



Argiolas Sardegna Wine Pairing Menu

Costamolino Vermentino di Sardegna

RECEPTION

Straw yellow with green highlights; delicate citrus, pear and Mediterranean herbs. Fresh, dry and savory, with a clean mineral finish.

Pane Carasau

Whipped Ricotta, Bottarga & Lemon

Meri Vermentino di Sardegna

PRIMO / FIRST COURSE

Aromatic and lifted, with citrus, white flowers and fresh orchard fruit. Lively, precise and balanced, finishing delicate and bright.

Carpaccio

Local Albacore Tuna, Lemon Gel, Heirloom Tomato, & Puffed Rice

Costera Cannonau di Sardegna

SECONDO / SECOND COURSE

Intense ruby with garnet tones, showing cherry, morello cherry, red fruit and warm spice. Rounded and structured, with soft fruit and an easy, balanced finish.

Malloreddus alla Campidanese

Pork Sausage, Tomato & Saffron

Is Solinas Riserva Carignano Del Sulcis Riserva

TERZO / THIRD COURSE

Ruby with violet reflections; ripe dark fruit, plum and jam with balsamic herbs and spice. Full, warm and harmonious, with velvety tannins and persistent fruit.

Porchetta

Roasted local Pork, Braised Fennel & Myrtle

Turriga Isola dei Nuraghi

QUARTO / FOURTH COURSE

Dense red and black fruit layered with Mediterranean herbs, roasted coffee, spice and licorice. Powerful and complex, with polished tannins and a long, structured finish.

Formaggi

Selection Of Local & Italian Cheeses, Preserves & Crostini

‘Mirtovation’

DIGESTIVO / COCKTAIL

Benalonga Mirto, Espresso Bean, House Rosemary Tonic & Grasshopper Salt

Cioccolato

Dark Chocolate Mousse, Olive Oil & Cantucci