

Rabarbaro

APPETISER & SALAD

CAPRESE

Buffalo mozzarella, basil leaves, colourful tomatoes, extra virgin olive oil

PARMIGIANA

Eggplant baked with mozzarella, basil pesto, parmigiano, tomato sauce

POLIPO & PATATE

Grilled Mediterranean octopus, black olive, cherry tomato, chives, potato, extra virgin olive oil

TONNO TARTARE

Tartare of tuna, avocado, cherry tomato, chives, shallot, spinach leaves, lemon oil dressing

VITELLO TONNATO

Roasted veal, anchovy, caper, tonnato dressing

PIZZA

MARGHERITA

Tomato sauce, mozzarella, basil leaves

BUFALA

Tomato sauce, buffalo mozzarella, basil leaves

FRUTTI DI MARE

Tomato sauce, mozzarella, selection of seafood

NORCINA

Caciotta, black truffle, parmigiano

PROSCIUTTO DI PARMA

Tomato sauce, mozzarella, rucola, sun-dried tomato, Parma ham

SICILIANA

Tomato sauce, mozzarella, black olive, caper, onion, tuna

TALEGGIO

Taleggio, green asparagus, speck

TO BEGIN...

YELLOW GAZPACHO

Almond, bell pepper, cress salad, cucumber, poached egg, yellow tomato, olive oil

ZUPPA DI CANNELLINI E GAMBERI

White bean soup, prawns, passion fruit

CAESAR SALAD

Grilled chicken breast or poached prawns, anchovy, crispy bacon, croutons, Parmesan, poached egg, romaine lettuce, Caesar dressing

GRILLED CHICKEN BREAST POACHED PRAWNS

RAH SALAD

Avocado, boiled egg, green leaves, tomato, vegetables, basil lemon oil

PLAIN WITH GRILLED SALMON 120g

CRISPY CALAMARI

Served with tartar sauce, lemon wrap

MUSSELS

Mussels cooked in white wine, butter, cherry tomato, fennel, garlic, lemon juice, parsley, extra virgin olive oil

BURGER & SANDWICH

Served with truffle-parmesan fries and seasonal salad

CLUB SANDWICH

Grilled chicken breast, boiled egg, crispy bacon, ham, romaine lettuce, tomato, mayonnaise

RABARBARO BEEF BURGER

Fontina cheese, pancetta, porcini mushrooms, rucola, tomato, mustard mayonnaise

PASTA & RISOTTO

All dry pasta are from Cav. Giuseppe Cocco, who uses only durum wheat semolina from Abruzzo, Italy.

LINGUINE AL PESTO

Basil pesto

PENNE POMODORO & BASILICO

Fresh basil leaves, tomato sauce

RAVIOLI DI RICOTTA

Homemade ravioli with ricotta-spinach filling, cherry tomato, green asparagus

SPAGHETTI ALLE VONGOLE & BOTTARGA

Sautéed with fresh clams, grey mullet cured roe

SPAGHETTI ALL'ARAGOSTA

Cherry tomato, chili, fresh lobster, parsley

TAGLIATELLE AL RAGÙ

Homemade tagliatelle, beef ragù

RISOTTO NERO

Ferron Carnaroli rice with squid, black ink, green asparagus, sea scallops

RISOTTO ZAFFERANO & BURRATA

Ferron Carnaroli rice with saffron, fresh burrata, black truffle

MAIN COURSE

ACQUA PAZZA

Pan-roasted reef fish with black olive, cherry tomato, caper, clams, lemon zest, mussels, tomato sauce

FRITTO MISTO

Deep fried fish and seafood, citrus mayonnaise

POLLO ALLA DIAVOLA

Spicy chicken suprême, lemon and olive oil mashed potato, almond sauce

TAGLIATA DI MANZO

Grilled Belgian rib-eye, parmigiano, potato confit, rocket leaves

COSTOLETTA ALLA MILANESE

Veal carré on the bone, butter potatoes, cherry tomato, green leaves, lemon wedge

Rah Bar Classics

GRILL

All grilled items are served with seasonal salad and grilled vegetables of the day

CATCH OF THE DAY

MALDIVIAN LOBSTER Whole, 600-800g

MALDIVIAN TUNA 160g

NORWEGIAN SALMON FILLET 180g

BELGIAN BEEF TENDERLOIN 200g

DESSERT

AFFOGATO AL CAFFÈ

Vanilla ice cream with espresso

CROSTATATA DI MELE

Apple pie, vanilla ice cream

PANNA COTTA

Vanilla panna cotta, fresh fruits, red berries coulis

TIRAMISÙ

Cream mascarpone, biscuit, cacao, espresso

TORTINO AL CIOCCOLATO

Chocolate fondant, vanilla ice cream, hazelnut sauce

HOMEMADE ICE CREAM

Caramel, chocolate, mascarpone, pistachio nut, strawberry or vanilla
* Served per scoop

HOMEMADE SORBET

Apricot, blackberry, coconut, granny smith apple, mango or passion fruit
* Served per scoop

SEASONAL TROPICAL FRUIT PLATTER

Selection of tropical fruits

A - ALCOHOL **N** - NUTS **P** - PORK **S** - SPICY **V** - VEGETARIAN

All prices are in US Dollars and are subject to 10% service charge and applicable GST