

Starters

PRAWNS & SCALLOP

*Pan Fried Scallop & Prawns with Orange Sauce, Porcini
Mushroom Puree and Leek*
Rm 41

SEAFOOD in TEMPURA

Deep Fried Squid, Prawns, Soft Skin Crab, Smelt Fish
Rm 51

BURRATA

served with jumbo Asparagus and Bresaola
Rm 65

SALMON CARPACCIO

*Marinated Salmon served with shallot, capers flower and
lemon dressing*
Rm 41

BEEF CARPACCIO

*Beef tenderloin carpaccio marinated in red wine, served with
herbs, rocket, parmesan flakes and dressing*
Rm 45

ANTIPASTO NEROVIVO

*Assorted Coldcuts and Cheese, Caprese, Classic Bruschetta and
Mix Italian Pickels*
Rm 81 (2 pax) Rm 145 (4 pax)

ANTIPASTO SEAFOOD

*Seafood Salad, Salmon Carpacci, Prawns, Scallop and Seafood
Tempura*
Rm 150 (2 pax) Rm 280 (4 pax)

CAESAR SALAD

*Baby Romain, anchovies, chicken breast, Croutons, caesar
dressing*
Rm38

GORGONZOLA

*Rocket Salad with Gorgonzola Cheese, Walnuts, Croutons,
Pears, Pecorino Flakes and Gorgonzola Dressing*
Rm 38

Pasta

ARRABBIATA

Penne served with garlic, chilli, parsley, cherry tomato and fresh tomato sauce

Rm 39

CARBONARA

Spaghetti served with egg, parmesan, black pepper and duck bacon

Rm 41

RISOTTO FRUTTI DI MARE

Risotto Carnaroli with Octopus, Squid, Prawns, Mussels, Clams in light tomato sauce

Rm 79

SPAGHETTI CLAMS

Spaghetti sauteed with Clams, Cherry Tomato and Bottarga

Rm 61

TAGLIOLINI PESTO

Homemade Tagliolini served with homemade Basil Pesto and Tiger Prawns

Rm 55

BOSTON LOBSTER

Homemade Black Tagliatelle served with garlic, chilli, cherry tomatoes and Fresh Boston Lobster

Rm 141

RAVIOLI

Homemade Ravioli ricotta and spinach in Tomato Sauce

Rm 59

LASAGNA

Homemade Lasagna Baked with Beef Ragu, Bechamel and Parmesan Cream

Rm 49

Soup

MINISTRONE

Classic Minestrone soup with assorted seasonal vegetables and garlic bread

Rm 28

SEAFOOD SOUP

Squid, prawns, mussels, clams, seabass, garlic bread in light tomato

Rm 39

Mains

RED SNAPPER

Served with cherry tomato, cappers, olives and baby kailan
Rm 71

SEABASS

Grilled with Roasted potato, cappers, cherry tomato and Salmoriglio sauce
Rm 68

SALMON

Crispy Salmon, Prawn, Sweet Potato, Lemon Dressing and Warm Mayo
Rm 75

GRILL SEAFOOD

Seabass, Prawn, Squid and Scallop
Rm 120 (1 pax) Rm 400 (4 pax)

350 grams RIBEYE

Ribeye Steak with Onion Rings, French Fries and Peppercorn Sauce
Rm 180

LAMB RACK

Lamb Rack in Bread Crumb Crust Pan Fried served with Roasted Potato and Mix Salad
Rm 91

VEAL CHEEK

Veal Cheek braised with Potato Gnocchi, Baby Carrot and Parmesan Foam
Rm 65

BEEF SIRLOIN STEAK

300 gr. Pan fried served with gorgonzola sauce and sauteed baby spinach
Rm 95

SALTIMBOCCA

Beef Escalop served with cecina ham sage and marsala sauce
Rm 81

GRILLED MEAT

Lamb chop, chicken breast, mixture of meat sausages and beef sirloin
Rm 81 (1 pax) Rm 280 (4 pax)

Side Dish:

Roasted Potato, French Fries, Deep Fried Zucchini, Mix Salad, Roasted Vegetables Rm 10

Pizza

GARLIC BREAD

Garlic, Rosemary and Oregano
Rm 12

MARGHERITA

Tomato, Mozzarella, Basil Leaves, Olive Oil
Rm 30

BUFALA

Tomato, Buffalo Mozzarella, Basil, Olive Oil
Rm 45

BRESAOLA

Tomato, Mozzarella, Bresaola, Rocket Salad, Buffalo
Mozzarella
Rm 58

NAPOLI

Tomato, Mozzarella, Black Olives, Capers, Oregano
Rm 33

VEGETARIANA

Tomato, Mozzarella, Grilled Zucchini, Eggplant, Capsicum
Rm 36

CALZONE

Tomato, Mozzarella, Turkey Ham, Ricotta, Parmesan
Rm 46

PROSCIUTTO FUNGHI

Tomato, Mozzarella, Turkey Ham and Mushroom
Rm 45

QUATTRO STAGIONI

Tomato, Mozzarella Black Olives, Turkey Ham, Artichokes,
Mushroom
Rm 46

QUATTRO FORMAGGI

Mozzarella, Gorgonzola, Taleggio, Parmesan,
Rm 38

DIAVOLA

Tomato sauce, Mozzarella, Salsichon, chilli flakes
Rm 49

CHICKEN

Tomato, Mozzarella, Chicken, Chilli flakes, Capsicum
Rm 41

GOLOSA

Tomato, Mozzarella, salami, turkey ham, red onion and
gorgonzola cheese
Rm 49

PARMIGGIANA

Fried Eggplant, Buffalo Mozzarella, Parmesan, Basil, Oregano
Rm 48

SEAFOOD

Tomato, Mozzarella, Tiger Prawns, Squid, Clams, Mussels
Rm 58

Dessert

CHEESECAKE

*Cheesecake semifreddo with White Chocolate
and Forest fruit Coulis*

Rm 28

DAME BLANCHE

*3 scoops of Vanilla Ice Cream, warm chocolate and chantilly
cream*

Rm 28

NERO CAKE

*Chocolate Mousse with Hazelnuts, Sponge Cake and Forest
Fruits Ice Cream*

Rm 28

TIRAMISU

*Classic Tiramisu with Homemade Savoiardi, Espresso and
Mascarpone Cream*

Rm 28

GRAND DESSERT

Selection of Signature Desserts for 2

Rm 61