



PALAZZO DOGLIO

CAGLIARI

Cantine a Corte Dinner with Argiolas Winery

23rd October 2025

AMOUSE BOUCHE

*Eggplant in two textures with tuna tartare
Paired with: Metodo Classico*

APPETIZER

*Chickpea velouté with mussels, prawns, and roasted squid,
parsley powder and confit cherry tomato
Paired with: Metodo Classico*

TO START

*Codfish tortello, roasted shiitake mushrooms, cherry tomato
and basil gel
Paired with: Iselis Bianco*

TO FOLLOW

*Seared scallop on pumpkin cream, sautéed chanterelle mushrooms
and fish demi-glace
Paired with: Cerdena*

TO CONCLUDE

*Tomato gazpacho, golden brioche bread, basil sorbet
and extra virgin olive oil crumble
Paired with: Gran Gin*



Europe's Leading New Hotel

Vico Logudoro N°1, 09127 Cagliari, Sardegna

