



ITALIAN MENU

ANTIPASTI

Carpaccio di manzo
Sliced tenderloin, parmesan, rocket leaves and radish horseradish mayo

Arrosticini – abruzzese
Italian lamb skewers with garlic bread, onion, parsley cherry tomato salad

Insalata di mare
Fresh seafood, cherry tomatoes, pickled mushroom salad leaves, lemon, garlic and dill aioli

Insalata caprese
Ripe heritage tomatoes and bocconcini balls with basil pesto

Bruschetta
Trio of bruschetta, toasted garlic scented Italian toasted bread marinated beef tenderloin, fresh tomato, sundried tomato olives and parmesan

ZUPPE

Zuppa di pesce amalfitana
Fish soup from Amalfi region with white wine tomato and cannellini beans

Zuppa di zucca
Roasted pumpkin velouté served with parmesan and focaccia croûte candied pumpkin seeds and rosemary oil

Zuppa di pancetta e pasta
Pasta soup with crispy pork bacon, mint, parmesan vegetables and white wine

PIZZA

Parma
Parma ham, mushroom mozzarella on tomato base

Acquolina mare
Signature pizza with seafood, capers, basil and garlic tomato cocasse

Verdure
Eggplant, zucchini, bell peppers, artichokes mushroom, mozzarella, tomato sauce

Margherita
Buffalo mozzarella, fresh basil, tomato sauce

Piadina
Italian flatbread sandwich with cream cheese, arugula tomato, onion, parma ham, buffalo mozzarella and truffle oil

PRIMI PIATTI

7600 **Risotto alla Milanese**
Saffron, sour butter and gold leaf

8200 **Risotto il mare**
River prawns, calamari, barramundi, white wine fish stock, lemon and thyme

4250 **Risotto pollo e piselli**
Chicken, green peas and white wine

4100 **Spaghetti con polpette di maiale**
Pork meat balls and spicy tomato sauce

7300 **Gnocchi di ricotta**
Gnocchi made from ricotta cheese sautéed with butter sage and mixed mushrooms, herb salad

Lasagna alla bolognese
Baked layered pasta, béchamel sauce and beef ragu

3000 **Tagliatelle con marinara**
Handmade pasta, assorted seafood, tomato sauce, basil dressing

2200 **Linguini al granchio**
Linguini pasta with crab meat and prosecco, butter and herbs

SECONDI PIATTI

2200 **Filetto di spigola**
Seabass fillet with zucchini, warm cherry tomato salad and salsa verde

5400 **Filetto di manzo**
Seared 120-day old grain fed beef tenderloin beef fat potato puree of squash, rich porcini, mushroom sauce. contains red wine

5400 **Tonno alla griglia**
Grilled tuna, white wine sauce, tomatoes, orange and olive with capers and parsley

4600 **Gamberi alla griglia**
Grilled prawn, herb butter, citrus salad

4000 **Pollo alla cacciatora**
Italian hunters chicken stew with white wine and spaghetti aglio e olio

5300 **Cotoletta alla Milanese**
Shallow fried breaded veal cutlet with mix green lime and herby garlic mayo

Bistecca di broccoli
Grilled broccoli steak with black olive roast tomato and olive oil emulsion, pine kernels

4400 **Parmigiana di melanzane**
Layers of baked eggplant, vegetables, béchamel and tomato sauce

3100

CONTORNI E INSALATINI

950 **Beef fat potatoes**

1850 **Rocket and pear salad**

2800 **Roasted broccoli, parmesan and pine kernels**

1750 **Cherry tomatoes, red onion salad with balsamic dressing**

DOLCI DESSERTS

1950 **Tiramisu acquolina**
Coffee dipped savoiardi sponge fingers, mascarpone cheese and masala topped with chocolate

1950 **Torta barozzi**
Italian brownie, soft gooey cake from Modena dusted with cocoa and peanut ice cream

1950 **Zuppa inglese**
Layers of pomegranate and rum soaked sponge vanilla and chocolate custard

1450 **Affogato**
Vanilla ice cream, hot espresso, pistachio

1950 **Semifreddo**
Frozen fruit mousse coated with gianduja chocolate crunch served with raspberry sorbet

3700

7600

4200

14900

3900

4400

Vegan Vegetarian Contains Pork Contains Alcohol Contains Nuts

Please inform us of your dietary preferences or allergies
Prices are in Sri Lankan rupees (SLR) and are exclusive of 10% service charges and applicable government taxes.