The Signatures of Cala Volpe

Maitre Flambé

€ 50 supplement per person

Bronze drawn linguine
*with red prawns**, zucchini flowers and stracciatella*
1, 2, 4, 6, 7, 9, 10, 12

Pennette with vodka,
cream, tomato shallots and parmesan cheese
1, 6, 7, 12

Fillet steak with green pepper
7, 9, 10, 12

Steak Diane
subject to availability
7, 9, 10, 12

Caviar

Asetra 100 gr | € 580
Asetra 50 gr | € 300

Oysters

Papillon € 6 each
Tsarskaya € 7 each
Gillardeau € 9 each

And its garnishes
1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14

Langoustines*

€30 per 100gr

Black Truffle

€ 24 per 5 gr

Red Prawns**

€27 per 100gr

Lobster**

with sauce and pasta at your choice,
Catalana style,
grilled with sides at your choice
€ 27 per 100 gr

Spiny Lobster**

with sauce and pasta at your choice,
Catalana style,
grilled with sides at your choice
€ 36 per 100 gr

VG Vegan course V vegetarian course
(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk,
(8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites,(13) Lupin beans, (14) Mollusks
** Product could be frozen*
***Dishes marked with an asterisk are subjected to rapid blast chilling down to -18°C*
to ensure quality and safety
Information about the presence of substances or products that cause allergies or intolerances are available
by contacting the staff on duty

Our commitment to sustainability is also reflected in the choice of local products.
Our coffee and tea are green certified and come from fair trade partnerships.

Menu

€ 250
per person
Special rate € 120 per person reserved for hotel guests
beverages not included

Our Chef Recommends

Sardinia

Starters

Spiny artichoke salad
with Cala di Volpe citronette
and Sardinian mullet botargo
2, 3, 4, 9, 10, 12

*Seabass carpaccio***
with sea asparagus
and Carloforte red tuna bottarga
3, 4, 10, 12

First courses

*"Fiuritti" pasta**
*with baby crabs***
and rustic tomato sauce
1, 2, 3, 4, 6, 7, 8, 9, 10, 12, 13, 14

*"Culurgiones"***
filled with ricotta and pecorino cheese
with roasted tomato sauce and basil V
1, 3, 6, 7, 9, 10, 12

Main courses

*Puff pastry wrapped seabass darne***
filled with artichoke cream,
in white wine Vermentino sauce
and mullet bottarga
1, 3, 4, 5, 6, 7, 8, 9, 10, 12, 13

Rack of Lamb in Mediterranean herbs crust,
glazed in heather honey, mint sauce
and red wine Nepente di Oliena
1, 3, 5, 6, 7, 8, 9, 10, 12, 13

Desserts

"Origlietta" with honey mousse, citrus scented
ricotta and grapefruit sorbet
1, 3, 5, 6, 7, 8, 9, 10, 11, 12

"Seadas" glazed in eucalyptus honey & local citrus,*
and fior di latte ice cream with abbamele
1, 3, 5, 6, 7, 8, 9, 10, 11, 12

The Cala di Volpe

Starters

*Marinated sea bream tartare***
with chili, courgette carpaccio
and its crunchy flower
1, 3, 4, 5, 6, 7, 8, 10, 12

*Red prawn carpaccio**
with avocado cream
and crispy oyster citrus scented
1, 2, 4, 5, 6, 7, 8, 10, 12, 14

First courses

Lemon scented linguine,
buttered with sea urchins,*
San Marzano tomato fillet and fresh parsley
1, 2, 3, 4, 6, 9, 10, 11, 12, 13

"Calamarata" pasta
*with scorpion fish ragout***
and dried cherry tomatoes from Pula
1, 2, 4, 7, 9, 12, 14

Main courses

Beef fillet Rossini style
with Porto wine sauce,
truffle scented sauce
and foie gras escalope
1, 3, 6, 7, 9, 10, 12, 13

Our catch of the day
In salt crust | Mediterranean style
| in Vernaccia wine sauce
Acquapazza style | Grilled

Desserts

Citron Givrè VG
5, 6, 8, 9, 10, 11, 12

Cala di Volpe
*Millefeuille**
1, 3, 5, 6, 7, 8, 9, 10, 11

We are dedicated to providing exceptional customer service
and encouraging a friendly and refined atmosphere, as well as a respectful ambience.
Improper language and inappropriate conduct will not be tolerated.

Starters

Beef fillet tartare
with Cipriani sauce and black summer truffle
1, 3, 4, 6, 7, 8, 9, 10, 12

Apulian burrata
with variety of tomatoes and basil
served with Cantabrian anchovies
4, 7, 10

*Marinated Scottish salmon**,*
It's eggs and chickpeas hummus
3, 4, 7, 8, 9, 10, 12

Watermelon tataki with sesame
on spinach salad and toasted cashews
in miso sauce VG
1, 5, 6, 8, 10, 11, 12

Grilled octopus tentacle with marinara sauce*
stracciatella cheese, and crispy potatoes filangé
1, 4, 6, 7, 9, 10, 11, 12, 14

Parma Culatello ham
*with citrus fruit pan brioche***
and figs
1, 3, 5, 6, 7, 8, 9, 10, 11, 12

*Tuna** sashimi marinated in soy*
ginger and lemon, with sesame seeds and coriander
1, 4, 5, 6, 8, 10, 11, 12

*Amberjack** ceviche,*
with edamame, toasted corn
and fresh spring onion
1, 4, 6, 9, 10, 11, 12

Signature

Poached egg 64°C
with asparagus salad "Casizolu" cheese cream,
brown butter and black truffle V
3, 4, 7, 10, 12

Spiny artichoke salad with Cala di Volpe citronette
and Sardinian mullet botargo
2, 3, 4, 9, 10, 12

Specials

Foie gras terrine
served with raspberry pearls, wild berries
and orange and ginger pear mustards
1, 3, 5, 6, 7, 8, 10, 12, 13

Smoked salmon
with its garnishes
4, 12

First Courses

*"Risotto Passìu" with scallops**, raw*
*prawns**, saffron and crunchy sea fennel*
2, 4, 7, 12, 14

*Clarified beef consommè***
with small Plin pasta
filled with white veal
1, 3, 6, 7, 9, 10, 11, 12

Chjusoni traditional pasta*
*with baby goat ragout**, stirred with semi aged*
pecorino cheese from Pattada
1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 12, 13, 14

Durum wheat spaghetti "Oro" Verrigni,
with clams, garlic and parsley
1, 4, 6, 10, 12, 14

Mezzi rigatoni pasta
with Sardinian pecorino and black pepper,
buttered with Del Monaco provola cheese
1, 6, 7, 8, 9, 10, 12

*"Culurgiones"***
filled with ricotta and pecorino cheese
with roasted tomato sauce and basil V
1, 3, 6, 7, 9, 10, 12

Signature

Lemon scented linguine,
buttered with sea urchins,*
San Marzano tomato fillet and fresh parsley
1, 2, 3, 4, 6, 9, 10, 11, 12, 13

*Fiuritti pasta**
*with small crabs***
in rustic tomato sauce
1, 2, 3, 4, 6, 7, 8, 9, 10, 12, 13, 14

Main Courses

*Mediterranean fish soup**,*
with rosemary bread croutons
and red fragolino tomatoes
1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 12, 14

Classic sole Mugnaia style
1, 4, 6, 7, 8, 9, 10, 12, 14

Free-range cockerel Diavola style
in green lemon sauce
1, 3, 5, 6, 7, 8, 9, 10, 12

Orecchie di Elefante veal cutlet
with arugula salad and cherry tomatoes
1, 3, 5, 6, 7, 8, 9, 10, 11, 12, 13

Veal fillet scallops
with Vermentino wine sauce and wild mushrooms
1, 6, 7, 10, 12

Sassari style aubergine
with vegetable caponata, basil and mozzarella V
7, 8, 9, 12

Signature

*Seabass darne in puff pastry***
filled with artichoke cream
in white wine Vermentino sauce and mullet bottarga
1, 3, 4, 5 ,6, 7, 8, 9, 10, 12, 13

Catch of the day

In salt crust | *Mediterranean style* | *Vernaccia wine sauce* | *Acquapazza style* | *Grilled*
4, 9, 12, 14 *4, 7, 9, 10, 12, 14* *2, 4, 7, 9, 12, 14*

Classic grilled cuts of meat

Beef Fillet, Entrecote, Ribeye, Fiorentina Steak, Veal Rib, Lamb Chops

Specials

Rossini style beef fillet
with Porto wine sauce,
foie gras escalope and black truffle
1, 3, 6, 7, 9, 10, 12, 13

Rack of lamb
Provençal Style
with mint sauce
1, 5, 6, 7, 8, 9, 10, 12, 13

Side Dishes

Roasted rosemary potatoes
7

Sautéed wild Swiss chard
with Nubia red garlic
7

Sautéed spinach leaves
with extra virgin olive oil
7

Crispy potatoes slices
7

Mashed potatoes
with local butter
7

Sautéed zucchini
with mint from our garden
7