



il Mare

DINNER MENU

ANTIPASTI

Insalata di mare  	4600
Seafood salad, tuna-artichoke mayonnaise rémoulade, olives, 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
150-day aged Australian black angus tenderloin slices, arugula salad, 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	

PRIMI PIATTI

Rigatoni gamberetti e pistacchi  	6200
Rigatoni pasta, shrimps, black olives, green zucchini, saffron and Piedmont pistachio	
Spaghetti all'astice dell'oceano Indiano	9800
Indian Ocean lobster, spaghetti, fresh tomatoes, garden basil	
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, AOP con gamberoni, zucchini e bottarga Sarda  	8900
Home-made squid ink linguine, king prawns, zucchini, Sardinian cured fish roe, garlic, olive oil, red pepper flakes	
Lasagne classica al ragout di manzo 	6200
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 reggiano, 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  	6900
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	



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  	4900
Mozzarella, ricotta, chorizo, prawns, spinach, sundried tomato and garden basil	
Pizza Margherita	3700
Tomato, shredded mozzarella, garden basil	
Pizza ai frutti di mare	4700
Prawns, calamari, local fish, tomato, shredded mozzarella, garden basil	
Pizza di pollo alla brace	4700
barbecued chicken, caramelized onion, garden capsicum, tomato, shredded mozzarella	

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

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
Chocolate ball, chocolate & pear sauce, crunchy meringue	
Panna cotta tropicale	3800
Coconut panna cotta, passionfruit, pineapple, cinnamon	
Bunet piemontese agli amaretti  	3800
Piedmont-style pudding, amaretto cookies, chocolate, caramel	
Torta caprese	3800
Decadent flourless chocolate cake with sea salt, caramel ganache, raspberry coulis	
Millefoglie di frutta fresca	3800
Crispy puff, coconut custard, pineapple chutney, passion fruit, raspberry gel	
Il Mare signature gelato	1800 (per scoop)
Puttalam sea salt and caramel, cake so cheesy, island coconut, chunk in your trunk	
Homemade sorbet	1600 (per scoop)
Passion fruit sorbet, virgin piña colada sorbet, lemon and lime sorbet, mango sorbet	



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