

A dining experience of authentic Italian favourites. Savour refined recipes showcasing delicate ingredients and classic cooking methods developed by our expert chefs.


Enjoy a multi-sensory dining experience and allow our Wine Guru to help you pair dishes to grapes from Italy's varied regions.

Our culinary team is happy to accommodate any special requests whenever possible. Kindly inform us of any allergies or special dietary requirements.

Chef Med  
Senior Sous Chef

Ali Thaliu  
Restaurant Manager

## ZUPPE – Soups

|   |    |
|---|----|
| Cream of Asparagus Soup  | 25 |
| White asparagus with croutons   |    |
| Cacciucco   | 24 |
| Seafood soup with prawns, mussels, fish, calamari rings in a rich tomato-based seafood bisque             |    |

## ANTIPASTI E INSALATE – Appetizers and Salads

|  |    |
|--|----|
| Insalata di rucola    | 22 |
| Balsamic tossed rocket leaves, poached pears, pecan nuts, balsamic reduction, and quinoa crisps        |    |
| Burrata             | 28 |
| Rocket leaves, cherry tomatoes, aged balsamic vinegar, farmer's breadstick, and extra virgin olive oil |    |
| Vitello Tonnato     | 27 |
| Pink roasted veal loin slices accompanied by creamy tuna sauce, capers and anchovies                   |    |
| Insalata di Mare   | 26 |
| Calamari, mussels, shrimps, fish, Taggiasche olives, cherry tomatoes, and lemon dressing               |    |
| Carpaccio di Manzo   | 29 |
| Black Angus beef tenderloin, garden greens, Parmesan shavings, and white truffle oil                   |    |
| Antipasto misto della casa <b>P</b>  | 25 |
| Aged Italian cold cuts, Parmigiana-Reggiano, melon, sundried tomatoes, and Taggiasche olives           |    |

## PASTAS – Pasta



|  |    |
|--|----|
| Classic beef lasagna<br>Homemade beef lasagne  | 36 |
| Spaghetti aglio e olio pepperoncini<br>Garlic chili and extra virgin olive oil   | 32 |
| Ravioli spinaci e ricotta 🌿<br>Homemade pasta with fresh spinach, Ricotta cheese, sage<br>butter, and Parmigiano-Reggiano                    | 37 |
| Tagliatelle con spinaci e filetto di manzo<br>Spinach Tagliatelle with beef tenderloin, fresh mushrooms,<br>and cream sauce                  | 39 |
| Linguini all aragosta<br>Homemade linguini with fresh lobster tail, cherry tomatoes,<br>and saffron cream sauce<br>* HB/FB Supplement USD 12 | 42 |

## RISOTTO – Risotto




|  |    |
|--|----|
| Risotto alla Boscaiola 🌿 🌱<br>Carnaroli risotto, porcini, mixed wild mushrooms, and<br>Parmigiano-Reggiano                         | 32 |
| Risotto Zucca e Parmigiana Reggiano 🌿 🌱 🥄<br>Carnaroli risotto enhanced with pumpkin purée, pine seeds,<br>and Parmigiano-Reggiano | 30 |

Please let your server know your preferred cooking style.

## SECONDI PIATTI – Main Dishes

|  |    |
|--|----|
| <p>Parmigiana di Melanzane </p> <p>Eggplant parmigiana, mozzarella, tomato, and basil</p>   | 35 |
| <p>Petto di pollo alla Griglia (160g)</p> <p>French corn-fed chicken breast with pumpkin purée, glazed cannellini beans, and crushed pistachio</p>   | 42 |
| <p>Pesce locale alla Griglia</p> <p>Grilled Maldivian reef fish topped with fried artichokes, diced tomatoes, basil chiffonade, and saffron cream</p>  | 46 |
| <p>Tagliata di controfiletto con scaglie di Parmigiano</p> <p>Grilled striploin, arugula, and Parmigiano-Reggiano shavings</p>   | 52 |
| <p>Gamberoni al cartoccio </p> <p>Tiger prawns, fresh tomatoes, Taggiasche black olives, potato cubes, basil, capers, garlic, and extra virgin olive oil</p> <p>*HB/FB Supplement USD 15</p> | 62 |
| <p>Filetto di Manzo Rossini (200g)</p> <p>Australian Black Angus tenderloin and duck liver served with Porcini truffle sauce, roasted potato, and garden vegetables</p> <p>*HB/FB Supplement USD 28</p>  | 88 |
| <p>Costolette d'agnello al pistacchio di Bronte (180g)</p> <p>Pistachio-crusted grilled lamb chops, potato purée, and roasted garlic juice</p> <p>*HB/FB Supplement USD 19</p>   | 78 |

## PIZZA

|   |    |
|---|----|
| <b>Margherita</b>                            | 25 |
| Tomato sauce, buffalo mozzarella and home-grown basil leaves from chef's garden   |    |
| <b>Vegetariana on organic bamboo dough</b>  | 28 |
| Tomato sauce, vegan mozzarella, freshly grilled vegetables and home-grown basil leaves from chef's garden                     |    |
| <b>Pizza Prosciutto</b>                      | 32 |
| Tomato sauce, buffalo mozzarella, prosciutto, and rocket leaves   |    |
| <b>Pizza di pollo</b>   | 33 |
| Tomato sauce, grilled chicken breast, buffalo mozzarella, and spinach   |    |
| <b>Frutti di mare</b>   | 36 |
| Tomato sauce, buffalo mozzarella, prawns, mussels, calamari, snapper, tuna, garlic, and parsley                               |    |
| *HB Supplement USD 10   |    |

All pizzas can be prepared with vegan cheese.

Consuming raw or undercooked meat or fish may increase the risk of foodborne illness. Please let your server know your preferred doneness.

## DOLCI – Desserts

|   |    |
|---|----|
| Tiramisu Terrazzo 🌿 A<br>"Pick me up"   | 22 |
| Cannoli al cioccolato<br>Tanarriva cream, passion fruit and banana confit,<br>caramélia with crunchy pearls, and vanilla ice cream    | 22 |
| Sfera di cioccolato 🌿 👨‍🍳 G<br>Dark chocolate sphere, cremeux mascarpone, raspberry confit,<br>vanilla crumble, and mixed berry sauce | 22 |
| Panna cotta alla vaniglia G<br>Fresh strawberry and raspberry compote   | 22 |
| Formaggio 🌿 🥜<br>Italian cheese selection   | 22 |
| Frutta 🌿<br>Freshly sliced seasonal fruits served with sorbet   | 22 |
| Gelato - homemade sorbet and ice cream G per scoop<br>Please ask your server for the daily flavours                                   | 6  |