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**BAROLO GRILL**

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 *Italian Kitchen* 

**ENTREE**

<b>Antipasto all'Italiana (for two)</b> Italian cheese and cold cuts, semi dried tomatoes, Kalamata olives, bruschetta selection	36
<b>Caprese Insalata</b> Heirloom tomato, basil, burrata, balsamic glaze	26
<b>Insalata di Mare</b> Prawn, octopus, reef fish, Kalamata olives, red onion	24
<b>Prawn Consommé</b> Gnocchi, tomato, red chili	28
<b>Minestrone Soup</b> Seasonal vegetables, confit tomato	24
<b>Tuna Tartar</b> Lime chili dressing, cucumber, avocado, onion, sesame	23
<b>Classic Caesar</b> Cos lettuce, shaved aged parmigiana, pork bacon, soft boiled egg, anchovy, crouton	21

**HOMEMADE PASTA AND RISOTTO**

<b>Spaghetti Bolognese</b> Rich beef ragout, crispy parmesan	28
<b>Traditional Spaghetti Carbonara</b> Pancetta, egg yolks, parmesan black pepper	28
<b>Spaghetti Pomodoro</b> 24 Home mode tomato sauce, extra virgin olive oil, Amilla basil, parmesan	
<b>Squid Ink Linguini</b> King crab, lemon, parsley, chili	36
<b>Saffron Risotto</b> Parmesan, black olive, shaved asparagus	28
<b>Truffle Risotto</b> Mushroom, parmesan, fresh truffle	48

Please ask for our Wellness Your Way Gluten Free, Dairy Free, Vegan/Vegetarian and Low Carb Menus

The above prices are quoted in USD and are subject to 23.2% Tax and Service

\*These dishes carry a 50% surcharge on the menu price to your Half Board/Full Board meal plan  
Half Board and Full Board are entitled to 3 course. Off menu items carry a surcharge

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**BAROLO GRILL**

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*Italian Kitchen***GRILL & MAINS****Wagyu Ribeye 200g**

40

Potato gratin, asparagus, red wine and mushroom jus

**Atlantic Salmon 180g**

35

Mash, grilled broccoli, butter

**Maldivian Reef Fish 180g**

Wild rice, sautéed vegetable, coconut and chili oil

30

**Maldivian Lobster per 100g**

20\*

Smashed sweet potato, sour cream, chives, vegetables, garlic aioli, lemon

**Eggplant alla Parmigiana**

Mozzarella, tomato, basil

28

SIDES

**Island Salad**

9

**Roasted Potato**

9

**Roasted Vegetables, rosemary, garlic, butter**

9

**Grilled Broccoli, extra virgin olive oil, toasted almonds**

9

## DESSERT

**Sicilian Lemon Tart vanilla short pastry, meringue, lemon cream**

18

**Tiramisu cantucci crumble, coffee gel, chocolate sauce**

18

**Seasonal Fruit Platter**

12

**Vanilla Ice cream per scoop**

0

**Affogato vanilla ice cream, shaved chocolate, espresso**

10

GRAPPA  
USD DAI**Santa Cristina Di Merlo**

10 0

**Eligo Dell'ornellaia**

15 5

**Poli Miele Honey**

15 5

**Poli Pear**

15 5

**Poli Raspberry**

15 5

**Tiganello**

20 15

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