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Chris Warde-Jones for The New York Times

In Cagliari, Caffe degli Spiriti attracts about 6,000 people on summer weekends, says its owner, Alessio Raggio, a local developer who is something of a Sardinian Andre Balazs.



By GISELA WILLIAMS Published: August 12, 2007

MANY of us imagine Sardinia as a Versace ad come to life: European playboys lounging on megayachts and Champagne flowing endlessly at clubs named, without irony, Billionaire. And it's so — at least during the fashionable months of July and August, if you limit your visit on the island to the tiny, northeast jet-set enclave known as Costa Smeralda, or the Emerald Coast.

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Multimedia



Cagliari, Italy

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Back to Nature, the Italian Way (August 12, 2007)

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Chris Warde-Jones for The New York Times

Dr. Ampex, a restaurant without a menu.

The rest of Sardinia, however, about the size of <u>New Hampshire</u>, happily stays out of the limelight. Down-to-earth and affordable, it offers excellent cuisine, raw landscapes and unpretentious locals whose preferred anti-aging method is to drink copious amounts of cannonau wine rather than get Botox injections.

And nowhere are the Naomi Campbell and Flavio Briatore types farther away than the ancient port city of Cagliari, on the island's southernmost tip. Straddling a long bay between psychedelic blue waters and rolling ocher fields, Cagliari is a true emerald in the rough. Despite a few outlying traces of modernization — modern high-rises here, a cluster of harbor cranes there — Cagliari's center hasn't changed much since D. H. Lawrence visited in 1921. His description still holds true: "The city piles up lofty and almost miniature, and makes me think of <u>Jerusalem</u>: without trees, without cover, rising rather bare and proud, remote as if back in history, like a town in a monkish, illuminated missal."

On a recent spring evening, after a delicious Sardinian feast of spaghetti with wild asparagus and grated bottarga (salted fish eggs) at a rustic restaurant named Dr. Ampex, my husband and I decided to follow Lawrence's footsteps and explore Cagliari's medieval district of Castello. Perched on a rounded hilltop still safeguarded by a limestone wall and 14th-century towers, Castello is reached via a steep cobblestone path or an elevator. We opted for the latter.

The elevator opened to a narrow metal landing that overlooked an ancient stone plaza buzzing with a cosmopolitan scene right out of New York or Rome. At the near end was a tent-shaped glass structure where well-dressed people in their 20s and 30s were sipping colorful cocktails and swaying to a Gnarls Barkley song.

We followed the <u>music</u> down a long flight of steps, past the shiny glass tent and into a cavelike bar that seemed to have been built into the limestone walls. Inside, the low-arched ceilings and exposed brick walls were illuminated by a red chandelier and a runway-shaped bar made of translucent stone. The Caffè degli Spiriti, as the place was called, felt like a secret nightclub tucked in the ruins of the Acropolis.

As we rubbed elbows with the international crowd and watched the D.J. spin hip-hop tracks, Lawrence's Cagliari no longer felt like an unspoiled gem, but seemed to be well on its way to becoming a more laid-back, and perhaps cooler, alternative to the Emerald Coast.

After a drink, we continued our midnight stroll through the narrow streets of Castello, lined with 14th- and 15th-century palazzi and churches. Some were abandoned, their windows boarded shut. On one silent cobblestone street, we passed a tiny bar filled with black-and-white photographs and artsy types chatting over wine. A few moments later, we spotted the empty shell of an old mansion that glowed mysteriously like a green lantern. We peered inside a window and saw an oversize green Murano chandelier and newly whitewashed walls.

The mystery of the mansion was solved the next day when I returned to the Caffè degli Spiriti and met the owner, Alessio Raggio, a well-traveled developer from Cagliari. Since opening the bar three years ago — and attracting, he said, about 6,000 people on summer weekends — Mr. Raggio has fashioned himself as a kind of André Balazs of southern Sardinia.

His mini-empire includes the palazzo with the green chandelier, which he plans to turn into a gallery and cafe; the photo-filled De Candia Wine and Spirits bar around the corner; and a 200-year-old lighthouse near a stunning beach on the rugged Capo Spartivento, which he plans to turn into a luxury boutique hotel with six suites by next year.

Mr. Raggio is not the only entrepreneur with eyes on Cagliari. Renato Soru, a billionaire businessman sometimes called the <u>Bill Gates</u> of <u>Italy</u>, and the current governor of Sardinia, has been commissioning world-class architects to add polish to this craggy gem. Attention-grabbing projects under way include a futuristic art center near the city's main port designed by Zaha Hadid. Scheduled to be completed in five years, the building will evoke a crashing wave and cost an estimated 40 million euros. Herzog & de Meuron and <u>Rem Koolhaas</u> have also been in talks with Mr. Soru to build cultural landmarks in the same industrial area of Sant'Elia.

Mr. Soru hopes that the Zaha Hadid project will be the sort of icon for Cagliari that its opera house is for <u>Sydney</u>.

Development is nothing new to Cagliari. Originally settled by Phoenician mariners around 1000 B.C., the port city occupies a favorable position at the mouth of a sweeping bay that flows into an inner harbor. The city's waterfront is surrounded by salt flats where thousands of pink flamingos still feed and flourish.

In Roman times, Cagliari was a lively and prosperous trading port. Its strategic location in the Mediterranean was the subject of numerous invasions over the centuries, with the Italians finally taking control in the mid-19th century and coming to build many of the city's Art Nouveau structures. During World War II, Cagliari was heavily bombed by the Allies, also because of its strategic location. The rebuilt harbor is now Sardinia's principal port.

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While parts of Cagliari are still worn-down, in an elegant grande dame kind of way, signs of the city's rebirth are everywhere. After wandering Castello's alleyways and having them mostly to ourselves, we finally managed to tear ourselves away and explore the rest of the city. Easily explored over a weekend, Cagliari is a mix of grand avenues, narrower alleys that radiate out from Art Nouveau piazzas and, toward the harbor, modern boulevards lined with boutiques and cafes.

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Chris Warde-Jones for The New York Times

Trattoria Lillicu, where spaghetti with tiny clams is on the menu.



Chris Warde-Jones for The New York Times

A shopping arcade in Via Roma, one of Cagliari's main streets.

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Chris Warde-Jones for The New York Times

The beach at Capo Spartivento, where a nearby lighthouse is to become a six-suite hotel.

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Chris Warde-Jones for The New York Times

At the Caffe degli Spiriti.

We spent a day window-shopping and drinking strong cappuccinos at old-fashioned cafes like Svizzero and the Antico Caffè. Many of the best shops were found along Cagliari's two main avenues: the palm-lined Via Roma, which runs along the port, and Largo Carlo Felice, which runs inland toward Castello. My husband bought some Prada pants at Volonté, a sleek and airy boutique, and I went through the fashionable racks at Seventyfive, an intimate shop filled with slinky dresses and resort wear.

Later that evening, we dropped by a new enoteca called Fra Diavolo. Our plan for the next day was to drive out to Argiolas, one of the island's most renowned vineyards, or Cantine di Dolianova, a top wine cooperative. As the small and friendly world of Cagliari would have it, Fra Diavolo's owner was related to both winemakers. With a quick cellphone call on behalf of brand-new acquaintances, he managed to arrange a private tour of Cantine di Dolianova the next afternoon.

IT had been warm and sunny, and the day of the wine tour was no exception. Surrounded by lush green fields, the <u>winery</u> was housed in a sprawling pink complex. After a tour of the two-story steel vats and endless rows of oak barrels, we sat down for a tasting and understood why the wines enjoy a sparkling reputation. Their cannonau was dark and smoky, while their vermentino was fresh and intense with a hint of apple.

Afterward, we grabbed lunch at Il Nostro Mondo, a restaurant in town recommended by our wine guide. It looked like a rough Italian pub, with plastic chairs and peach-colored walls. But it was here that we were finally able to binge on the island's famous lobster, prepared in a garlicky sauce with

chopped tomato and celery. Along with a bottle of the cantina's white, a vermentino blend, it was one of the most surprising and satisfying meals of the trip.

With our bellies full, we drove 45 minutes south toward Chia, a lovely bay reputed to have some of the island's most beautiful <u>beaches</u>. The drive took us past rolling sand dunes, waist-high beach grass and glimpses of the bright turquoise water. The road eventually came to an end near a little beach shack at Capo Spartivento, the island's southernmost tip. We parked the car and continued on foot for about 20 minutes, sweating our way up a dusty dirt road. There were several hidden coves, a small beach filled with young and attractive Italians and, finally, a rocky hill and future site of Mr. Raggio's hotel.

There, in front of us, was the two-story lighthouse, perched on a steep dramatic cliff that looked out over the deep blue waters. The view was breathtaking and we had it all to ourselves. Not a super yacht or billionaire in sight. At least for now.

VISITOR INFORMATION

Flights from New York to Calgiari, with stopovers and sometimes changes of airlines in <u>Europe</u>, started at about \$1,300 for early September in a Web search early this month.

CAGLIARI HOTELS

T Hotel (Via dei Giudicati; 39-070-47400; <u>www.thotel.it</u>) is Cagliari's top hotel, opened two years ago with 207 sleek rooms, a <u>spa</u> and an open-air lounge filled with Philippe Starck furniture. Doubles start at 158 euros, about \$220 at \$1.39 to the euro.

Karel Bed & Breakfast (Residenza Kastrum, Via Canelles, 78; 39-328-823-6847 www.karel-bedandbreakfast.it) has six top-floor rooms in an old building in the Castello. Rates are 80 euros.

CAGLIARI RESTAURANTS AND BARS

Dr. Ampex (Via S. Giacomo, 35; 39-070-658199) has no menu and serves whatever is fresh. That might mean appetizers like chicory and anchovy salad, and octopus with green beans, a choice of three pastas, a meat or fish dish, and a wonderful dessert like lemon-cream crepe covered with fresh strawberries. Dinner for two with wine, about 50 euros.

Luigi Pomata (Viale Regina Margherita 18; 39-070-672-058) is a trendy newcomer with a sushi bar and a modern Italian menu that includes tagliatelle with tuna, eggplant, tomatoes, mint and pecorino. A two-course lunch is 15 euros.

Lisboa Ristorante Caffè (Via Tuveri 2; 39-070-43707) serves great coffee and pastries, as well as a seasonal menu that might include asparagus with grilled Tomino cheese. Menus of 25 and 33 euros, not including wine.

Trattoria Lillicu (Via Sardegna 78; 39-070-652970) is a popular spot that serves traditional seafood, like spaghetti with arselle (tiny clams). Dinner for two with wine is about 60 euros.

Ristorante Lo Zenit (Viale Pula, 2; 39-070-250009) is an excellent fish restaurant that is packed to the gills for Sunday lunch. Meals are 30 to 35 euros per person, not including wine.

Caffè degli Spiriti (Bastione San Remy) is the city's coolest lounge, with a spectacular view of the city.

Fra Diavolo (Via Sonnino 68; 39-393-3049651) is a new wine bar with Sardinian <u>wines</u> by the glass.

AGRITURISMO

Prices are per person, for summer, and include breakfast and dinner.

Sa Perda Arrumbulada (Localita Monte Porceddus, off the road from San Priamo to Castiadas, Cagliari province; 39-070-99-49-157) 43.50 euros.

Su Barraccu (Near Loceri, Nuoro province.; 39-328-13-32-493, : www.subarraccu.it.) 60 euros in August; 57 in June, July and September.

Su Mugrone (Gantine Selis, Oliena, Nuoro province; 39-340-84-11-885) 55 euros.

Costiolu (State highway 389, 10 kilometers north of Nuoro city, Nuoro province; 39-078-42-60-088; www.agriturismocostiolu.com) 75 euros.

Sa Lorighitta (Via Santa Lucia, 6, Morgongiori, Oristano province; 39-078-39-32-117) 55 euros.

Gisela Williams is based in Munich, and is a frequent contributor to the Travel section.