

LA
CIMINEA

WINE RESTAURANT

TASTING MENUS

METAMORPHOSIS

A four-course journey inspired by tradition, interpreted in our own way

euro 90

Beverages not included

Wine pairing

euro 70

VEGETAL ESSENCE

An experience that expresses our passion for the vegetable world and our garden, in
seven courses

euro 110

Beverages not included

Wine pairing

euro 90

The selected tasting menu must be chosen for the entire table.

LA CARTE

Starters

Revisited gallura soup	24 euro
Mussels, pecorino cheese, and sumac	35
Herbs with herbs	28
Anchovies, prickly pear, and hazelnuts	35
Zucchini	30

First courses

Chiusoni of semolina, pecorino cheese's fondue, tomato sauce, reduction of beef and sausage	33 euro
Blue crab ravioli, citrus reduction and crunchy seeds	34
Risotto abyss in the sea	35
The rest is gold	33

Meat, fish and vegetable

All the good of the lamb	45 euro
Bortigalesa's beef, blackberries and seasonal vegetables	45
Lobster on the coals, tomato and caviar	65
Sea-das	54
Mela-nzana	38

*To preserve freshness and ensure availability based on seasonality, some ingredients may be frozen or blast-chilled.
Information about allergens is available upon request from our service staff.*

LA
CIMINEA

WINE RESTAURANT

DESSERT

Green apple, kiwi and lime	22 <i>euro</i>
Strawberry Fregula	22
Stratification of seadas	22
Tiramisu in our way	20
Tart, Tahitian vanilla and spring fruit	20

*To preserve freshness and ensure availability based on seasonality, some ingredients may be frozen or blast-chilled.
Information about allergens is available upon request from our service staff.*