

CATALOGUE #NONAME



OLIVE OIL EXTRA VIRGIN

In Sardinia olive oil has been one of the main crops for thousands of years. Sardinia Extra Virgin is an olive oil selection which preserves all the qualities and distinguishing flavours and aromas of Sardinian oils

VOLUME: 0,75 LITRE

PRICE : € 12,00



SAUSAGE

WEIGHT: 250 g

PRICE: € 5,00



CHEESE CREAM

WEIGHT: 200 g

PRICE: € 4,50



HONEY

WEIGHT: 250 g

PRICE: € 5,00



RED WINE

Sardinian Cannonau D.O.C.

SENSORY CHARACTERISTICS

Colour: intense ruby red, with orangey tones developing with age.

Bouquet: intense and lasting, ethereal, vinous, with hints of fruits of the forest.

VOLUME: 0,75 LITRE

PRICE: € 6,00



WHITE WINE

Sardinian Vermentino D.O.C.

SENSORY CHARACTERISTICS

Colour: light straw yellow with greenish tones.

Bouquet: intense, fresh and fruity with apple scents.

VOLUME: 0,75 LITRE

PRICE: € 6,00



MYRTLE LIQUEUR

The myrtle liqueur is a popular liqueur in Sardinia obtained by the alcoholic maceration of myrtle berries.

VOLUME: 0,75 LITRE

PRICE: € 10,00



MALLOREDDUS

Better known as Sardinian gnocchi, pasta typical of the region and internationally known. The short form and twisted, making them suitable for a variety of sauces and condiments, even combining them with sausage and cheese cooked.

WEIGHT: 500 g

PRICE: € 3,00



PATE OF ONION

WEIGHT: 250 g

PRICE: € 3,50



BREAD CARASAU

It's a very old, typically Sardinian bread, of Arabian origin: made by hard corn flour, water, salt and leaven.

WEIGHT: 250 g

PRICE: € 4,00