

Aperitif Suggestion

Glass Testulat Carte D'or, Brut Champagne (125ml)	38.00
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



● Entitle Lunch & Dinner for All Inclusive and Full Board Guests. Only Dinner for Half Board Guests .

Special offer – 30% off for (●) non-icon dishes for above mentioned meal plan guests.

Prices in USD include service charge and applicable taxes.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the manager.

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** 🍷 68.00
Spinach, lentils & aioli



Spicy Dishes



Containing Wine



Containing Pork



Kids Selection

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Carne/Meat

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

Pollo/Chicken

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

Desserts

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

Sweet Wines & Digestive

NV MGM Mondo del Vino Mosketto, 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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