



*il Fuoco Sacro*  
R I S T O R A N T E

It is between the sea  
and the Mediterranean scrub  
that the magic is born.

ICONE

My way "Cuttlefish and Potatoes"  
(4,6,7,9,12)

Black lemon Gold-drawn linguine  
with Golfo Aranci prawns and Cabras bottarga  
(1,2,4,6,7)

John Dory fish in *Red*  
(4,7,8,9,12)

Pompia, amaretto and mirto soufflé  
(7,8)

Excluding beverages

"Canti di Sardegna"  
Suggested wine pairings

OFF THE MENU

Jananera lamb roasted "à la minute"  
(7,9,10,12)

Charcoal-grilled turbot with clams,  
finger lime and black truffle  
(4,6,7,14)

À LA CARTE

Three courses of your choice  
Four courses of your choice

ANIME E CUORI

Charcoal-grilled seafood, oysters and green pods  
(3,4,14)

Raw red snapper infused with citrus and wasabi,  
Oscieta Royale caviar and chard  
(4,6)

Charcoal-grilled spiny artichoke,  
Cherasco-method snails and mint  
(5,7,9)

Sweetbread, harissa, black curry lentils  
and fig leaves  
(1,7,9)

Fusillone with sweet garlic, scallops and nasturtium  
(1,5,4,7,8,11,14)

Pigeon, wild rocket and blackberries  
(7,10)

Chocolate, macadamia nuts and coffee  
(3,7,8)

Excluding beverages

"Novità e ricordi"  
Suggested wine pairings

Cover  
Water  
Coffee

# Icone

/i'kone/

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Experience, heritage, family and flavor.  
Elements that have captivated the palate  
from the very beginning—our **Signature**  
dishes that we simply cannot say no to.



MY WAY  
“CUTTLEFISH AND POTATOES”



I won Luigi's trust with the intense flavor of cuttlefish,  
guiding his tradition toward modernity.

GOLD-DRAWN  
LINGUINE

2022

*Ricetta per 4 persone*

*280gr linguine trafilate oro*

*12 pzz gamberi di Golfo Aranci*

*6 pzz limone*

*200gr burro*

*10gr salsa di foia*

*60gr parmigiano reggiano*

*30gr bottarga di cabras*

Overwhelming. As simple as it is complex.  
Approachable flavors and a childhood memory  
for an unforgettable recipe.

JOHN DORY FISH IN  
**RED**



Color and art were the spark.  
John Dory à la Meunière with beetroot, the substance.

POMPIA, AMARETTO  
AND MIRTO SOUFFLÉ



Serving a warm, made-to-order dessert is,  
for us, a cherished gesture of hospitality.

# Anime e Cuori

*/ˈanime e ˈkwɔri/*

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Seasonality, passion and ambition. I wanted to celebrate the hard work of those who gave Petra Segreta its soul and those who now bring it vision, freshness and a future.



## SEAFOOD AND GREEN PODS



Provocation and teamwork. Many minds, many elements.  
The challenge: cilantro enters softly, balancing brine and freshness.

## CITRUS AND WASABI INFUSED RED SNAPPER



Acidity, spiciness and smoke.  
Three elements that define my cuisine and the very concept of a dish.

## CHARCOAL-GRILLED SPINY ARTICHOKE

*Not prized DOP variety, recognizable by its conical shape and yellow-tipped spines. Its flavor strikes a perfect balance between sweet and bitter, tender and crunchy.*



The Spiny Artichoke: a symbol of Sardinia and the current season. Its sweetness and notes of charcoal meet the texture of snails, accompanied by spices and licorice.

## SWEETBREAD AND HARISSA



Her Majesty, the Sweetbread. Meltingly tender and crispy, with saffron and black curry. A play of spices and travels.

## FUSILLONE AND NASTURTIUM



Dried pasta is my passion—I simply cannot do without it.

## PIGEON AND BLACKBERRIES



A conclusion of boldness, study and technique.  
The pigeon is cooked whole over charcoal—and what better way to elevate it  
than with a symphony of sauces?

# CHOCOLATE AND COFFEE



What could be more delectable than a chocolate dessert?

Allergen table:  
1 Cereals and derivatives; 2 Crustaceans; 3 Eggs; 4 Fish;  
5 Peanuts; 6 Soy; 7 Milk; 8 Nuts; 9 Celery; 10 Mustard;  
11 Sesame; 12 Sulfur dioxide and sulphites; 13 Lupins; 14 Molluscs.

