



Sardinia and La Maddalena: Restaurant Recommendations for Foodies

One of the marvelous advantages of charter aboard *Hawkeye* is having your own personal chef. Yet, while your cuisine on board will be delicious, you should not forgo the opportunity to sample local restaurants. In addition to savoring regional cuisine, you get the privilege of meeting local people and imagining what life would be like among them. We are confident that dining at any of these restaurants will be a delightful experience for every discerning palate. Please note that many of these restaurants are open only for the summer season. Reservations are strongly advised.

Palau, Sardinia



La Gritta, Via del Faro, 07020 Loc Porto,
Phone: +39 078 970 8045

Website: <http://www.ristorantelagritta.it/>

Located on Sardinia's northern tip, La Gritta offers imaginative, high quality cuisine with enchanting sea views. Pasta courses include sardine ravioli and pappardelle with mushrooms and fennel. Main courses of veal, chicken, grilled beef and seafood. The wine selection features local, small vineyards and the cellar is stocked by a certified sommelier. Michelin Guide Inspectors 2018.

Porto Cervo, Sardinia



Cipriani, Via Rocce Sul Pevero, Golfo Pero 07020, Porto Cervo, Italy
Phone: +39 0789 94 192

Cipriani is a glam venue, very trendy with international jetsetters. Cipriani is the main restaurant of Billionaire, Porto Cervo's premiere nightclub. If you dine, stay to dance. The opulent indoor/outdoor space is decorated with oriental carpets, terrazzo tiles, regency furniture, Moroccan lanterns and stucco walls. This top-rated restaurant features an unusually extensive menu in a celebrity environment.



Il Pescatore, Porto Vecchio, Porto Cervo, Italy

Phone: +39 0789 931 111

Website: <http://www.ilpescatorerestaurant.com/>

Il Pescatore is located on a waterfront terrace with a delightful panoramic view of Porto Cervo village and marina. The rustic chic ambience is elegantly casual. Of course, at Il Pescatore, the most popular dishes to sample are the local seafood specialties. This is considered by most a culinary icon. For a few, the main reason to go is for the view.

I Frati Rossi, Via Paolina Azara, 07021 Arzachena

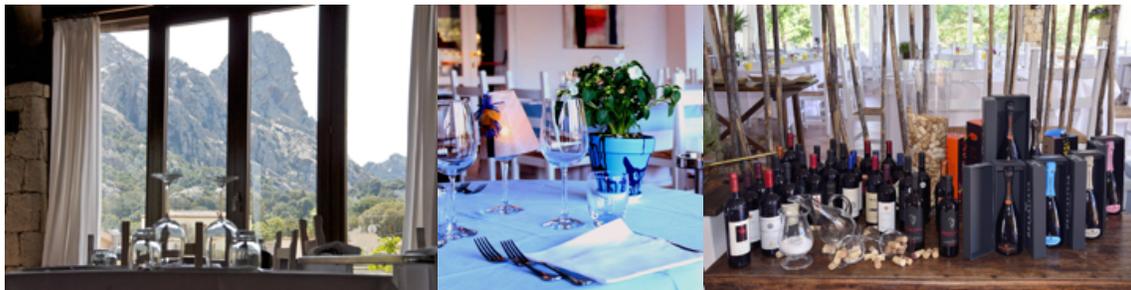
Phone: +39 0789 1876 486

Website <http://www.fratirossi.it/fratirossi/>

YouTube: https://youtu.be/i0F_pCyMC5E

The unique environment, on Pantogia hill, 2 km from Porto Cervo's center, makes I Frati Rossi an appealing escape from the busy village core. It has stunning panoramic views stretching from the Gulf of Pevero to the island of Tavolara. Outside, the charming terrace overlooks a manicured lawn and explosion of flowers, glowing in candlelight by night. The Italian seafood-minded menu begins with selection of crudo presentations such as delicate whitefish and hearty cured tuna as well as tartare and raw bar options. Pasta course includes traditional beef and fish-topped variations ideally with portion of lobster or langoustines. Mains include ossobuco, Russian-style grilled prawns and fresh-charred meats.

Olbia, Sardinia



Locanda Sant' Andrea, Via Zara 36, 07026 San Pantaleo Olbia

Tel. +39 0789 65205

Website: <http://www.locandasantandrea.com/>

Located in the picturesque village of San Pantaleo, it is the preferred destination of artists, artisans and a few knowledgeable connoisseurs. A Sicilian chef conjures a menu of locally sourced produce and seafood. Homemade breads, excellent soups, salads topped with grilled seafood, delicately stuffed pastas and main courses featuring local beef, pork and signature seafood dishes. Simple but tasteful with a light dusting of chic.



Cagliari, Sardinia

Luigi Pomata, 14 Viale Regina Margherita, Cagliari

Phone: +39070672058

Website: <http://www.luigipomata.com/en/>

YouTube: <https://youtu.be/AhuYJbSLvcY>

Luigi Pomata is an award-winning chef and the restaurant bearing his name in Cagliari is just near the city's port. Chef Pomata is most famous for tuna cuisine, and also offers excellent, traditional Sardinian fare creatively prepared. Dine from a set menu that features innovative twists on classic dishes. Chef Pomata also offers cooking classes. Michelin Guide inspectors.

Dal Corsaro, Viale Regina Margherita 28, Cagliari

Phone: 070-664318

Website: <https://www.stefanodeidda.it/>

Considered by many the best restaurant in the region, it is the only 2018 Michelin star restaurant in Sardinia or La Maddalena. However, a few reviewers have evaluated it as very good, but not the best Michelin one-star dining experience they've had. The creative cuisine of Chef Stefano Deidda manages to be both traditional and innovative, with a talent for revisiting old recipes and peppering them up with contemporary creativity. He tends to combine many flavors into one dish, which occasionally results in over-complexity. Awarded one Michelin star, 2018.

La Maddalena Island



Il Ghiottone-Cala Gavetta, Via Guglielmo Oberdan 5

Telephone: +39 320 181 3107

Facebook: <https://www.facebook.com/Il-Ghiottone-647323205421064>

This petite hidden gem, with just five tables, offers home cooked meals and reservations are mandatory.

Buon appetito!