

Il Nero di Vittorio

SARDINIAN SAUCE



Authentic Italian *Stories*.

Authentic tabarchina tradition

In the southern islands of Sardinia, the tabarchina culture, rich in contamination between Tunisia, Liguria and Sardinia, is still handed down today. For that reason, in the recipe of Nero di Vittorio you can also find a heritage of Ligurian cuisine, the pesto.

The Tabarchini represent one of the greatest legacies of Italian history. This community of fishermen settled on the islands of San Pietro and Sant'Antioco, are connected by what is called 'u canale'.

Over the centuries here, traditional Mediterranean cuisine has been coloured by cross-cultural influences that contribute to a unique gastronomic heritage.

The Tabarchina cuisine is a marvellous cosmos of flavours; where Ligurian origins are mixed with Tunisian ones, all the way to Sardinian ones.



LUCA POMA

He represents the second generation at the historic restaurant Da Vittorio, on the island of San Pietro in Carloforte, southern Sardinia.

For more than 40 years, the Poma family has been serving, alongside various interpretations of Carloforte's bluefin tuna, the famous "Spaghetti alla Vittorio".

Nowadays, Luca carries on the family tradition, proud to preserve his origins and spread them outside the Sardinian borders.

RISTORANTE DA VITTORIO

The most famous spaghetti with squid ink in Italy

For the past 40 years, the Poma family of Carloforte has been serving this squid ink sauce with spaghetti, making Ristorante Da Vittorio a must for gourmet enthusiasts.



*Luca
Pompa*

INGREDIENTS

Tomato (Italy), water, **tuna** 10%, **cuttlefish** 7%, white wine, scampi 6%, pesto (Genoese D.O.P. basil, Grana Padano D.O.P. **cheese** (**cow's milk**, salt, rennet, contains **egg** lysozyme)) 6%, oil extra virgin olive oil, onion, **cuttlefish ink** 1%, brandy, salt, acidity regulator: lactic acid. May contain traces of **egg** lysozyme and **sulphites**.

NUTRITIONAL VALUES PER 100 GRAMS OF PRODUCT

Energy value	389 kJ / 93 kcal
Fats	5,6 g
of which saturated	0,6 g
Carbohydrates.....	7,2 g
of which sugars.....	2,6 g
Protein.....	3,9 g
Salt	1,9 g

NET WEIGHT 200g

PREPARATION

3 
servings

TIP:
SAUCE!
perfect with
spaghetti



TIPS OF USE

Sauce

As a sauce for spaghetti or other shapes of long-cut pasta and risottos

Creative pairing

to cream a seafood risotto

As seasoning

as a dressing for seafood salads or a filling for arancini

