

Casa Clàt



PRESS RELEASE

SPRING RETURNS AND CASA CLÀT REOPENS ITS DOORS: ART, CUISINE AND HOSPITALITY IN THE HEART OF CAGLIARI

Casa Clàt, an elegant boutique hotel in the centre of Cagliari, reopens its doors this spring with new art installations and a refreshed gastronomic offering. Set within the historic Palazzo Frau in Viale Regina Margherita, one of the busiest thoroughfares in the Sardinian capital, Casa Clàt, reopened last weekend, providing the perfect location for a getaway, a meet-up over food and drinks, or to enjoy the beautiful climate in the garden.

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ART IN CONTINUOUS EVOLUTION

More than just a hotel: at Casa Clàt the communal spaces are intimate art galleries, inviting guests to read, unwind, and get to know a little more about Sardinia and its culture. Each of the suites, all wonderfully different, reflects the creative style of artists and designers from the island who have drawn inspiration from the sea and its wonders. Elements such as corals, dunes and shells are playfully incorporated to create environments with a strong creative pulse.

The new installations, curated by **Artistic Director Giorgio Casu**, further enhance the harmonious blend of art, design and hospitality that has always been a distinctive feature of the hotel.

The **Abissi suite**, dark and sensual as the depths of a marine abyss, now features **a wall installation composed of 700 hand-crafted Cerasarda tiles**. The outdoor installation on the terrace symbolises the transition from the depths of the sea to the light of the Mediterranean, with eight shades of blue creating an evocative three-dimensional effect. In the background, the Gulf of Cagliari and the Basilica of Bonaria ensure a unique and captivating visual experience.

In the **Corallo suite**, Casu chose an **abstract composition spanning more than two square metres** as the dominant feature in the lounge area. Vibrant shades of golden yellow, amaranth and sand evoke the colours of corals, reefs and the seabed, imbuing the space with depth and sophistication.



A REFRESHED GASTRONOMIC OFFERING

Casa Clàt is open to the city from morning until late evening. The entrance in Viale Regina Margherita leads to the bar and restaurant, then down to the garden – a lush outdoor lounge, ideal for making the most of the mild temperatures of southern Sardinia.

This spring, Casa Clàt presents fresh new menus for a comprehensive and varied gourmet experience. The entire offering reflects profound respect for the territory, with a particular focus on seafood supplied exclusively by Nieddittas, a company that has become a symbol of quality mussel farming on the island. Chef Tonio Sogus exalts the flavours of his ingredients with minimal intervention: resulting in simple, authentic and flavourful cuisine, offered in a range of proposals for every moment of the day.

The **bar-bistrot** with its popular and original cocktail list, now becomes an all-day dining space, open from the first coffee of the morning to the last night cap of the evening.

This is the spot where both locals and visitors meet for an à la carte breakfast featuring freshly prepared specialities from talented young **Pastry Chef Giulia Ariu**. Pancakes with Sardinian honey are a firm favourite, along with cakes and croissants filled with artisan creams, and eggs cooked to order - fried, scrambled or Benedict with house-made focaccia.

The lunch menu offers light, quick and tasty dishes, including daily specials and some evergreen favourites such as Nieddittas mussels in broth, a classic from the Casa Clàt kitchen.



The **cocktail list** showcases a balanced selection of revisited classics alongside signature drinks like the Hugo Garden (gin, fresh mint, lime, elderflower syrup, soda) and the Casa Clàt. Blossom (lavender vodka, lemon, honey, hibiscus). The carefully crafted drinks pair perfectly with the inviting **bistrot menu**, which includes sharing plates and is served throughout the day. Highlights include the Casa Clàt fritto and the selection of local culurgiones pasta with potatoes and mussels, prawns and seasonal vegetables.

A natural extension of convivial city life, Casa Clàt offers open, accessible and informal hospitality, where guests feel immediately at home, whether enjoying an aperitif or a lunch in the garden.

For those seeking a more intimate and refined experience, the **gourmet restaurant** seats 28 guests alongside an open kitchen. The à la carte menu opens with a raw seafood selection from Nieddittas, featuring *Sardinian prawns and scampi, tartares and carpaccios of fresh fish with the chef's sauces*. Favourite pasta dishes include *homemade tortelli filled with red prawns, beurre blanc with soy, shrimp and Real caviar, or homemade tagliolini with snapper, courgette in osmosis and smoked tuna*, one of the new additions for this season.



CAGLIARI, THE IDEAL DESTINATION FOR A SPRING GETAWAY

Casa Clàt is the ideal base for exploring all that Cagliari has to offer. Take a tour through the historic districts aboard a vintage Ape Calessino, visit the San Benedetto Market to sample local delicacies, or soak up the views from the Bastion of Saint Remy, with its terraces overlooking the sea - just some of the fantastic experiences on offer.

Venture just beyond the city centre to take in the Sound Garden created by artist Pinuccio Sciola in San Sperate, an open-air gallery where sculpted stones produce unique musical tones, or the Saline Conti Vecchi saltworks, which encompass an extraordinary ecosystem, where a small train takes visitors across landscapes of shimmering water and pink flamingos.

Less than an hour's flight from major Italian cities and with direct flights available from several European capitals, Cagliari is the perfect destination for a weekend getaway or short break over one of the long spring bank holiday weekends.

Casa Clàt has a range of **special packages** on offer, such as the **City Break**, which includes accommodation in a suite, aperitif, four-course tasting dinner, and in-room massage for two.

For reservations and more details visit: www.casaclat.it/en/offers/city-break/
Images are available to download at this [link](#)

Media notes

Casa Clàt

Nestled between the Bastion of Saint Remy and the Marina, Casa Clàt is a suite-hotel with an eclectic soul, featuring a restaurant and bar-bistrot that blend seamlessly into Cagliari's vibrant city centre. The hotel offers nine unique suites, each with a contemporary and playful style, and each entirely different to the other, created by artists and designers inspired by the sea and its wonders. A standout design project, Casa Clàt has breathed new life into the historic Palazzo Frau on Viale Regina Margherita, one of the liveliest thoroughfares of the Sardinian capital. Today, it offers a welcoming place to stay or meet friends over food and drinks, and bask in the beautiful days for which Cagliari is famous.

Casa Clàt and Nieddittas

The name Casa Clàt is a fusion of the names of its owners, Caterina and Claudio Murgia, siblings and former directors of Nieddittas, a renowned company that has become a symbol of quality mussel farming in Sardinia. Over the past 50 years, Nieddittas has grown from a small fishing cooperative into one of the best-known Italian enterprises in the sector. Committed to certified quality and a short supply chain from producer to consumer, Nieddittas products are at the heart of the menu at Casa Clàt, a new must-visit gourmet destination in the heart of Cagliari.

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