



il Mare

LUNCH MENU

ANTIPASTI

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

Frittura Mista

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

4800

Carpaccio di manzo con salsa tonnata

Australian black angus tenderloin slice, anchovy, capers, parsley, tuna sauce

5200

Tartare di tonno con agrumi, finocchi e avocado

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

4800

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

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PRIMI PIATTI

Spaghetti all'astice dell'oceano Indiano

Indian Ocean lobster, spaghetti, fresh tomatoes, garden basil

11300

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

Lasagne classica al ragout di manzo

Home-made lasagna, beef ragout, mozzarella, tomatoes

6900

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

7200

Risotto ai funghi e gorgonzola alle noci

Wild mushroom risotto with gorgonzola, roasted walnuts, truffle oil, shaved parmesan

6200

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



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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 	14200
300g Costata Senza Osso 	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

CHEF'S SPECIAL

Piatto Di Frutti Di Mare Alla Griglia -	35000
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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
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Salsa al pepe verde - peppercorn sauce 
Salsa salmoriglio - sicilian herb sauce
Salsa ai funghi - mushroom sauce
Salsa bernese - béarnaise sauce



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DOLCE

Tiramisu

Mascarpone, biscotti, vanilla, double espresso

3800

Sfera di cioccolato

Ivory chocolate gelato, crispy nutty brownie, passion coulis, burnt chocolate

3800

Mango cheese cake

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

3800

Mille feuille

Vanilla custard, exotic fruits, citrus curd

3800

Bunet piemontese agli amaretti

Piedmont-style pudding, amaretto cookies, chocolate, caramel

3800

Torta de caprese

Almond chocolate cake, sea salt caramel ice cream, strawberry compote

3800

Il Mare signature gelato

Sea salt and caramel, cheesy n more, tangalle coconut, fudgy or choc

1800 *(per scoop)*

Homemade sorbet

Passion fruit sorbet, pina colada sorbet, lemon and lime sorbet, mango sorbet

1600 *(per scoop)*



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