



## ZUPPE – SOUPS

<b>Cacciucco</b> 🍲	24
Seafood soup with prawns, mussels, fish, calamari rings in a rich tomato-based seafood bisque	
<b>Vellutata di Funghi</b> 🍄	24
Two mushroom velouté	

## ANTIPASTI E INSALATE – APPETIZERS AND SALADS

<b>Burrata</b> 🍅	24
Rocket leaves, cherry tomatoes, aged balsamic vinegar, farmer's breadstick and extra virgin olive oil	
<b>Caprese</b> 🍅	24
Buffalo mozzarella, tomato, balsamic vinegar and basil aioli	
<b>Vitello Tonnato</b>	27
Juicy round veal steak, creamy tuna sauce and caper berries	
<b>Carpaccio di Manzo</b> 🍲	29
Black Angus beef tenderloin, rocket salad and Parmesan shavings	
<b>Capesante Rosolate</b>	26
Seared scallop, minted pea puree, asparagus and mushroom foam	
<b>Insalata di Polpo Croccante</b>	29
Crispy octopus salad, potato, Taggiasche olives and peanuts	
<b>Pancia di Maiale</b> 🍖	27
Slow-cooked pork belly, apple puree and crispy fennel	
<b>Sharing Platter - Antipasto Misto della Casa</b> 🍖	30
Coppa ham, Mortadella, salame Milano, Parmigiano, buffalo mozzarella, sundried tomatoes, Taggiasche olives and pane carasau	

Vegetarian Option 🍃 Vegan Dish 🌱 Signature Dish 🍲 Nuts 🥜 Pork 🍖 Gluten Free 🍃

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## PASTAS – PASTA

<b>Lasagna</b>	30
Homemade lasagne with Mortadella and pistachios	
<b>Ravioli di Aragosta</b>	38
Lobster ravioli with shellfish consomme	
<b>Capelli d' Angelo Vongole e Asparagi</b>	30
Angel hair pasta with clams and asparagus	
<b>Pappardelle di Castagne ai Funghi</b> 🌿	32
Chestnut pappardelle with mushrooms	
<b>Tagliolini con Tartufo Fresco</b> 🍄 🌿	65
Tagliolini with fresh truffle	
* HB/FB Supplement USD 10	
<b>Linguini all Aragosta</b>	42
Homemade linguini with fresh lobster tail, cherry tomatoes and saffron cream sauce	
* HB/FB Supplement USD 10	

## RISOTTO – RISOTTO

<b>Risotto alla Milanese</b>	32
Milanese style risotto with red wine reduction	
<b>Risotto Crema di Parmigiano e Caffé</b>	30
Coffee and Parmesan cream risotto with beer reduction	

Please let your server know your preferred cooking style.

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## SECONDI PIATTI – MAIN DISHES

### CARNE - MEAT

<b>Filetto in Crosta di Pepe</b>	65
Peppercorn crust, Black Angus filet, peppercorn sauce and asparagus	
<b>Pollo alla Cacciatora</b>	42
Corn-fed chicken, mushrooms and white wine sauce	
<b>Costolette d'Agnello</b>	55
Sous Vide lamb rack with Gorgonzola cheese and burnt leek * HB/FB Supplement USD 10	

### PESCE – FISH

<b>Filetto di Tonno, Salsa Verde e Cavolfiori</b>	45
Indian Ocean tuna filet, roasted cauliflower and salsa verde	
<b>Dentice alla Mediterranea</b>	42
Green jobfish prepared in Mediterranean style	
<b>Pesce Locale alla Griglia</b>	45
Grilled Maldivian reef fish topped with fried artichokes, diced tomatoes, basil chiffonade and saffron cream	
<b>Gamberoni</b>	48
King tiger prawns, cherry tomato sauce, chilli, garlic and white wine	

### CHEF'S SPECIAL

<b>Fiorentina</b>	120
T-Bone Australian steak (1kg) for 2 persons * HB/FB Supplement USD 20	
<b>Aragosta delle Maldive</b>	28
Maldivian lobster (by 100 gram) * HB/FB Supplement USD 5 per 100 gram	

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## GREAT SIDE DISHES

Select two side dishes for every main course

Steamed vegetables	Truffle mashed potatoes
Grilled vegetables	Roasted cocktail potatoes
Mashed potatoes	French fries

Additional side dish 12

## PIZZA

**Make Your Own Pizza** 27

Tomato sauce, fresh basil, and Mozzarella with your choice of the following toppings:

### Vegetables

Mushrooms, onions, capsicums, artichokes, sundried tomatoes, olives

### Cheese

Gorgonzola, Taleggio, Auricchio cheese, Parmesan cheese, buffalo Mozzarella, Pecorino cheese





### Ham

Parma ham, Mortadella, cooked ham, coppa ham, salame Milano, salame picante

### Extra

Mixed seafood, chicken, tuna flakes

All pizzas can be prepared with vegan cheese.

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## DOLCI – DESSERTS

Tiramisu Terrazzo 🌿 A	22
“Pick me up”	
Panna Cotta alla Vaniglia G	22
Fresh strawberry and raspberry compote	
Chestnut Mousse	22
Pecan sponge, milk chocolate, chestnut mousse, blackberry compote, Jivara ice cream	
Sweet Pistachio Tart	22
Pistachio joconde, strawberry marmalade, mascarpone whipped ganache, pistachio ice cream	
Chocolate Finger	22
Valrhona 64% chocolate mousse, hazelnut crunch, biscuit, Nutella ganache, raspberry sorbet	
Formaggio 🌿 🥜	22
Italian cheese selection	
Frutta 🌿	22
Freshly sliced seasonal fruits served with sorbet	
Gelato - Homemade Sorbet and Ice cream G	per scoop 6
Please ask your server for the daily flavours	

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