

*cascioni*

ECO RETREAT ★★★★★



PRESS RELEASE

**CHEF SALVATORE CAMEDDA TAKES THE HELM OF ULÌA  
RESTAURANT AT CASCIONI ECO RETREAT**

*The 5-star resort in Gallura welcomes the Michelin-starred chef,  
one of the brightest talents in contemporary Sardinian cuisine.*

*Opening scheduled for 1st May.*

**COAST<sup>PR</sup>**

Cascioni Eco Retreat welcomes Chef Salvatore Camedda to lead Ulia restaurant and the entire gastronomic offering of the resort nestled between Arzachena and Porto Cervo, which opens its doors for the season on Thursday 1st May. Originally from Cabras, Chef Camedda returns to Gallura, a short hop from the Costa Smeralda where he earned a Michelin star, finding the perfect setting for his authentic and essential Sardinian cuisine at Cascioni. Joining him and guiding the dining room experience is restaurant manager and sommelier Giacomo Serreli, with whom he has built a long and successful collaboration.

"This project represents both a personal and professional challenge," explains Chef Salvatore Camedda, "I have collaborated with Luca and Bonaria Filigheddu, the owners of Cascioni, in the past, and I admire their entrepreneurial vision. It was natural to come together again and design the future of Ulia together, where I want to really celebrate the ingredients grown on the resort farm."



Set across 18 hectares, the property encompasses three thousand olive trees, a vineyard, several orchards, hives, a generous vegetable garden, a herb garden and a working farm which provide the ingredients for a gastronomic offering intertwined with the land. The debut menu includes highlights such as gnocchi in Campidano, suckling pig, and bottoni pasta with black garlic, fiore Sardo cheese and double broth with myrtle. The seafood offering is no less enticing, with dishes such as spaghetti with marsh herb pesto, almonds and bottarga - a tribute to Camedda's roots in Cabras, famed for its mullet roe and wild herbs.

Camedda's cuisine favours simplicity over complexity, is easy to understand, and places the guest at the heart of every dish - a return to honouring the fresh and exciting essence of the raw materials produced in-house or close by.

There is a focus on fresh bread and pasta prepared with Senatore Cappelli durum wheat flour and the ancient Tricu Cossu (Corsican wheat) grain, a heritage variety typical of this part of the island, both cultivated on the Cascioni estate.

In the dining room, the experience is guided by restaurant manager and sommelier Giacomo Serreli, following the same philosophy: "The narrative is one of understatement, where the genuine quality of Sardinian products shines through. We want our guests to enjoy an unpretentious experience, centred around warm hospitality and relaxed comfort."

The wine list, personally curated by Serreli, is an homage to boutique Sardinian wineries – ranging from Gallura with its Vermentino, to the lesser known regions of the island such as Mandrolisai and Mamoiada - with a focus on rare and limited-production labels. The offering is completed by a selection of Italian and French labels, chosen for their quality and unique characteristics.

To complete the journey, guests can savour an assortment of desserts and dainty pastries to accompany them through the final, sweet chapter of an exploration of the flavours of the island.

Ulia restaurant is open daily for lunch and dinner, for guests of the resort and for external visitors in search of an exceptional gastronomic experience, immersed in the natural beauty of Gallura.

Images are available at this [link](#)

For more information on Cascioni Eco Retreat, download the [media kit](#)

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