



A dining experience of authentic Italian favourites. Savour refined recipes showcasing delicate ingredients and classic cooking methods developed by our expert chefs. This experience is enhanced by soothing views across the Indian Ocean and perfect wine pairings

Our culinary team has prepared a diverse variety of cuisines for your choice and are happy to accommodate special requests where possible. Kindly inform us if you have any allergies or special dietary requirements.

Chef Med
Senior Sous Chef

Yassine
Restaurant Manager

ANTIPASTI E INSALATE

Burratina  	USD 36
Rocket leaves, cocktail tomatoes, aged balsamic vinegar, Extra virgin olive oil	
Prosciutto e Melone P	USD 34
Air-dried Italian ham with melon and chef's garden leaves	
Beef Carpaccio Cipriani Style	USD 31
Angus Beef tenderloin, rucola, parmesan shavings And extra virgin olive oil, sprinkled with citrus mayonnaise sauce	
Insalata di polipo 	USD 28
Octopus salad, potatoes, cherry tomato, Taggiasca black olives, celery and lemon dressing	
Fegato d' Anatra con salsa ai Porcini al profumo di tartufo	USD 40
Pan-fried duck liver with porcini sauce, truffle salt and croutons	
Antipasto misto Della casa P	USD 32
Aged Italian regional cold cuts, Parmigiano Reggiano, Honey melon, sundried tomatoes and Taggiasca black olives	
Insalata di Pesce 	USD 42
Garden salad, potato, olive, cherry tomato, mussels, prawn, Calamari, polipo, lemon dressing <i>*HB & FB Supplement USD 25</i>	


PRIMI PIATTI

Risotto ai Funghi Misti del sotto Bosco  	USD 32
Carnaroli risotto, porcini, mixed wild mushrooms and Parmigiano-Reggiano	
Risotto allo Zafferano con carpaccio di Aragosta	USD 38
Carnaroli saffron risotto, topped with Lobster Carpaccio	
Spaghetti al Nero di seppia all' Aragosta	USD 42
Squid ink spaghetti with fresh lobster tail, cherry tomatoes, basil and tomato sauce <i>*HB & FB Supplement USD 25</i>	

Vegetarian Option  Signature Dish  Contains Nuts  Contains Pork **P** Contains Alcohol **A**

** Items will carry a supplement for HB/FB meal plan*

All prices are subject to 10% service charge and all applicable government taxes

Penne al cartoccio  USD 34
Prawns, mussels, calamari, snapper, tuna,
Tomato sauce, garlic and chili

Ravioli spinaci e ricotta  USD 31
Homemade pasta dough, fresh spinach,
Ricotta cheese, butter, sage and Parmigiano Reggiano

Tagliatelle agli spinaci con funghi e filetto di Manzo USD 34
Spinach tagliatelle with sliced beef tenderloin,
Fresh mushrooms and cream sauce

SECONDI PIATTI DI CARNE

Beef tenderloin Rossini style (200g) USD 72
Australian Black Angus tenderloin and duck liver.
Served with porcini truffle sauce
**HB & FB Supplement USD 25*

Costolette d'agnello al pistacchio di Bronte (240 g)  USD 68
Pistachio crusted grilled lamb chops, parsnip puree and jus
**HB & FB Supplement USD 25*

Osso buco in Gremolada USD 45
Slow braised veal shank, lemon confit, potato-apple gratin

Tagliata di controfiletto con Rucola e Parmigiano (250 g) USD 48
Grilled Striploin, rucola and Parmigiano Reggiano shavings
**HB & FB Supplement USD 25*

SECONDI PIATTI DI PESCE

Cernia e patate USD 36
Maldivian grouper topped with crunchy potatoes
Buttered spinach and parsnip puree

Gamberoni Reali al cartoccio  USD 64
Tiger prawns, fresh tomato, black olives of Taggia, potato cube,
Basil, capers, garlic extra virgin olive oil
**HB & FB Supplement USD 25*

Tagliata di tonno alla Mediterranea USD 38
Seared Maldivian tuna in Mediterranean style

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DOLCI

Fruit Platter	USD 17
Fresh fruit platter with homemade passion fruit sorbet	
Tiramisu 🥜 A	USD 16
Classic Italian with Amaretto liqueur	
Panna cotta	USD 16
Traditional Italian panna cotta with mixed berries	
Nutella Tarte 🥜	USD 16
Homemade Ice Creams and Sorbets	per scoop USD 6
Please ask your waiter for the daily flavors	

Vegetarian Option 🌿 Signature Dish 👨‍🍳 Contains Nuts 🥜 Contains Pork **P** Contains Alcohol **A**

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