



Aperitif Suggestion

Glass Testulat Carte D'or, Brut Champagne (125ml)	34.50
Glass Luna Argenta Prosecco (125ml)	12.00
Martini Bianco, Dry or Rosso (40ml)	9.00
Pernod (40ml)	9.00
Campari (40ml)	9.00
Pimm's No 1 (40ml)	10.00

Antipasti/Appetizer

Garlic Flat Breads 🍷	18.00
Dips & oils	
Fritto – Misto 🍷	25.00
Squid, prawns, aubergine, courgette & aioli	
Deli Platters (Sharing for 2 People) ♦	60.00
Cured meats, buffalo mozzarella, crispy quails egg, local melon, seasonal vegetables, salt fish & polenta, rucola, parmesan	
Large Bruschetta 🍷	31.00
Trio beetroot cured salmon, tomato, artichoke, avocado	
Mushrooms on Toast 🍷	18.00
Porcini, parmesan, tarragon	

Zuppe/Soups

Tuscany Sea Food Soup ▲	25.00
Crab, prawns, reef fish, tomato, scallops, mussels with garlic focaccia	
Truffle Jerusalem Artichoke Soup 🍷	28.00
Cheese croutons	
Roasted Squash & Barley Soup 🍷	15.00
Rocket pesto, parmesan	

Insalate/Salads

Italian Flag	35.00
Buffalo mozzarella, garlic bread, tomato, rocket basil oil	
Baked Local Aubergine Salad 🍷	20.00
Chickpeas, radicchio, baby spinach, turmeric, yogurt, pomegranates	
Traditional Caesar Salad ♦ 🍷	28.00
Pancetta, soft egg, parmesan baby gem lettuce garlic, thyme croutons	
Your choice topping: grilled chicken, grilled beef, grilled prawns	16.50



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Pizza

Margherita Pizza 🍷	20.00
Napolitana sauce, shredded mozzarella, fresh basil, oregano	
Prosciutto-Arugula Olive Pizza 🍷🍷	28.00
Napolitana sauce, slice prosciutto, arugula, black olives	
Quattro Formaggio Pizza 🍷	30.00
Napolitana sauce, taleggio, gruyere, gorgonzola, mozzarella, sliced tomatoes, oregano	
Smoked Salmon Pizza 🍷	26.00
Napolitana sauce, grilled asparagus, fresh basil, mozzarella, oregano	
Mixed Grilled Vegetable Pizza 🍷	23.00
Napolitana sauce, eggplant, zucchini, mushrooms, fresh basil & tomatoes, mozzarella, oregano	

Pasta and Risotto

Lobster Spaghetti 🍷🍷	55.00
Bisque, tomato, fennel seeds, chilli, pangrattato	
Red Wine Risotto 🍷	25.00
Blue cheese walnuts, pickled radicchio	
Homemade Pappardelle 🍷	34.00
Slow cooked beef cheek, pecorino	
Beef Lasagne	31.00
Mixed leaves balsamic, garlic bread	
Goats Cheese Tortellini	31.00
Shrimps, tea soaked raisins pine nuts, sage butter	
Fettuccine Alfredo 🍷🍷	28.00
Chicken, mushrooms, tarragon cream sauce	
Saffron Risotto 🍷	28.00
Crab, prawns, reef fish, tomato, scallops, mussels, parsley & lemon	

Pesce/Fish

Grilled Scallop & Reef Fish Focaccia 🍷🍷	28.00
Prosciutto, smashed beans chili, mint	
Seared Reef Fish 🍷	28.00
Alforno potatoes, salsa verde	
Maldivian Yellow Fin Tuna 🍷	35.00
Artichoke puree, nantua sauce	
Seafood Ragout 🍷🍷	52.00
Mussels, calamari, scallops, prawns, crispy prosciutto, focaccia, lemon, olive oil	
Grilled Salmon 🍷	43.00
Spinach, lentils & aioli	

🍷 Spicy Dishes

🍷 Containing Wine

🍷 Containing Pork

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Carne/Meat

Slow Cooked Lamb Shoulder ▲	48.00
Tender stem broccoli, panzanella dressing	
Tournedos of Angus Beef Fillet	70.00
Polenta, porcini, horseradish gremolata	
Beef Rib-Eye 🍷	45.00
Baby carrots, spiced beetroot, bone marrow & salsa verde	

Pollo/Chicken

Chicken Milanese 🍷	35.00
Celeriac remoulade, rucola, parmesan & sage	
Baby Chicken Peranakan ▲	45.00
Olives, capers, grilled polenta, greens	
Half Roasted Lemon Chicken	34.00
Rosemary potatoes, mixed salad, herb mayonnaise	

Desserts

Tiramisu ▲	18.00
Classic tiramisu served with grated fine chocolate and amaretto	
Chocolate Fondant	18.00
Vanilla ice cream and wild berries compote	
Passion Fruit Semifreddo ▲🍷	18.00
White chocolate cream, passion fruit in white wine jell	
Key Lime Parfait	18.00
Cream, egg, sugar, lime puree & fresh fruit	
Selection of Ice Cream or Sorbet 🍷	18.00
Selection of Exotic Fruit Platter	18.00
Warm chocolate	

Sweet Wines & Digestive

NV MGM Mondo del Vino Moschetto, Asti Docg, - Italy - (125ml)	13.00
2012 Las Moras Late Harvest, San Juan – Argentina - (500ml)	102.00
2007 Tschida, Beerenauslese, Burgenland –Austria (375ml)	169.50
Dubonnet (40ml)	9.00
Amaro Averna (40ml)	11.50
Branca Menta (40ml)	9.00
Jägermeister (40ml)	10.00



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