HOTEL
CALA DI VOLPE
COSTA SMERALDA

THE
LUXURY
COLLECTION

Atrium

Bar

PRE DINNER COCKTAILS €

BELLINI 35
fresh white peach, prosecco

ROSSINI 35
fresh strawberry, prosecco

BOULEVARDIER 35
bourbon whiskey, sweet vermouth, bitter Campari

COSMOPOLITAN 35
vodka, lime juice, orange liqueur, cranberry juice

DAIQUIRI 35
rum, sugar and lemon

LEMON DROP 35
Gray Goose citron, lemon juice, orange liqueur

NEGRONI RISERVA MARTINI 35
Martini Riserva Rubino, Bitter Riserva Martini, Gin Bombay

MARGARITA 35
tequila, lime juice, orange liqueur

DRY MARTINI 35
gin or vodka, dry vermouth

COSMHO 35
vodka Belvedere, Aperol, Grand Marnier, rosemary syrup, lime juice, ginger beer

AFTER DINNER COCKTAILS

B & B 35
brandy, Dom Benedictine

GOD FATHER 35
scotch blended whiskey, amaretto liqueur

STINGER 35
cognac, mint liqueur

GOLDEN CADILLAC 35
cacao liqueur, Galliano, orange juice, cream

ESPRESSO MARTINI 35
vodka, coffee liqueur, sugar

SAZERAC 35
whiskey or cognac, sugar, absinthe, bitter

RUSTY NAIL 35
scotch blended whiskey, Drambuie liqueur

MINT JULEP 35
bourbon whiskey, sugar, mint leaves

ALCOHOL FREE COCKTAILS

FRUIT PUNCH by CALA DI VOLPE 35
fresh strawberry, banana, pineapple and orange juice

FLORIDA 35
orange, grapefruit and lemon juice, sugar, soda water

SPECIAL CALA COCKTAIL 35
fresh white peach, cranberry juice, tonic water

SIGNATURE COCKTAILS BY CALA DI VOLPE €

LUXURY COLLECTION 350
Louis XIII Cognac, apricot jam, amaretto, aromatic bitter, egg white

MY NAME IS BOND 30
grappa, Aperol, Grand Marnier, amaretto

SOGNO D'AGOSTO 30
vodka, vermouth dry, mandarinetto, orange and lemon juice, rose syrup

AFFINITÀ 30
bourbon, egg white, lime and orange juice, cacao liqueur, Galliano

SPICY MOMENT 30
bitter Campari, Montenegro, sweet vermouth, lime juice, ginger beer

TONICO DELL'OFFICINA 30
China Clementi, Martini Riserva Ambrato, Hendrick's Gin, elderflower, rose syrup, chinotto

SUN SURPRISE 30
St. Germain, lime and cranberry juice, champagne

LONG DRINKS ANYTIME

DARK 'N' STORMY 35
Bacardi 8, lime juice, ginger beer

FLORODORA 35
gin, lime juice, ginger ale, raspberry syrup

GIN FIZZ 35
Bombay gin, lemon juice, sugar, soda water

HORSE'S NECK 35
brandy, ginger ale, angostura bitter

MOSCOW MULE 35
vodka, lime, ginger beer

MOJITO 35
white rum, lime juice, sugar, fresh mint, soda water

MONKEY GLAND 35
London dry gin, absinthe, orange juice, grenadine

PALOMA 35
Tequila Patron, pink grapefruit and lime juice, agave syrup, soda water

SINGAPORE SLING 35
London dry gin, cherry liqueur, Dom Benedictine, soda water

TOMMY'S MARGARITA 35
tequila, lime juice, agave syrup

APEROL SPRITZ 35
prosecco, Aperol, soda water

TEQUILA & RUM

	€
Patron Silver, Don Julio silver	30
Patron reposado, Don Julio reposado	35
Patron Anejo, Don Julio Anejo	35
Don Julio 1942	35
Rum Zacapa solera 23yrs, Guatemala	30
Zacapa Edicion Negra, Guatemala	30
Zacapa X.O, Guatemala	35
J. Bally 15yrs, Martinique	30
Matusalem solera 15yrs, Cuba	28

WHISKEY

HIGHLAND SINGLE MALT

Macallan Amber, Aberfeldy 12yrs,	28
Glenlivet 12yrs, Glenfiddich 12yrs	28
Dalmore 12yrs, Aultmore 12yrs,	28
Aberlour 10yrs, Glenmorangie 10yrs	28
Macallan Sienna	30
Macallan Ruby	35
Johnnie Walker Green Label 15yrs	45
Oban 14yrs	30
Glenlivet 18yrs, Glenmorangie 18yrs	30
Dalwhinnie 15yrs	26
Glenfiddich Special Reserve	26
Macallan 21yrs	85
Macallan 25yrs	160

ISLAY

Lagavulin 16yrs	30
Laphroaig 10yrs	28
Laphroaig 15yrs	30
Bowmore 12yrs	28

SKYE

Talisker 10yrs	28

LOWLAND

Glenkinchie 10yrs	25

BLENDED SCOTCH WHISKEY

Chivas Regal 12yrs	25
Chivas Regal Royal Salute 21yrs	42
Jonny Walker Black Label	24
Jonny Walker Double Black	25
Ballantine	24
Dimple 15yrs	25

IRISH WHISKEY

Bushmill 10yrs	28
Jameson	25
Tullamore Dew	25

KENTUCKY STRAIGHT BOURBON WHISKEY

Maker's Mark, Jim Beam Signature Craft	25
Four roses	20

TENNESSEE

Jack Daniel's	19

CANADIAN

Canadian Club	19
Crown Royal	25

JAPAN

Hibiky, Suntory Distillery	25

APERITIFS

	€

VERMOUTH & FLAVORED WINES

Martini Riserva Speciale Amber and Ruby	18
Martini rosso / bianco / dry	18
Carpano Punt e Mes	18
Dubonnet	18

APERITIF

China Clementi, Bitter Campari, Aperol, Rabarbaro Zucca, Cynar	18
Pastis 51, Pernod	18

FORTIFIED WINES

	€

PORTO

Sandeman white Port	20
Sandeman Ruby	20
Graham's Tawny 10yrs	25
Graham's Tawny 20yrs	30
Graham's Tawny 32yrs	33

SHERRY – XEREZ

Tio Pepe Fino	24
Dry Sac Superior Medium Dry	24

SARDINIA

Anghelu Ruju – Cannonau - *Sella & Mosca*	22
Angialis – Nasco - *Argiolas*	22

GRAPPA

	€
Nonnu Elogu bianca, Nardini bianca	28
Grappa Anghelu Ruju, Turriga, Marchese Villamarina	32
Prime Uve Nere, Prime Uve Prosecco	28
Nonino monovitigno	38
Grappa Tignanello	38

LIQUEURS

Mirto, Limoncello, Sambuca, Amaretto, Fernet, Frangelico, Grand Marnier, Cointreau, Jägermeister	24

COGNAC AND ARMAGNAC

	€

V.S.

Hennessy, Courvoisier	26

V.S.O.P.

Martell, Remy Martin, Courvoisier	28

X.O.

Martell, Courvoisier, Martell Cordo Bleu	45

ARMAGNAC -BAS ARMAGNAC

Dartigalongue 1974	40
Dartigalongue 1982	38
Dartigalongue 1995	29
Laberdolive 1979	45
Laberdolive 1982	40
Laberdolive 1986	30

SPUMANTI & CHAMPAGNE

	€
Bollinger Special Cuvée	220
Torbato Brut, Sella & Mosca	80
Ferrari Brut, Trento DOC	120
Alma Cuvée Brut, Franciacorta, Bellavista	140
Moet & Chandon Brut	180
Moet & Chandon Rosé	240
Ruinart Rosé	250
Dom Perignon Vintage	450
Dom Perignon Vintage Rosé	820
Cristal Brut	750
Cristal Rosé	1.350
Krug Grand Cuvée Brut	450
Cuvée Prestige, Franciacorta, Cà del Bosco	150
Veuve Clicquot Rich	220
Veuve Clicquot Rosé	250

WINES BY THE GLASS

COPPA DI CHAMPAGNE	32
COPPA DI SPUMANTE	28
COPPA DI FERRARI	30

WHITE WINES

SARDINIA	
Cala Reale – *Vermentino - Sella & Mosca*	20
Tuvaoes – *Vermentino - Cherchi*	20
Maìa – *Vermentino DOCG - Sìddura*	20
FRIULI-VENEZIA GIULIA	
Pinot Grigio - *Jermann*	20
Chardonnay - *Jermann*	20
Sauvignon - *Jermann*	20

ROSÉ

SARDINIA	
Nudo – *Cannonau – Siddura*	20

RED WINES

SARDINIA	
Tanca Farrà – *Cannonau, Cabernet Sauv. - Sella & Mosca*	20
Tìros – *Sangiovese, Cabernet Sauv. - Sìddura*	22
Turriga – *Cannonau, uve autoctone - Argiolas*	30

BEERS AND SOFT DRINKS

Franziskaner Weiss 50cl	25
Heineken - Nastro azzurro – Corona - Beck's 33cl	16
Ichnusa 33cl	16
Ichnusa non filtrata 33cl	18
Soft drinks	15
Mineral Water ½	15
Centrifuged Juices	28
Fruit Juices	12
Fresh Squeezed Juices	15

HOT DRINKS

Coffee, hot chocolate, tea and infusions, cappuccino	9

INSALATE & ANTIPASTI / SALADS & STARTERS

	€
Insalata caprese con mozzarella di bufala all'olio di frantoio V *Caprese salad with buffalo mozzarella and fresh olive oil V*	30
Insalata con lattuga, ciliegini, mozzarelline, tonno e uovo sodo *Salad with lettuce, cherry tomatoes, baby mozzarella, tuna, boiled egg*	34
Insalata Caesar con pollo, scaglie di grana, bacon croccante *Caesar Salad with chicken. Grana cheese flakes, crispy bacon*	35
Poke bowl Cala bay **riso, quinoa, fagiolini, alghe wakame, mango, avocado, cetrioli, rapa rossa, sesamo, salsa bianca di soia, lime, zenzero** *Rice, quinoa, French beans, wakame, mango, avocado, cucumbers, beetroot, sesame seeds, white soy sauce, lime, ginger* **Con tonno pinna gialla/ricciola freschi **** *With fresh tuna**/amberjack** ext. charge* **Con petto di pollo** *With chicken breast ext. charge*	28 12 8
Insalata di polpo con patate, fagiolini e olive taggiasche *Octopus salad with potatoes, French beans and olives*	36
Prosciutto pepato e salsiccia sarda con carciofini in olio *Sardinian peppered ham and sausage with artichokes in olive oil*	34

SANDWICHES

ACCOMPAGNATI DA PATATE FRITTE RUSTICHE O MISTICANZA DI INSALATA

WITH FRENCH FRIES OR MIXED SALAD ON THE SIDE

Pan di sesamo con hamburger di manzo scottona pomodori confit, lattuga, formaggio e patate fritte rustiche *Sesame bread with Scottona beef hamburger, lettuce, cheese and rustic French fries*	38
Toast al prosciutto cotto rustico e formaggio dolce sardo *Rustic cooked ham and Sardinian sweet cheese toasted bread*	26
Toast aperto al salmone affumicato scozzese, stracciatella e avocado *Toast with Scottish smoked salmon, stracciatella and avocado*	36
Il nostro Club Sandwich con insalata, pomodoro, uova, pollo, pancetta croccante *Our Club Sandwich with salad, tomato, egg, chicken, crispy bacon*	36

PRIMI / FIRST COURSES

Spaghetti di Gragnano alle vongole veraci aglio e prezzemolo *Spaghetti with garlic and parsley clams*	40
Chiusoni di semola di grano duro con ragù di manzo all'aroma di timo *Semolina typical dumplings with thyme scented beef ragout*	38
La nostra tipica melanzana alla parmigiana V *Traditional aubergine au gratin Parmigiana style V*	35
Il minestrone di verdura agli antichi sapori dell'orto V *Vegetable soup with flavours of the garden V*	26

SECONDI / MAIN COURSES

COI LORO CONTORNI / WITH SIDE DISHES

Trancio di salmone grigliato con salsa cremosa alle erbe *Grilled salmon fillet with creamy herbs sauce*	38
Filetto di orata alla vernaccia e olive bosane *Seabream fillet with Vernaccia wine and local olives*	38
Tagliata di manzo in salsa al pepe verde *Sliced beef with green pepper sauce*	40
Petto di pollo alla milanese, rucola e pomodorini al balsamico e grana *Chicken breast Milanese style, arugula and cherry tomatoes with balsamic vinegar and Grana*	36