



AT LUNCH WITH THE SHEPHERDS

Typical Sardinian lunch in the Supramonte of Orgosolo - Nuoro

The typical Sardinian cuisine enjoyed outdoors, among the centuries-old holm oaks, or in sheepfolds during lunches with the shepherds leads to the discovery of the most genuine flavors of this ancient land.

In the mountain sheepfolds, the shepherds prepare lunches in the shade of centuries-old holm oak and juniper woods, with the typical flavors and aromas of a menu based on cured meats, cheeses, boiled sheep - (sheep in a coat) with " patat " potatoes to perras " and roast suckling pig, and the characteristic carasau bread.

Everything becomes doubly pleasant on the palate if accompanied by the full-bodied local wine, the Cannonau, with an intense color and flavour.

Please contact the concierge for further information