



**PETRA SEGRETA**  
RESORT & SPA IN SARDINIA



PRESS RELEASE

**BREAKFAST AT PETRA SEGRETA RESORT  
& SPA  
BY CHEF ENRICO BARTOLINI**

*Holder of 14 Michelin stars, the acclaimed chef presents three tasting menus for a gourmet awakening on the hills of San Pantaleo - now also available to external guests*

**COAST<sup>PR</sup>**



Tucked away in the hills of San Pantaleo, overlooking the Costa Smeralda, Petra Segreta Resort & Spa has enriched its offering with a new **à la carte breakfast** from Michelin-starred Chef **Enrico Bartolini**, in collaboration with **Luigi Bergeretto**, Executive Chef and owner of the resort, and Head Chef **Alessandro Menditto**.

**Three tasting menus** - *La Dolce Italia*, *Terra d'Amare* and *Il Nuraghe* - surpass the classic distinction between sweet and savoury to embrace new flavours and make the first meal of the day a haute-cuisine ritual, delivering the same care and attention to detail as any Michelin-starred lunch or dinner.

*"At Petra Segreta we never rest on our laurels,"* affirm Enrico Bartolini and Luigi Bergeretto *"We always want to raise the bar in hospitality. For such an elegant and special place, with a limited number of rooms, each different to the other, we have designed an à la carte breakfast that expresses the various souls of the resort: the deep bond with Sardinia, the refined Italian tradition, and the international spirit of our guests. Breakfast has always been appreciated here, but now it becomes an unmissable occasion."*

**Open to residents and external guests**, preferably by reservation, breakfast is a served affair at Il Fuoco Sacro, the Michelin-starred restaurant of the resort, or on the patio overlooking the archipelago during the summer.



In addition to the three tasting menus offering a succession of delicious bites, the **menu includes** freshly squeezed juices, infusions, yoghurts, seasonal fruits, pancakes and homemade bread and cakes. The eggs - always organic - are prepared to order: soft-boiled, scrambled, omelettes or Eggs Benedict, complemented by fresh vegetables, local cheeses and fine caviar.

The **coffee** menu is also extensive, ranging from classic espresso to original recipes such as Pecan Coffee (plant-based milk, toasted cream of pecan, vanilla syrup, fleur de sel and espresso) or Nocciolotto (hazelnut cream, espresso, foamed milk and hazelnut crumb).

Each menu can be customised and can vary each day, according to the preferences, inspiration and wishes of the guest.

Download [images](#)

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**For further information:**

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