



LUNCH AND DINNER MENU

Ultimate All-Inclusive

Your waiter will assist you in selecting the following per person:

- 1 Appetizer, Soup or Salad
- 1 Main Course from our Pizza, Pasta, Catch of the Day, Butchers Treat or Vegetarian Delight
- 1 Dessert



Appetizer

	USD
Parmigiano (V) Classic "Southern italian fried eggplant layered with rich tomato sauce, parmesan shavings & basil oil.	10
Beef carpaccio Grain mastered & crushed black pepper marinated sliced angus beef fillet accompanied by rocket leaves, balsamic reduction, parmesan shaving & goats cheese cream.	10
Insalata di caprese (V) (N) Pesto marinated bocconcini, cherry tomatoes confit in balsamic vinegar, arugula, fresh Basil leaves & olive oil.	15
Flatbread (P) Italian flatbread top with fresh figs, mascarpone cream, goat cheese crumbles, thin sliced parma ham & fresh rocket leaves.	10
Caesar salad Chargrilled baby cos lettuce caesar salad with crayfish, smoked salmon, grated egg, parmesan cheese & garlic croutons.	15
Fried squid rings Polenta crumbed squid rings served with crispy fried zucchini, basil oil aioli.	18



Soup

USD

Tomato & basil soup (V) (N)

10

Roasted roma tomato & basil soup served with pesto, garlic marinated focaccia croutons.

Pork knuckle broth (P)

10

Slow braised pork knuckle with white beans & root vegetables in thyme infused a rich broth.



Pizza

	USD
Classic margarita (V)	15
Tomato sauce, fresh buffalo mozzarella, roasted cherry tomatoes, fresh basil & oregano.	
Azzuri giardino (H) (V)	20
Tomato sauce, grated mozzarella, goats cheese crumbles, sun-dried tomato, char-grilled eggplant, sautéed mushroom, char-grilled zucchini, artichokes, roasted onions & oregano.	
San siro (P)(V)	19
Tomato sauce, grated mozzarella, roasted cherry tomatoes, sliced pepperoni & oregano.	
Toto (P) (S)	25
Creamy mascarpone based, fresh buffalo mozzarella, roasted spicy ground beef, sliced pepper salami, roasted chili, confit-garlic & oregano.	
Formaggi (V)	25
Creamy mascarpone based, grated mozzarella, brie cheese, gorgonzola, parmesan shavings & oregano.	
Veneto	20
Creamy mascarpone based topped with smoked salmon, sautéed shrimp, fresh basil, lemon segments, fried capers, parmesan shavings & oregano.	



Pasta

	USD
Genovese basil pesto pappardelle (V) (N) Pappardelle with roasted cherry tomatoes, fried garlic, grated parmesan cheese & basil pesto.	15
Fusilli alfredo (V) Fusilli pasta tossed in wild mushroom cream top with truffle shavings, grated pecorino cheese & fresh rocket leaves.	16
Linguine aragosta (N) Baby lobster and crayfish tail in spicy tomato sauce, garlic and parsley.	20
Mama's meat balls Ground beef with ricotta, parmesan and italian spiced meatballs in a rich tomato ragout tossed in spaghetti.	18
Squid ink spaghetti Squid ink spaghetti with confit local octopus, tiger prawns & mussels finished with butter garlic and roasted cherry tomatoes.	24
Linguine carbonara (P) Classic carbonara sauce with chopped pancetta, parmesan cheese topped with egg yolk.	20



Catch of the day & butcher's treat

	USD
Seared maldivian yellow-fin tuna (H) Seared fillet of line caught tuna, bedded on kenyan green beans with a vine tomato emulsion, basil oil dressed with fresh garden eaves.	45
Slow-cooked osso bucco (A) Slow-cooked osso buco glazed in a red wine jus & accompanied by rich beans stew with buttered kenya beans.	23
Pork saltimbocca (A) (P) Pork tenderloin coated in bacon mousse & wrapped with parma ham accompanied by apple chutney, potato Puree, roasted vegetables & port Jus.	22
Escalope of rose veal Escalope of rose veal with cauliflower puree, wild rocket salad, confit shallots, & gorgonzola fondue.	31
Confit red snapper (A) Confit red snapper served on celeriac puree, tomato immersion, kalamata olives & cherry tomatoes deglazed in white wine.	30
Roasted monkfish (H) Roasted monk fishtail on the bone with buttered leeks, greens peas, roma cherry tomatoes, capers & mussels in a saffron emulsion.	30
Pan fried calves liver (A) (N) (P) Pan fried grass-fed calves live with pesto mash, buttered kale, crispy bacon & sage jus.	30



Vegetarian Delight

USD

Creamy beetroot risotto (V)

14

Creamy beetroot risotto top with goat cheese crumbles, fresh rocket leaves, olive oil confit baby beetroot.

Open vegetable lasagne (V)

12

Cream vegetable ragout layered with char-grilled zucchini, classic fondue, tomato sauce & basil oil.



Sweet Tooth

USD

Tiramisu (A)

18

Creamy mascarpone layered on coffee sponge, red rum jelly, chocolate guinness with tia maria ice cream.

Praline semifredo (H)

18

Salted caramel popcorn, praline semifreddo with raspberry caviar.

Choco lava cake

18

Chocolate lava cake with chocolate guinness & bourbon vanilla ice cream served on vanilla crumble.

Coconut ice cream sandwich (N)

18

Coconut ice cream sandwich in coffee sponge served with mango jelly, coffee cream & caramelized nuts crumbles.