

ANTIPASTI E ZUPPE

MOZZARELLA PANZEROTTI "V"

Mozzarella filled pastry, fresh tomato, celery, arugula

18

INSALATA DI ARAGOSTA

Lobster salad, fresh tomato basil, kalamata olives, vinegar, rye bread chips

38

INSALATA CAPRESE "V"

Vine-ripened tomato, mixed greens, buffalo mozzarella, balsamic reduction

28

PAN FRITTO GAMBERETTI "P"

Sautéed prawns, pancetta, pine nuts, wilted spinach, mushroom veal jus

32

TRIO DI CARPACCIO DI PESCE

Tuna, snapper, reef fish carpaccio, cucumber, cherry tomato, passion fruit

26

INSALATA VERDE "V"

Mix green salad, pears, warm goat cheese crostini, balsamic vinaigrette

19

VITELLO TONNATO

Veal carpaccio, tuna sauce, capers, sundried tomato, arugula

28

PASTA E FAGIOLI "V"

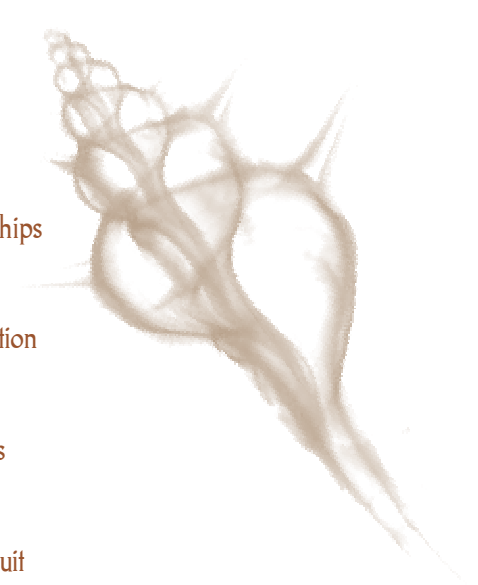
White bean soup, torchio pasta, cherry tomatoes

16

CIOPPINO AI FRUTTI DI MARE "A"

Seafood soup, mussels, scallops, prawns, reef fish, brandy

30



PRIMI PIATTI

GNOCCHI DI PATATE "V"

Potato gnocchi, roasted red bell pepper sauce

24

RISOTTO AI FUNGHI

Mushroom medley risotto, parmesan cheese

28

RISOTTO DI ARAGOSTA

Lobster risotto, shaved fennel salad

48

SPAGHETTI ALLA CHITARRA "A"

Prawns or scallops or chicken, white wine or tomato sauce

38

PAPPARDELLE AI QUATTRO FORMAGGI

Gorgonzola, provolone, pecorino and parmigiano cream sauce

28

SECONDI PIATTI

PESCE INTERO AL FORNO

Baked whole reef fish, roasted potatoes, mesclun greens

Choice of Sauces: Vierge, garlic butter, arrabbiata or lemon vinaigrette

42

DENTICE BIANCO ALLA GREMOLATA

Pan seared snapper, gremolata sauce, balsamic tomato, fennel and spinach salad

37

TONNO DELLE MALDIVE

Seared Tuna loin, sautéed tomato, kalamata olives, lemon, fava beans, grilled cuttlefish

42

SALTIMBOCCA DI POLLO «P»

Corn fed chicken saltimbocca, sage, prosciutto, caponata, bell pepper coulis

32

BONE IN VITELLO CHOP DUE MODI

Veal Breaded and Pan Roasted, Zucchini Spaghetti, pan fried mushrooms

53

TAGLIATA DI MANZO

Sliced Beef tenderloin, braised vegetables, balsamic confit pearl onion

55

PER DUE

ANTIPASTI «P»

44

Cold cuts (Pork), braised octopus, pistachio dusted prawns, snapper carpaccio, pickled vegetables

\$7 each

ARAGOSTA ALLA CHITARRA

98

Whole lobster, fresh tomatoes, herbs
Spaghetti with lobster, sundried tomato

Choice of Sauces: Garlic butter, arrabbiata
or lemon vinaigrette

CONTORNI

Herb Roasted Potatoes

Creamy Mashed Potatoes

Sautéed Daily Vegetables

Mesclun Green Salad with Lemon Vinaigrette

Sautéed Spinach

Sautéed Mushroom

(A): denotes the use of Alcohol as an ingredient (P) denotes the use of pork (V) denotes that the dish is vegetarian.

Please advise your server of any dietary restrictions.

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes

