

# *Lite Magazine*

Travel

*Ever thought about  
visiting Latvia?*

Health&Family

*Know your enemy*

Film&TV

*Shtisel is back!*

**A dream  
come true**

**Sardinia restaurant in Old Jaffa.**

# The Italian Dream

## Sardinia restaurant in Old Jaffa.

By TAL MISHALY

Sardinia Italian restaurant is a dream come true. It was **founded** by Eyal Saban who, until a few years ago, was in hi-tech. At some point, he **decided** that it was time to follow his heart, and not his mind. He decided to replace his **suit** with a chef's **uniform**, and go after his dream. After a few years of study at a cooking school and working as a cook in different restaurants, he went to southern Italy to **specialize** in the **local cuisine**. When he came back, he opened Sardinia.

Sardinia is located in the lovely old city of Jaffa. Its location is a perfect fit for Saban's dream and for the restaurant's **Mediterranean** menu.

First we **ordered** some wine from the all-Italian/Israeli list. Choosing wine from a short list is a **delight**. The wine was also very fairly-priced. For a starter, we had *arenchini* - deep fried Risotto balls filled with goat cheese (גבינת עזים) with classic tomato **sauce** on the side. This old-fashioned-looking dish is just what you would **expect** to get from an Italian mamma who hasn't yet heard of 21st **century** cuisine. It was simple, crunchy, and well-balanced. We also ordered focaccia and homemade **dips**. The **pickled** lemon dip was surely something to write about. Pickled lemons can easily **ruin** a dish with their **strong flavor**. But Sardinia's dip was **subtle** with a perfectly **merged bitter** and sweet flavor, and was just wonderful.

Of course, later on came the pasta, and it was **worth** the wait, because there is nothing like the taste and texture of homemade pasta. The **waiter** warmly **recommended** the ravioli. Making fresh ravioli is a **challenge**. The **dough** has to be thick enough to hold the filling, but not too thick that parts of it are undercooked. When touching that sweet spot, right in the middle, you come out with the perfect texture.

We had two dishes of ravioli. The first one was a classic mix of artichoke and lemon. The freshness of the lemon went well with a dish of ravioli and butter. The dough was perfectly made and cooked, and altogether this was a delight that we could have had more and more of. The second dish was the portobello and truffle (כמהין) ravioli. Truffles are another **ingredient** that can overtake a whole dish. But here, once again, was a perfect example of cooking that knows how to use its ingredients in a way that balances them. It let each of them have just enough space to show itself, but not too much.

Italian cooking is very emotional. In order to cook good Italian food, you have to be **passionate** about it and filled with **enthusiasm**. Sardinia is truly a great Italian restaurant; it is not covered with the Tel-Avivian glam on the one hand, but still very passionate and powerful on the other. It's a dream come true.

*The writer was a guest of the restaurant.*



(PR)

### Dictionary

Founded	פאונדד	נוסדה
Decided	דיסיידד	החליט
Suit	סוּט	חליפה
Uniform	יוניפורם	מדים
Specialize	ספּשלייז	להתמחות
Local	לוקל	מקומי
Cuisine	קוּיזין	מטבח
Mediterranean	מדיטֶרניאן	ים תיכונית
Ordered	אורדרד	הזמנו
Delight	דיליט	תענוג
Sauce	סוּס	רוטב
Expect	אקספּקט	מצפים
Century	סנצ'ורי	מאה
Dips	דיפּס	מטבלים
Pickled	פיקלד	כבוש
Ruin	רוּאין	להרוס
Strong	סטרונג	חזק
Flavor	פליבר	טעם
Subtle	סּטל	מעודן
Merged	מרג'ד	ממוזגים
Bitter	ביטר	מר
Worth	וורת'	שווה
Waiter	וויטר	מלצר
Recommended	רקומנדד	המליץ
Challenge	צ'לנג'	אתגר
Dough	דואו	בצק
Ingredient	אינגרידיאנט	מרכיב
Passionate	פּשונט	להוטים
Enthusiasm	אנת'וזיאזם	התלהבות

