



sardegna

benvenuti!

sardegna fizz, sparkling wine,
limoncello di sardegna

course one

spaghettoni con botarga
baby shrimp,
air-dried mullet fish roe,
lemon, white wine

vermentino di sardegna doc 2007
argiolas costamolino

course two

snails
tomatoes, garlic, fresh herbs

monica podera 2007 argiolas
costamolino

\$65/person.

Monday, March 23, 2009.

6:30 pm.

course three

roasted suckling pig,
fresh fava beans,
olives, roasted garlic

cariganano di sulcis 2006 santadi
"grotta rossa"

course four

roasted leg of lamb alla sarda
lamb jus, baby artichokes, fregola

cannonau di sardegna 2006
argiolas "costamolino"

course five

sebada sarda
pecorino sardo-stuffed &
deep fried raviolo,
toasted almonds,
sardinian saba & honey drizzle

mirto di sardegna
myrtle-flavored digestivo

to be notified of future wine dinners
at laudisio, please fill out our guest
comment card