

ANTIPASTI

ANTIPASTO MISTO	20.00
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Combination Of Marinated Salmon, Tomato, Buffalo Mozzarella
Raw Beef Carpaccio & San Daniele Parma Ham with Cantaloupe

CALAMARI E ZUCCHINE	17.00
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Deep Fried Calamari and Zucchini served with a Spicy Tomato Sauce

CARPACCIO DI MANZO	18.00
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Raw Beef Carpaccio with Black Olive Vinaigrette, Pinenut & Parmesan

(V) POMODORO E MOZZARELLA DI BUFALO	18.00
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Tomato & Buffalo Mozzarella with Basil Oil & a Balsamico Dressing

TARTAR DI TONNO	18.00
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Yellow fin Tuna Tartar served with Capers, Black Olives & Fennel Salad

INSALATA MISTA	14.00
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Mesculen Mix & Cherry Tomatoes in an Aged Balsamic Dressing
& Shaved Parmesan

ZUPPE/SOUPS

ZUPPA DI PESCE ALLO ZAFFERANO	13.00
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Saffron Seafood and Shellfish Soup with Fresh Tomato, Fennel & Herbs

(V) MINISTRONE DI VERDURA	11.00
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Classic Italian Vegetables Soup Infused with Pesto

All Prices are quoted in USD

PASTA E RISOTTO

SPAGHETTI ARAGOSTA 28.00

Lobster Spaghetti - Maldivian Lobster with Tomato Or White Wine Sauce

FETTUCCINE AL NERO CON GAMBERI 26.00

Home made Squid Ink Fettuccine with Prawns, Grilled Eggplant & Roast Pimentoes

(V) TORTELLONI DI MAGRO 24.00

Home Made Ricotta Cheese Tortellini

Served with Fresh Tomato, Riviera Black Olives, Sun-Dried Tomatoes & Organic Herbs from the Chef's Garden

(V) TAGLIATELLE AI PORCINI E OLIO DI TARTUFO 28.00

Home made Tagliatelle Noodles served with a Porcini Mushrooms Cream Sauce & Truffle Oil

(V) GNOCCHI DI PATATE SPINACI CON GORGONZOLA E ASPARAGI 23.00

Potato & Spinach Gnocchi with Cream Gorgonzola Cheese & Asparagus

(V) PENNE CON PEPERONATA AL BASILICO 24.00

Penne Pasta served with Pimentoes, Zucchini, Eggplant & a Tomato Basil Sauce

RISOTTO ASPARAGI E BRANZINO 26.00

Risotto with Asparagus & Grilled Seabass

All Prices are quoted in USD

SECONDI PIATTI/ MAIN COURSES

TAGLIATA DI FILETTO DI MANZO	37.00
Grilled Angus Beef Tenderloin Sliced Served with Mesculen Leaves Truffle Oil Dressing & Shaved Parmesan	
CARRE D'AGNELLO	35.00
Roasted Rack of Lamb with Lemon Zest & Rosemary Infused EVOO	
OSSOBUCO DI VITELLO	35.00
Braised Veal Shank Served with Saffron Mushroom Risotto & Roast Garlic	
GALLETTO ALLA GRIGLIA	33.00
Grilled Free Range Corn Fed Spring Chicken with Balsamic Vinegar & a Tarragon Sauce	
TONNO ALLA GRIGLIA	31.00
Grilled Yellow Fin Tuna Medallions with Potatoes, Fine Beans, Tomatoes and Black Olives	
(P) GAMBERONI IN CAMICIA AI FERRI	35.00
Grilled King Prawns wrapped with Bacon. Served with a Sundried Tomato Butter Sauce and Vino Santo	
BRANZINO ACCIUGHE E BROCCOLETTI	31.00
Broiled Seabass with an Anchovy Sauce and Broccolini	
GRIGLIATA MISTA DI PESCE	37.00
Grilled Seafood Combination with E.V.O.O. Lemon Sauce (Tuna, Baby Lobster Tail, Seabass, Prawns and Squid)	

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DESSERTS

GELATI E SORBETTI DELLA CASA	11.00
Home Made Ice Cream & Sorbet	
TRIO AL FRUTTO DELLA PASSIONE	13.00
Panna Cotta , Sorbet & Chiboust	
TIRAMISÚ	13.00
Lady Finger with Mascarpone Cream and Amaretto	
GRATIN DI FRUTTA ESOTICA	13.00
Tropical Fresh Fruit Gratin with a Moscato Sabayon	
(ⁿ) CREAMA BRUCIATA AL MANGO	13.00
Mango Cream Brulee with Biscotti al Pistacchio	

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Vegetarian (^v) Contains Pork (^p) Contains Nuts (ⁿ)