













il Mare

DINNER MENU

ANTIPASTI

Rotolo di melanzane al forno 	4200
Baked eggplant roll with ricotta cheese, spinach, tomato, and buffalo mozzarella	
Insalata caprese 	4800
Buffalo mozzarella, ripe tomato, garden basil, aged balsamic	
Insalata di mare  	4600
Prawns, calamari, mussels, Scallops, tuna-artichoke rémoulade, fennel, olives, and capers	
Insalata di verdure grigliate con mozzarella di Bufala  	4900
Grilled seasonal vegetables, buffalo mozzarella, aged balsamic vinegar, crushed almonds	
Carpaccio di filetto di manzo Australiano black angus con salsa al tartufo nero 	5200
Australian black angus tenderloin slices, arugula capers, Parmigiano Reggiano, black truffle tapenade	
Frittura Mista	4800
Deep-fried calamari, local fish fillet and prawns, zucchini, home-made Italian tartar sauce	
Tartare di tonno con agrumi, finocchi e avocado	4800
Tuna tartare, orange-fennel salad, avocado, citrus-extra virgin olive oil dressing	
Salmone marinato all'arancia e zenzero	5200
Orange and ginger marinated salmon, with wild quinoa, rainbow peppers, roasted pine nuts, garden herbs	
Salumi e formaggi tagliere 	5400
Selection of cheese and cold cuts with marinated olives, crackers and pickles	
Minestrone 	3800
Anantara garden fresh vegetables, kidney beans in tomato and herb broth	
Zuppa di aglio e cipolla arrosto 	3800
Roasted garlic and onions, potato, leeks, crispy croutons, fine herbs	



Pork



Alcohol



Vegetarian
















Nuts







Signature

Please inform us of your dietary preferences or allergies
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PRIMI PIATTI

Rigatoni gamberetti e pistacchi   Rigatoni pasta, shrimps, black olives, green zucchini, saffron and Piedmont pistachio	6200
Spaghetti all'astice dell'oceano Indiano Indian Ocean lobster, spaghetti, fresh tomatoes, garden basil	9800
Pappardelle alla Bolognese  Homemade Pappardelle pasta, slow cooked beef ragout with red wine and tomato, parmesan cheese	6100
Linguine ai frutti di mare Linguine with prawns, calamari, mussels, scallops, fresh tomato, garlic and extra virgin olive oil, fresh garden basil	8700
Linguine fatte in casa al nero di seppia, gamberi, zucchine e acciughe   Homemade linguine with cuttlefish ink, prawns, zucchini and anchovies	8900
Lasagne classica al ragout di manzo  Home-made lasagna, beef ragout, mozzarella, tomatoes	6200
Fettuccine al pesto fatto in casa, patate, fagiolini, ricotta e pinoli tostati   Fettuccine pasta, home-made basil pesto, potatoes, green beans, ricotta cheese, roasted pine nuts	5700
Penne or spaghetti alla carbonara  Penne carbonara with pork bacon, parmigiano regiano, eggs, fresh garden basil	5400
Gnocchi sorrentina  Home-made potato gnocchi, basil, tomato sauce, buffalo mozzarella	5200
Risotto ai frutti di mare di Tangalle con pomodoro e prezzemolo   Tangalle fresh seafood risotto, tomato sauce, parsley	6900
Risotto ai funghi e gorgonzola alle noci   Wild mushroom risotto with gorgonzola, roasted walnuts, truffle oil, shaved parmesan	6200

PIATTI PRINCIPALI

Pancetta Di Maiale Brasata  Slow roasted pork belly with fennel, carrot puree, green peas, rosemary and honey mustard glaze	6800
Ossobuco  Braised Veal shank, saffron risotto, mushrooms, root vegetables, gremolata	11700
Ravioli di Manzo brasato  Tendered beef cheek filled ravioli, roasted butternut squash, leeks puree, caramelized onion, thyme jus	10200
Stingo di agnello brasato lentamente  Slow cooked lamb shank, eggplant caponata, parmesan polenta, rosemary jus	10500

SPECIALITÀ PIZZA

Gamberoni e chorizzo pizza  Mozzarella, ricotta, chorizo, prawns, spinach, sundried tomato and garden basil	4900
Pizza Margherita Tomato, shredded mozzarella, garden basil	3700
Pizza ai frutti di mare Prawns, calamari, local fish, tomato, shredded mozzarella, garden basil	4700
Pizza con pollo al pesto alla griglia Grilled pesto chicken, caramelized onion, mushrooms, tomato, shredded mozzarella	4700
Pizza al prosciutto di Parma  Prosciutto ham, arugula leaves, shaved parmesan, tomato, mozzarella	4900



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PESCE E CARNE ALLA GRIGLIA


350g Galletto marinato alle erbe aromatiche Toscane - grilled baby chicken, marinated with aromatic Tuscan herbs	6900
180g Filetto di manzo della Tasmania di cape grim - grass fed cape grim Tasmanian beef tenderloin 	12500
300g Controfiletto di manzo della Tasmania di cape grim – grass fed cape grim Tasmanian rib eye steak 	11000
300g Braciola di agnello - Australian lamb rack	12700
600g - 700g Aragosta locale - local lobster	14000
180g Bistecca di salmone norvegese – Norwegian salmon steak	10200
380g Gamberi jumbo marinati con aglio e lime – jumbo shrimp marinated with garlic and lime	9900
180g Bistecca di tonno – local tuna steak	7500
180g Bistecca barramundi locale – local barramundi steak	7500

CHEF'S SPECIAL

Piatto Di Frutti Di Mare Alla Griglia - Il Mare signature grilled seafood platter for two  34000
 Spiny lobster, Lagoon prawn, Tiger prawn, baby octopus, Calamari, Mussels, local fish served with pan fried mini potato, grilled vegetables, garden green salad, lime and garlic butter, sicilian herb sauce

Contorni E Salse Inclusi Per Piatti Alla Griglia – choice of two side dishes and a sauce included 
 Patate al forno con rosmarino - roasted baby potato, rosemary
 Verdure grigliate di stagione con crema di aceto balsamico - seasonal grilled vegetable, balsamic vinegar cream
 Insalata mista - mixed salad, tomato, cucumber, carrot
 Purè di patate al tartufo - truffle mash potato

For additional side dish 2900

Salsa al pepe verde - peppercorn sauce 
 Salsa salmoriglio - sicilian herb sauce
 Salsa ai funghi - mushroom sauce
 Salsa bernese - béarnaise sauce

DOLCE

Tiramisu   3800
 Mascarpone, biscotti, vanilla, double espresso

Sfera di cioccolato 3800
 Ivory chocolate gelato, crispy nutty brownie, passion coulis, burnt chocolate

Mango cheese cake 3800
 Fresh mango and cream cheese filling, passion fruit coulis, milky cracker crust

Mille feuille 3800
 Vanilla custard, exotic fruits, citrus curd

Bunet piemontese agli amaretti 3800
 Piedmont-style pudding, amaretto cookies, chocolate, caramel

Torta de caprese 3800
 Almond chocolate cake, sea salt caramel ice cream, strawberry compote

Il Mare signature gelato 1800 (per scoop)
 Sea salt and caramel, cheesy n more, tangalle coconut, fudgy or choc

Homemade sorbet 1600 (per scoop)
 Passion fruit sorbet, pina colada sorbet, lemon and lime sorbet, mango sorbet



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