



ANTIPASTI

- Tagliere di salumi e formaggi P,N** 29 *
Traditional Italian antipasti platter with Parma Ham, assorted Salami, Parmesan and Truffle Pecorino cheese, marinated Italian vegetables, Olives, blue figs served with grissini
- Cappesante Grattinate S** 30 *
Baked scallops in the shell with herbs butter
- Caprese Salad V,GF** 25
Buffalo mozzarella with heirloom tomato, fresh basil & extra virgin olive dressing
- Fritto Misto S,GF** 20
Deep fried calamari, prawns with zucchini aioli sauce
- Beef Carpaccio GF** 22
Thinly sliced Angus beef tenderloin with parmesan chips, micros herbs, pickled radish in lemon and extra virgin olive oil
- Insalata alla Cesare S,P** 18
Baby Romaine lettuce, anchovies dressing, crispy Italian pancetta, egg, bread croutons and micro basil

BRUSCHETTA E PIADINA

- Selezioni di bruschetta S** 23
Spicy shrimps and confit tomato, porcini and wild mushrooms, lobster and cherry tomato
- Piadina alla Romagnola P** 33 *
Grilled flat bread with Parma ham, buffalo mozzarella, tomato and rocket salad served with rosemary sauce

ZUPPA

- Vellutata di asparagi V,GF** 15
Green and white asparagus cream with goats cheese, basil & chervil
- Zuppa di Pesce alla Marinara S,A,GF** 30 *
Traditional seafood soup served with a hint of chili in tomato broth
- Zuppa di Funghi di Montagna V,GF** 18
Wild mushroom soup with garlic croutons

PASTA

- Linguini con aragosta e gamberi S** 40 *
Linguine pasta sautéed with lobster, prawns in cream
- Pappardelle all'Anatra A** 30
Homemade pappardelle pasta sautéed with braised duck, truffle and thyme
- Spaghetti alla Carbonara P** 25
Spaghetti sautéed with pancetta arrotolata, parmesan cheese, egg & cream
- Penne pasta alla Alfredo** 25
Penne pasta in creamy chicken & mushroom sauce, crispy pangritata
- Lasagna alla Bolognese** 25
Layers of pasta and Angus beef Bolognese baked with cheesy sauce
- Spaghetti alla Arabiatta** 37
Spaghetti pasta with prawns, garlic, red chillies, crispy pangritata & basil

RISOTTO E GNOCCHI

- Risotto ai Gamberi e Vongole Veraci S,GF** 35
Risotto with prawns and clams
- Risotto con il Pollo GF,N** 30
Risotto with chicken, sweet potatoes, fine herbs & toasted pine nuts
- Ravioli Funghi V** 30
Portobello, tomatoes, parmesan, thyme

- Gnocchi agli spinaci con salsa al gorgonzola e noci V,N** 25
Spinach gnocchi sauteed with creamy gorgonzola sauce

SECONDI PIATTI

- Costolette di agnello in crosta di erbe** 45 **
Herbs crusted lamb, asparagus, potato & grilled mushroom
- Pesce al Cartoccio GF,S** 30
Pan fried seabass with baby potatoes, crustacean sauce & vine tomatoes
- Tagliata di Manzo GF** 36
Grilled Striploin, salsa verde, polenta & burnt onion crushed herbed potato
- Filetto di Manzo GF** 45 **
Grilled tenderloin served with beetroot purée, Heirloom Beetroots, potato gnocchi, rosemary sauce
- Gamberoni alla Griglia** 43**
Grilled Jumbo prawns served with pesto linguine, sautéed spinach, cherry tomatoes, broccoli, Goat cheese and herbs
- Tonna all Griglia GF** 28
Grilled rare tuna, warm salad of olives, tomato & basil kipfler potatoes

DOLCE

- Panna Cotta**, Panna cotta with rosemary and tuille 17
- Tiramisu**, biscotti & homemade espresso ice cream N 17
- White chocolate semi fredo, N** 17
Hazelnut & salt caramel ice cream
- Magnum cassata, N** 17
with Valrhona caramel chocolate, caramelized apple almond sponge, cedro, Clementine ice cream
- Chocolate soufflé, N** 25 *
Snickers ice cream - for two to share

(Please allow 20 minutes to prepare the soufflé as it is baked fresh to order)

V vegetarian P pork A alcohol S seafood N nuts GF gluten free

Vegetarian options, gluten free bread & pastas are available upon request. Kindly notify one of our team member if you have any allergic intolerance.

Prices are in USD & subject to 23.2% government taxes & service charge. (*) USD10 (**) USD 20 surcharge for Dine Around All Inclusive guests.