



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 Giampaolo  
Chef de Cuisine

Riyaz  
Assistant Restaurant Manager

## ANTIPASTI E INSALATE

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


## PRIMI PIATTI

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

<b>Fruit Platter</b>	USD 17
Fresh fruit platter with homemade passion fruit sorbet	
<b>Tiramisu</b> 🥜 <b>A</b>	USD 16
Classic Italian with Amaretto liqueur	
<b>Panna cotta</b>	USD 16
Traditional Italian panna cotta with mixed berries	
<b>Nutella Tarte</b> 🥜	USD 16
<b>Homemade Ice Creams and Sorbets</b>	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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