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)

200 € p.p. - Excluding beverages

"Canti di Sardegna"
Suggested wine pairings - 150 €

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 180 €
Four courses of your choice 215 €

ANIME E CUORI

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

Tomato, elderflower and langoustine
(2,6,8)

Veal sweetbread, harissa,
black lentils and saffron
(7,9)

Around White
(1,4,7,9,14)

Carrot ravioli with razor clam, marinara sauce
and Cabras bottarga
(1,3,4,7,14)

Pigeon, rocket and wild blackberries
(7,9,10)

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

250 € p.p. - Excluding beverages

"Novità e ricordi"
Suggested wine pairings - 250 €

Cover 10 €
Water 8 €
Coffee 6 €

Icone

/i'kone/

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 pz gamberi di Golfo Aranci

6 pz limone

200gr burro

10gr salsa di soia

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

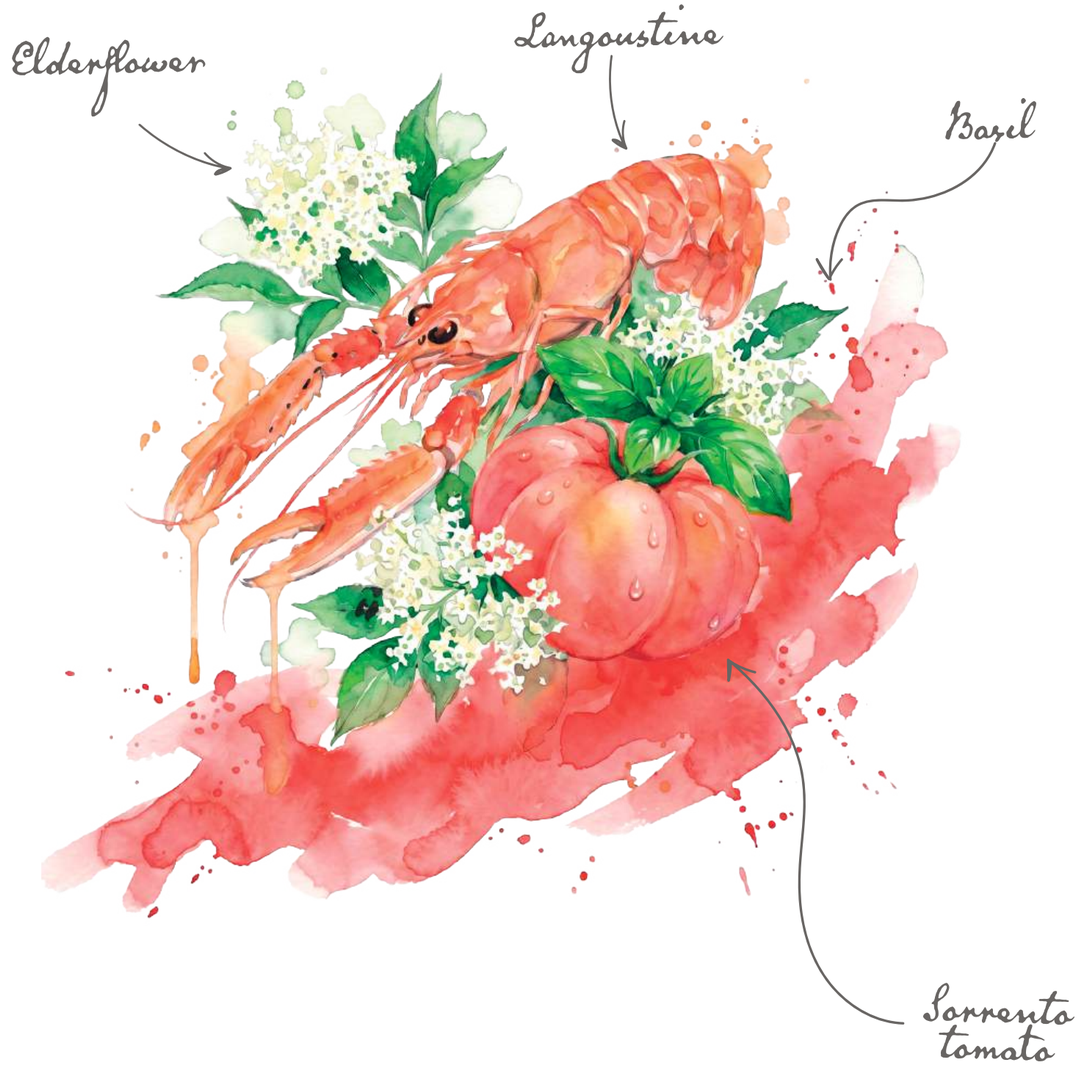
/’anime e ’kwɔri/

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.

OYSTERS

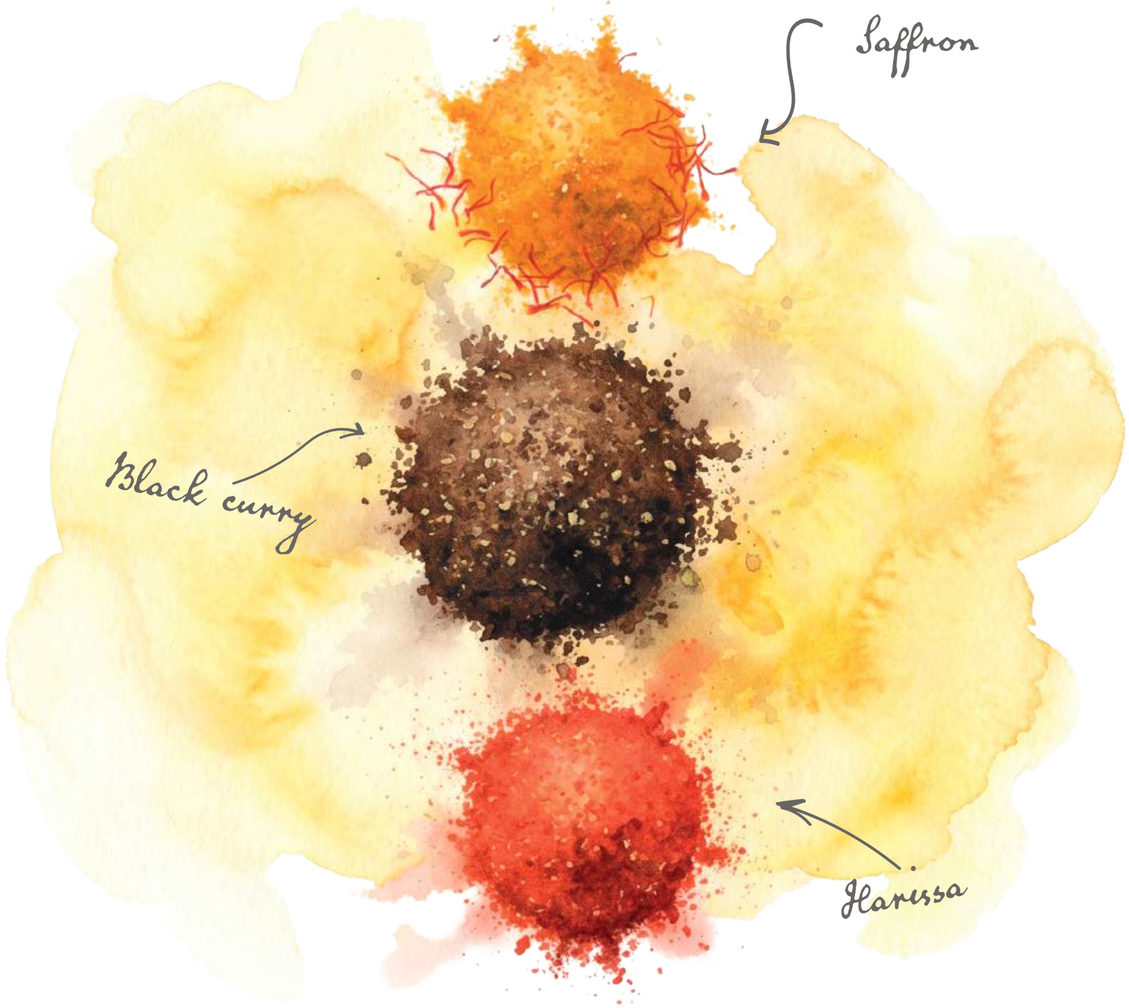
Provocation and teamwork. Many minds, many elements.
The challenge: cilantro enters softly, balancing brine and freshness.

TOMATO, ELDERFLOWER AND LANGOUSTINE



The undisputed king of summer,
the tomato is a symbol of freshness and conviviality.

SWEETBRED AND HARISSA



Her Majesty the sweetbread.
Tender and crispy, saffron and black curry.
A play of spices and journeys.

AROUND WHITE

Pure fusion.

CHARCOAL-GRILLED CARROT RAVIOLI WITH RAZOR CLAMS AND BOTTARGA

In the meeting of land and sea, razor clams and carrots,
we highlighted the essence of the earth through a play of textures.

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.