



The structure of Li Neuli Country Club, in harmony with nature

## Exclusive spaces and lively colours in tune with the environment

Li Neuli Country Club is a lounge overlooking the wild charm of the nature of the Gallura, a jewel restored respecting the territory, ready to shine throughout the year

“The idea is that of attracting and involving guests also outside the summer period to let them enjoy the beauties of Costa Smeralda all the year round and ensuring continuity also to the local community, as well as excellent quality services. Hence, the decision, following a complete counter-trend when compared to most entrepreneurs that have alternated in the area over the years, of opening the doors of the estate for the Christmas Holidays and not for the beginning of summer, says Stefano Cuoco that, in December 2018 inaugurated the Li Neuli Country Club together with other two businessmen. The restaurant serving Mediterranean cooking and the cocktail bar are already active; by the end of the year we are going to launch a second restaurant with an open kitchen that will offer a South American – Japanese fusion menu. Moreover, wellness and spa areas will be added along with a sports pool and a gym, as well as five private lodges. Despite being an ambitious project, after only few weeks we

have plenty of reasons to be satisfied”. Li Neuli Country Club extends on around 7 hectares of private park. It is a place where the refinement of the various elements, harmoniously merging with the nature surrounding it, create an exclusive environment finding its personality and uniqueness in the modern reinterpretation of a rural context.

“I can still remember when, last spring, I saw this place for the first time, abandoned for many years, where nature reigned unopposed. It had wisely conquered back what man had taken from it – Stefano Cuoco tells us -. I was rapt by the wild charm of the place. Then, I decided that in no case I would ever break that magic, but that I would try, along with the other entrepreneurs involved in the project, to increase the natural value of the area by building a facility that could be open throughout the year, fully integrated with the nature surrounding it.

The club is a lounge within a green area filling both the eyes and the heart, capturing with the elegance of a service atten-

tive to the clients’ needs, always present but never intrusive. In the heart of the natural park, the colours of the Country House stand out: white like the clouds of the Sardinian sky, brick red like the earth, wood in the outdoor pergola. The harmony with the environment outlines an exclusive shelter where luxury, design and refinement combine with and complete the experience.

The cooking is one of the showpieces of the club and is based on the respect and valorisation of raw materials coming from the whole Mediterranean thanks to a team of professionals that acquired an international experience in the most prestigious restaurants. Here the reinterpretation of the tastes of our land, meant as Italia in its complexity, is brought to life: creativity and originality lead to a food experience that transforms and gives a new and extrovert personality to the perfumes and products of the whole country. The place is rustic, though sophisticated. The warm colour of wood and white alternate and combine to design elements,



Mediterranean cooking



A creation of the chef



The dining room



A lounge overlooking the nature of Gallura



The private heliport present in the estate

bestowing a different character through the contrast. There are no walls, but only big windows creating continuity with the outdoor area and exalting the colours changing with the seasons of the year. Tradition along with innovation. The cooking methods chosen by the chef are meant to exalt the individual dishes: from low temperature to cooking oils, coal and high flame grill to the stone wood-fired oven when bread, strictly home made, is baked and used as a complement to dishes. A selection of over hundred labels of wine, where Italian excellences range from the limited edition to big names, to niche producers, contribute to exalt the peculiarities of each individual dish. The restaurant, with its à la carte menu, is also a natural theatre where to host the most exclusive events.

Surrounded by nature and in a privileged position overlooking the "Biolake" in the

park, the terrace of the restaurant and of the cocktail bar wraps itself with all the colours of Gallura, from its sunny afternoons, to slightly fade at twilight and be surrounded by stars and white "neuli" in the evening. The chef, with his brigade, is able to meet the most demanding palates creating specific proposals based on the type of event: from wedding banquets to dinner galas, to private and business events. The building, using the wide available spaces, can host even 500 guests for gala dinners. The private park is like a huge white canvas where to study and customise every moment and is ideal for such events ranging from luxury picnic surrounded by nature, to the organisation of concerts or open-air performances for over 2000 people. The cocktail bar is the ideal place where to enjoy an aperitif at dusk, or relax after a day dedicated to sports or to the sea thanks

to the many beaches less than a quarter of an hour drive from the club. The bar counter, again an element giving continuity between indoor and outdoor areas, let you taste every moment of the preparation of the most peculiar mixed cocktails that come to life thanks to the skilful hands of the bartenders. The sports sector already offers two tennis courts and a multifunctional one made of synthetic grass. Just outside the club, the guests will be enchanted by the charm of ancient and modern Gallura, with its sea and dreamlike beaches. Porto Cervo and Costa Smeralda are really close. Just like San Pantaleo, now known as the "country of artists" combining the worldliness of clubs to a cultural environment of an unquestionable value. The estate can also offer a private heliport.

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