

## ANTIPASTI / ZUPPA

<b>Tartare di Manzo</b> Hand Cut Black Onyx Angus Tenderloin, Capers, Shallot, Parsley, Spring Onion, Quail Egg 🥚	46
<b>Zuppa di Aragosta</b> Creamy Lobster bisque, Apple, Lobster Tartar, Finger lime, Watercress 🍷🍷🍷	40
<b>Asparagi di Stagione alla Brace</b> Charred Seasonal Asparagus, Roquette Pesto, Winter Black Truffle 🍷🍷	40
<b>Insalatina di Granchio</b> Handpicked Crab, Celериac, Pear Mousseline, Bisque Mirror, Espelette Vinaigrette, Sea Grape 🍷🍷	38
<b>Burrata Pugliese, Pomodori Cimelio, Balsamico Invecchiato</b> "Puglia" Burrata, Heirloom Tomato, Basil, Aged Balsamic 🍷	38
<b>Vitello Tonnato</b> Veal Tenderloin, Tuna Dressing, Caper Berries, Shaved Parmesan Cheese, Rocket Leaf 🍷🐟	36
<b>Tagliatelle Di Calamari</b> Squid Tagliatelle, Creamy Carbonara Sauce, Crispy Bacon, Quail Egg, Black Truffle, Chives 🍷🥚🍷🐷	36
<b>Carpaccio di Pesce</b> Seared Maldivian Reef Fish, Honey & Orange Vinaigrette, Pink Pepper Corn, Grapefruit Condiment 🐟	28

## RISOTTO

<b>Risotto ai Gamberi Rossi</b> Risotto, Red Carabinero Prawn, Prawn Broth, Lime Zests 🍷🍷	82
<b>Risotto al Tartufo e Porcini</b> Risotto, Wild Porcini Mushroom, Parmesan, Parsley 🍷	62
<b>Risotto con Guancia di Vitello, Parmigiano, Nocciole e Spezie</b> Risotto, 12 Hours Braised Beef Cheek, Parmesan, Hazelnut, Panforte Spices 🍷	52

Sustainably Sourced Local Fish 🐟

🥜 - Nuts, 🍷 - Alcohol, 🍷 - Dairy, 🌾 - Gluten, 🥚 - Egg, 🐷 - Pork, 🐟 - Fish 🍷 - Seafood

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes.

Please advise your server of any dietary restrictions.

## PASTA

<b>Ravioli al Pecorino</b> Pecorino Cheese, Artichoke, Spinach, Kale, Tomato, Pine Nuts 🥜🥚🌾🥜	48
<b>Pappardelle al Ragù d'Anatra</b> Handmade Pappardelle, Braised Duck Ragout, Grilled Peaches, Duck jus 🥚🥛🌾	44
<b>Tortelli di Funghi</b> Tortelli Stuffed with Porcini and Morels, Almond, Sage Butter Sauce 🥛🥚🌾🥜	42
<b>Gnocchi di Patate</b> Homemade Potato Gnocchi, Creamy Gorgonzola Sauce, Pickled Pear 🥚🥛🌾	38

## From Pizza Oven

<b>Cioppino</b> Seafood Stew, Lobster, Scallop, Mussel, Clams, Reef Fish Fillet, Prawn, Tomato, basil Sauce, Garlic Croutons 🍷🌊🐟	76
<b>Pizza al Tartufo Nero</b> Black Truffle, Burrata, Pecorino , Rocket leaves 🥛🌾	60
<b>Quattro Formaggi</b> Taleggio, Gorgonzola, Mozzarella, Parmesan 🥛🌾	40

## For two (24 hrs. Notice Required)

<b>Pesce in Crosta di Sale</b> Whole Maldivian Reef fish, Salt Crust, Napoli Sauce 🥚🐟	100
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## SECONDI / MAIN COURSES

<b>Aragosta alla Griglia</b> Grilled Whole Lobster, Oreganata, Rocket Leaves 🌿🍷	120
<b>Vitello alla Milanese</b> Pan Fried Crumbed Veal Chop, Sage Butter, Fresh Tagliatelle, Tomato Sauce 🍷🥛🌿	110
<b>Wellington di Tonno Maldiviano (For two)</b> Maldivian Tuna Loin, Puff Pastry, Mushroom, Baby Spinach, Caponata. Choron Sauce, Mixed Green 🥛🌿🐟	110
<b>Filetto di Angus alla Griglia</b> Black Onyx Angus Tenderloin, Potato Espuma, Black Truffle, Beef Jus 🍷	90
<b>Merluzzo al Forno con Broccoletti, Pancetta, Pisellini e Mandorle</b> Black Cod, Broccoli, Green Peas, Cured Pork Cheek, Pickled Red Onion, Almonds 🥛🐷	74
<b>Capesante Scottate in Padella</b> Pan Seared Scallops, Cauliflower Mousseline, Pickled Cauliflower, Salmon Roe, Basil Oil 🍷🌿	60
<b>Costolette di Angus</b> Braised Short Rib, Creamy Polenta, Chianti Jus, Red Current, Pea Shoot 🍷🌿	56

## CONTORNI / SIDES 14

**Spinaci Saltati all'Olio:** Sautéed Spinach, Garlic

**Patate in Padella con Cipolle e Rosmarino:** Sautéed Potato, Rosemary, Braised Onion

**Pure di Patate al Tartufo:** Truffle Mashed Potato 🍷

**Carote al Burro:** Butter Carrots with Roasted Caraway Seeds 🍷

**Verde Misto:** Mixed Green

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## DESSERTS / DOLCI

<b>Tiramisu</b>	20
Mascarpone Mousse, Coffee, Chocolate, Savoiardi 🥜🌾🥚	
<b>Sicilian Pistachio Profiterole</b>	20
Pistachio Choux, Pistachio Chantilly, Valrhona Chocolate Sauce 🥜🥛🌾🥚	
<b>Passion Fruit Soufflé</b>	20
Passion Fruit Soufflé, Fresh Passion Fruit, White Chocolate Sauce 🥛🥚	
<b>Pavlova</b>	20
French Meringue, Berry Compote, Mascarpone, Vanilla Chantilly, Mixed Berry Coulis 🥛🥚	
<b>Lemon, Basil, Pineapple Carpaccio</b>	18
Compressed Pineapple, Sweet Basil, Fresh Almond, Lemon Basil Sorbet 🥜	

### Gelati e Sorbetti (One Scoop 8, Two Scoop 15, Three Scoop 20)

**Sorbetti:** Lemon, Mango, Coconut, Peach, Passion, Raspberry, Strawberry, Lemon Basil, Guava, Blackcurrant, Pear, Lychee

**Gelati:** Chocolate, Vanilla, Espresso, Pistachio, Strawberry, Fior de Late, Coconut, Choco Mint, Chocolate Banana, Cherry Mascarpone, Praline, Oreo, Stracciatella, Rum Raisin

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### The Digestif Cocktail 18

#### Butterscotch Espresso Martini

Vodka, Kahlua, Espresso, Butterscotch Syrup

#### Limoncello Spritz

Limoncello, Prosecco

#### After Supper

Apricot Brandy, Orange Curaçao, Amaretto, Lime Juice

#### Liqueurs 15

Averna  
Sambuca  
Limoncello  
Fernet Branca

#### Grappa 18

Grappa Collavini

#### Tea

Silver White Tea	8
Fresh Mint Tea	7
Chamomile Tea	7
Jasmine Tea	7

#### Coffee

Affogato	8
Espresso	7/8
Cappuccino	7
Latte	7

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