

★ ★ ★ ★ ★  
Cala Bossa  
grand hôtel

The logo is a black and white graphic. At the top, five small stars are arranged in a horizontal line. Below them, the words "Cala Bossa" are written in a large, elegant, cursive script. Underneath "Cala Bossa", the words "grand hôtel" are written in a smaller, simpler cursive font. The entire text is framed by a decorative flourish consisting of two large, sweeping loops that cross each other in the center, with a vertical line passing through the intersection.

# I PIATTINI

**L'artichaut juste snacké caramel citron vert** 8 €  
**Freshly grilled artichoke with lime & caramel**

**Le carpaccio de crevettes de Méditerranée** 8 €  
*Sel de romarin et huile d'olive*  
**Mediterranean shrimp, carpaccio-style**  
*Rosemary salt & olive oil*

**Notre fritto misto et harissa maison** 10 €  
**Anémone, anchois et gambas en chapelure noire**  
**Fried seafood *fritto misto* with homemade harissa sauce**  
*Anemone, anchovies and shrimp in black breading*

**Les migliaccis à la tome corse et sauge du potager** 8 €  
**Migliacci pasta with Corsican cheese and homegrown sage**

**Les gnocchetti "Rummo" à l'ail** 8 €  
**Rummo gnocchetti pasta tossed with garlic**

**La mousseline de courgettes du domaine de Murtoli** 7 €  
*Parfumé au miel du maquis*  
**Murtoli estate's zucchini mousseline flavoured with local honey**

- La salade de petits pois du potager** 8 €  
*Vinaigrette kalamansi et sel de noisette*  
**Green peas salad from the garden**  
*Dressed with hazelnut salt & kalamansi lime*
- La petite planche de charcuterie de Felix Torre** 19 €  
**A smorgsbord of cured meats: salami, coppa, lonzo prisuttu**
- Les pappardelles de seiche en persillade flambées au pastis** 8 €  
**Squid pasta with garlic and parsley sauted with pastis**
- La tranche de focaccia grillée** 8 €  
*Aubergine, tomate et anchois*  
**Grilled focaccia bread with tomatoes, zucchinis and anchovies**
- La sélection de nos fromages affinés** 15 €  
**The cheese platter**
- La palette de douceurs gourmandes** 18 €  
**A selection of gourmet sweets**

GRAND HÔTEL DE CALA ROSSA

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