



PALAZZO DOGLIO
CAGLIARI

SPARKLING DINNER

18th September 2025

TO START...

Mackerel bites in sweet and sour sauce, raisins, pine nuts, and Carignano-braised onions

Potato terrine, buffalo stracciatella cheese, and lime-scented tuna tartare

Barbecued octopus, fennel cream, and mullet bottarga powder

Thin slices of swordfish, late-season melon salad, and radish

TO FOLLOW...

Cod fillet confit in oil on pizzaiola sauce, dehydrated capers, and basil oil

TO CONCLUDE

Coconut panna cotta on pineapple soup infused with sage and a red berry tuile

Price: € 85 per person

Includes one bottle of Ferrari Maximum Blanc de Blancs or Rosé for every two guests.