

ANTIPASTI

STARTERS

TRIO OF BRUSCHETTA \$12
CLASSIC, STRACCIATELLA & MUSHROOM
(V, D, P)

TUSCAN BEAN SOUP \$10
MIXED VEGETABLES, BACON & PARMESAN
(GF, D, P)

RICOTTA TOAST \$16
RICOTTA, HONEY & PARMA HAM
(D, P)

BURRATA SALAD \$18
FRESH TOMATO, BALSAMIC & FOCACCIA
(VG, D)

ARANCINI \$14
FRIED RISOTTO, TOMATO & CHIVES
(VG, D)

GAZPACHO \$12
GARDEN VEGETABLES & CRUTONS
(V, VG)

TARTARE DI SALMONE \$23
SALMON, AVOCADO & LIME DRESSING
(GF)

CARPACCIO \$28
BEEF TENDERLOIN, PARMESAN & ARUGULA
(GF, D)

GRIGLIA

FROM THE GRILL

YELLOWFIN TUNA 200G
\$32

CHICKEN BREAST 300G
\$34

BEEF TENDERLOIN 200G
\$48

RIB EYE 300G
\$50

ACCOMPANIED WITH ONE SIDE DISH

SECONDI

MAIN COURSE

TRUFFLE RISOTTO \$20
BEETS, PARMESAN & TRUFFLE
(VG, GF, D)

CLASSIC LASAGNA \$22
BEEF RAGOUT, BECHAMEL & CHEESE
(D, P)

CHICKEN POMODORO \$32
PARMESAN FRIED CHICKEN & TOMATO SAUCE
(N, D)

OSSO BUCCO \$49
SLOW-COOKED VEAL & SAFFRON RISOTTO
(GF, D)

SURF & TURF \$55
TENDERLOIN, TIGER PRAWNS & POTATO MASH
(D)

SEAFOOD PLATTER FOR 2

LOBSTER, PRAWNS, SCALLOPS
SALMON & LOCAL REEF FISH
\$135



CONTORNI

SIDES

GARDEN SALAD \$8

GARLIC BREAD \$8

FRENCH FRIES/SWEET POTATO \$6

MASHED POTATO \$8

BAKED POTATO \$8

GARLIC VEGETABLES \$7

CREAMED SPINACH \$7

GRILLED VEGETABLES \$7

SAUCES \$3

BERNAISE MUSHROOM

PEPPERCORN STEAKMAESTRO

CHIMICHURRI

PASTA

GLUTEN FREE AVAILABLE

SPAGHETTI AGLIO E OLIO \$18
GARLIC, PEPPERONCINO & PARSLEY
(V, VG)

PRAWN LINGUINE \$34
RED PRAWNS, SAFFRON & CITRUS
(D)

CHICKEN ALFREDO \$20
GRILLED CHICKEN & BASIL CREAM
(N, D)

SPAGHETTI CARBONARA \$22
GUANCIALE PORK, EGGS & PARMESAN
(D, P)

BOLOGNESE \$20
MEAT SAUCE & PARMESAN
(D, P)

PIZZA

RED OR WHITE ON REQUEST

MARGHERITA \$18
TOMATO, MOZZARELLA & BASIL
(VG, D)

GARDENER'S CHOICE \$20
GARDEN VEGETABLES & FRESH HERBS
(VG, D)

MALDIVIANA \$20
LOCAL TUNA, COCONUT, ONION & CHILI
(D)

QUATTRO FORMAGGI \$22
MOZZARELLA, BRIE, GOAT & BLUE CHEESE
(D)

SPICY SALAMI \$24
TOMATO, SALAMI, HONEY & CHILI
(D, P)

BRESOLA \$28
AIR-DRIED BEEF & ARUGULA
(D)

CUSTOMISE YOUR PIZZA

HAM, SALAMI, PARMA HAM, CHICKEN, BACON, TUNA,
FRESH MOZZARELLA, FETA CHEESE, GORGONZOLA
\$4

CHILI, GARLIC, ONION, BLACK OLIVES, MUSHROOM
PINEAPPLE, FRIED EGG, ROCKET LEAVES, ARTICHOKE
\$2

DOLCI

DESSERTS

TIRAMISU \$12
MASCARPONE, LADYFINGERS & KAHLUA
(VG, D)

STICKY TOFFEE PUDDING \$10
TONKA CARAMEL & CANDIED PECAN NUTS
(N, VG, D)

PANNA COTTA \$10
BERRIES COULIS & STRAWBERRIES
(D)

GIANDUIA & TORRONCINO \$12
HAZELNUT GIANDUIA & BERRIES
(N, VG, D)

CARAMELLO CHEESECAKE \$12
SALTED CARAMEL CHEESECAKE
(VG, D)

FRUIT PLATTER \$8
FRUITS OF THE DAY
(VG, V, GF)