

## ANTIPASTI

### ANTIPASTO 35

Selection of Italian Cheese and Meat Charcuterie

### TAGLIERE DI FORMAGGI 36

Selection of Italian Cheese, Vegetable Crudités, Grapes, Figs, Dried Fruits, Nuts, Lavash Bread

### INSALATA CAPRESE 39

Buffalo Mozzarella, Heirloom Tomato, Basil, Onion Purée, Balsamic Vinegar

### VERDURE AL FORNO 32

Grilled Vegetables, Smoked Aubergine Purée, Balsamic Shallot Dressing

### TONNO CRUDO 36

Maldivian Yellowfin Tuna, Caper Berry, Orange Segments, Pistachio, Crostini, Lemon Dressing

### TARTARE DI MELANZANE CON POLPO FRITTO 28

Fried Maldivian Octopus, Aubergine Caponata, Lemon Aioli

### ZUPPA CREMOSA AL POMODORO 27

Roasted Roma Tomato Soup, Sundried Tomato, Sourdough Baguette

## PASTA FATTA IN CASA

### TAGLIATELLE ALLA BOLOGNESE 42

Hand Crafted Tagliatelle Pasta, Minced Beef Ragu, Parmesan Cheese

### CAVATELLI DI SALSICCIA 35

Homemade Cavatelli Pasta and Italian Beef Sausage, Salted Ricotta, Tomato Sauce

### CAVATELLI PECORINO 33

Hand Crafted Cavatelli Pasta, Roasted Cauliflower, Pecorino Cheese, Pumpkin Seeds

### SPAGHETTI ALLA CARBONARA 41

Spaghetti, Crispy Pancetta, Egg Yolk, Parmesan, Pecorino Cheese

### SPAGHETTI DI GAMBERI ALLA BOTTARGA 38

Spaghetti, Bottarga, Organic Farm Raised Prawns, Gremolata

### RISOTTO AL TARTUFO E FUNGHI PORCINI 46

Italian Rice, Black Truffle Paste, Mascarpone Truffle Foam, Porcini Purée, Parmesan Cheese

## PIZZA

### MARGHERITA 38

Mozzarella, Basil Leaves, San Marzano Tomato Sauce

### PIZZA DI CARNE 43

Mozzarella, Beef Pepperoni, Homemade Italian Beef Sausage, Salami, San Marzano Tomato Sauce

### QUATTRO FORMAGGI 36

Mozzarella, Asiago, Gorgonzola, Parmesan, White Sauce

### TARTUFO 48

Fresh Truffle, Arugula, Salted Ricotta Cheese, Truffle Oil, White Sauce

### PIZZA PROSCIUTTO DI PARMA 39

Mozzarella, Parma Ham, Arugula, Vine Ripen Cherry Tomato, San Marzano Tomato Sauce

### PIZZA FRUTTI DI MARE 39

Mozzarella, Prawns, Mussels, Squid, Fresh Parsley, San Marzano Tomato Sauce

## SIDE DISHES

### BUTTER-POACHED ASPARAGUS 18

Lemon Zest

### ROSEMARY ROASTED BABY POTATOES 12

### BUTTER-POACHED BROCCOLINI 15

Lemon Aioli

## DOLCE

### TIRAMISU 26

Coffee Soaked Sponge, Mascarpone Cheese, Chocolate Crumble, Almond Biscotti, Berries, Kahlua

### PANNACOTTA AL CAFÉ 26

Coffee Flavored Cream, Coffee Jelly, Sesame Micro Sponge, Raspberry Gel

### TATIANA AL LAMPONE 26

Raspberry Tatin, Fig Berries Compote, Baked Frangipane, Vanilla Ice Cream

### DARK CHOCOLATE CREMEUX 26

Chocolate Mousse, Mango Jelly, Mandarin Gelato, Salted Caramel Macaron

### SEMIFREDDO AL LIMONE 26

White Chocolate Cream, Lemon and Passion Fruit Gel, Oats Almond Crumble

### FRESH FRUIT PLATTER 26

Seasonal Selection of Mixed Fruits

Please inform one of our Ladies and Gentlemen, should you have any food allergies or intolerance.  
Prices are in US Dollars and subject to 27.6% Government Taxes and Service Charge.



Chef's Special



Vegetarian



Fish



Soy



Lactose



Shellfish



Gluten



Egg



Nuts