



il Mare

DINNER MENU

ANTIPASTI

Rotolo di melanzane al forno

Baked eggplant roll with ricotta cheese, spinach, tomato, and buffalo mozzarella

4200

Insalata caprese

Buffalo mozzarella, ripe tomato, garden basil, aged balsamic

4800

Insalata di mare

Prawns, calamari, mussels, Scallops, tuna-artichoke rémoulade, fennel, olives, and capers

4800

Insalata di verdure grigliate con mozzarella di Bufala

Grilled seasonal vegetables, buffalo mozzarella, aged balsamic vinegar, crushed almonds

4900

Carpaccio di filetto di manzo

Australiano black angus con salsa al tartufo nero

Australian black angus tenderloin slices, arugula capers, Parmigiano Reggiano, black truffle tapenade

5200

Maiale tonnato

Slow-roasted pork loin slice sauce, capers and anchovy

4800

Frittura Mista

Deep-fried calamari, local fish fillet and prawns, zucchini, home-made Italian tartar sauce

4800

Tartare di tonno con agrumi, finocchi e avocado

Tuna tartare, orange-fennel salad, avocado, citrus-extra virgin olive oil dressing

4800

Salmone marinato all'arancia e zenzero

Orange and ginger marinated salmon, with wild quinoa, rainbow peppers, roasted pine nuts, garden herbs

5600

Salumi e formaggi tagliere

Selection of cheese and cold cuts with marinated olives, crackers and pickles

5800

Minestrone

Anantara garden fresh vegetables, kidney beans in tomato and herb broth

3800

Zuppa di aglio e cipolla arrosto

Roasted garlic and onions, potato, leeks, crispy croutons, fine herbs

3800



Pork



Alcohol



Vegetarian



Nuts



Signature

Please inform us of your dietary preferences or allergies.

Prices are in Sri Lankan rupees (LKR) and are exclusive of 10% service charge and applicable government taxes.

PRIMI PIATTI

Rigatoni gamberetti e pistacchi  	6200
Rigatoni pasta, shrimps, black olives, green zucchini, saffron and Piedmont pistachio	
Spaghetti all'astice dell'oceano Indiano	11300
Indian Ocean lobster, spaghetti, fresh tomatoes, garden basil	
Pappardelle alla Bolognese 	6100
Homemade Pappardelle pasta, slow cooked beef ragout with red wine and tomato, parmesan cheese	
Linguine ai frutti di mare	8700
Linguine with prawns, calamari, mussels, scallops, fresh tomato, garlic and extra virgin olive oil, fresh garden basil	
Linguine fatte in casa al nero di seppia, gamberi, zucchine e acciughe  	8900
Homemade linguine with cuttlefish ink, prawns, zucchini and anchovies	
Lasagne classica al ragout di manzo 	6900
Home-made lasagna, beef ragout, mozzarella, tomatoes	
Fettuccine al pesto fatto in casa, patate, fagiolini, ricotta e pinoli tostati  	5700
Fettuccine pasta, home-made basil pesto, potatoes, green beans, ricotta cheese, roasted pine nuts	
Penne or spaghetti alla carbonara 	5400
Penne carbonara with pork bacon, parmigiano regiano, eggs, fresh garden basil	
Gnocchi sorrentina 	5200
Home-made potato gnocchi, basil, tomato sauce, buffalo mozzarella	
Risotto ai frutti di mare di Tangalle con pomodoro e prezzemolo  	7200
Tangalle fresh seafood risotto, tomato sauce, parsley	
Risotto ai funghi e gorgonzola alle noci  	6200
Wild mushroom risotto with gorgonzola, roasted walnuts, truffle oil, shaved parmesan	

PIATTI PRINCIPALI

Pancetta Di Maiale Brasata 	7800
Slow roasted pork belly with fennel, carrot puree, green peas, rosemary and honey mustard glaze	
Ossobuco 	12100
Braised Veal shank, saffron risotto, mushrooms, root vegetables, gremolata	
Ravioli di Manzo Brasato 	8800
Slow-cooked ossobuco-filled ravioli, roasted butternut squash, leek purée, caramelized onion, thyme jus	
Stinco di agnello brasato lentamente 	12000
Slow cooked lamb shank, eggplant caponata, parmesan polenta, rosemary jus	



Pork



Alcohol



Vegetarian



Nuts



Signature

Please inform us of your dietary preferences or allergies.

Prices are in Sri Lankan rupees (LKR) and are exclusive of 10% service charge and applicable government taxes.

SPECIALITÀ PIZZA

Gamberoni e chorizzo pizza

Mozzarella, ricotta, chorizo, prawns, spinach, sundried tomato and garden basil

5600

Pizza Margherita

Tomato, shredded mozzarella, garden basil

4200

Pizza ai frutti di mare

Prawns, calamari, local fish, tomato, shredded mozzarella, garden basil

4900

Pizza con pollo al pesto alla griglia

Grilled pesto chicken, caramelized onion, mushrooms, tomato, shredded mozzarella

4900

Pizza al prosciutto di Parma

Prosciutto ham, arugula leaves, shaved parmesan, tomato, mozzarella

5600

PESCE E CARNE ALLA GRIGLIA

350g Galletto marinato alle erbe aromatiche Toscane

grilled baby chicken, marinated with aromatic Tuscan herbs

7200

180g Filetto di manzo della Tasmania di cape grim

grass fed cape grim Tasmanian beef tenderloin

14200

300g Costata Senza Osso

grass-fed premium Black Angus ribeye from Australia

21000

300g Braciola di agnello

Australian lamb rack

14600

600g - 700g Aragosta locale

local lobster

16200

180g Bistecca di salmone norvegese

Norwegian salmon steak

11200

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



Pork



Alcohol



Vegetarian



Nuts



Signature

Please inform us of your dietary preferences or allergies.

Prices are in Sri Lankan rupees (LKR) and are exclusive of 10% service charge and applicable government taxes.

CHEF'S SPECIAL

Piatto Di Frutti Di Mare Alla Griglia -

35000

Il Mare signature grilled seafood platter for two

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



Pork



Alcohol



Vegetarian



Nuts



Signature

Please inform us of your dietary preferences or allergies.

Prices are in Sri Lankan rupees (LKR) and are exclusive of 10% service charge and applicable government taxes.