾

Mussels with oil and lemon ⁽⁴⁾

Platter of semi-matured and mature pecorino cheeses with jams ⁽³⁻¹¹⁻¹³⁾

Tomatoes stuffed with rice, vegetables and pecorino  ⁽³⁾

Omelettes with grilled vegetables

Sautéed prawns with pancetta and cherry tomatoes ⁽⁸⁾

Pasta station show cooking ⁽⁴⁻⁵⁻⁹⁾

Seafood risotto with fregola

Dessert & Fruits ⁽¹⁻²⁻³⁻⁶⁻⁷⁻⁹⁻¹⁰⁻¹¹⁻¹⁴⁾

Mini wild berry mousse · Mini mascarpone and strawberry

Mini almond cream with crispy rice · Fruit and cream cake

Chocolate brownie with mascarpone

Watermelon · Melon · Pineapple · Grapes

Fresh fruit salad

Yoghurt · Ice cream