

# Antipasti

## Reef Club Antipasti

Marinated Grilled Vegetables, Cecina de Leon & Beef Bresaola, Scamorza, Kalamata Olives, Ciabatta Bread  

55

## Carpaccio di Manzo

Wagyu Beef Carpaccio, Lemon Dressing, Shaved Pecorino, Rocket Leaves & Aged Balsamic 

36

## Panzanella Insalata Moderna

Heirloom Tomato, Honey Glazed Rosemary Crouton, Cecina de Leon & Buffalo Mozzarella  

32

## Calamari Fritti

Deep Fried Calamari, Smoked Paprika, Chili Aioli  

28

## Tartare di Tonno Primavera

Hand Cut Yellow Fin Tuna, Kalamata Olives, Tomato, Fresh Basil & Extra Virgin Olive Oil 

28

## Fritto Misto de Verdura

Vegetable Tempura, Marinara Sauce

27

## Gazpacho all'Anguria, Tartar di Anguria i Feta

Watermelon Gazpacho, Pickled Watermelon, Crumbled Feta Cheese & Mint 

24

# Pizza

Our pizzas are Neapolitan style baked directly on a stone fired hearth at 475 degrees to lock in the flavor. We use only natural ingredients with our home made dough and tomato sauce, locally seasonally sourced products when available.

## Bianco & Nera

Mozzarella, Scamorza, Goat Cheese, Gorgonzola, Black Truffle  

38

## Burrata & Parma Ham

Creamy "Puglia" Burrata, Tomato Sauce, Parma Ham   

38

## Nduja, Mozzarella di Campana and Parmigiano

Spicy Spreadable Calabrese Sausage, Mozzarella, Shaved Parmesan Cheese   

36

## Margarita

Tomato Sauce, Buffalo Mozzarella, Garden Basil  

27

 Sustainably Sourced Local Fish

 Nuts,  Alcohol,  Dairy,  Pork,  Gluten,  Egg,  Seafood,  Fish

Prices are quoted in US dollars and subject to 10% service charge and applicable taxes.  
Please advise your server of any dietary restrictions.

## Focaccia Croccante

### Tonno i Cheddar Sciogliere

Preserved Maldivian Tuna Loin, Citrus Mayonnaise, Chives & Melted Cheddar  

28

### Pollo alla Griglia i Pesto Genovese

Grilled Chicken Breast, Basil Pesto, Sundried Tomato & Buffalo Mozzarella  

26

### Verdure Sottaceto i Ricotta Verde

Marinated Vegetables, Herb Ricotta, Heirloom Cherry Tomato & Lemon Zests  

24

## Pasta & Risotto

### Tagliatelle all' Aragosta

Grilled Lobster, Fresh Tagliatelle, Bisque, Cherry Tomato   

70

### Gemelli Alfredo con Pollo y Fungo

Fresh Gemelli Pasta, Corn Fed Chicken Breast, Fresh Cream, Parmesan Cheese, Button Mushroom   

38

### Asparago Risotto

Arborio Rice, Green Asparagus Mousseline, White Wine, Shaved Asparagus & Parmesan Cheese 

38

### Spaghetti alle Vongole

New Zealand Clam, White Wine, Parsley, Chili, Extra Virgin Olive Oil   

36

### Rigatoni all' Amatriciana

Guanciale, Cherry Tomato, White Wine, Parsley   

32

## Main Course

### Aragosta alla Griglia

Whole Grilled Indian Ocean Lobster, Lemon Butter Sauce  

120

### Manzo Polpette di Carne

Wagyu beef Meat Ball, Homemade Marinara Sauce & Shaved Parmesan Cheese, Fresh Spaghettoni 



52

### Saltimbocca di Vitello alle Erbe Aromatiche

Grilled Veal Tenderloin, Sage, San Daniele, Rosemary Roasted Baby Potato   

46

### Filetto di Pesce Maldiviano alla Griglia

Grilled Maldivian Reef Fish Fillet, Spinach, Tomato, Capers, Olives, Bread Crumb  

38

### Parmigiana di Melanzane

Baked Eggplant, Marinara Sauce & Buffalo Mozzarella, Crispy Basil 

38

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## Dolci / Dessert

### Crostata di Fichi e Mandorle

24

Oven Baked Fig & Almond tart, Whipped Honey Cream    

### Cannoli Siciliani Tradizionali

20

Homemade Traditional Cannoli, Fresh Ricotta, Chocolate, Lemon Zest, Pistachio    

### Panna Cotta i Composta di Pesche, Sbriciolata alla Vaniglia

20

Vanilla Panna Cotta, Peach Compote, Vanilla Crumble, Balsamic Reduction   

### Frutta di Stagione

20

Seasonal Fruit Selection

### 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, Litchi

**Gelati:** Chocolate, Vanilla, Espresso, Pistachio, Strawberry, Fior de Late, Coconut, Choco Mint,

Chocolate Banana, Cherry Mascarpone, Praline, Oreo, Stracciatella, Rum Raisin

 Nuts,  Dairy,  Gluten,  Egg

### The Digestif Cocktail

**Butterscotch Espresso Martini** 18

Vodka, Kahlua, Espresso, Butterscotch Syrup

**Limoncello Spritz** 18

Limoncello, Prosecco, Pomelo

**After Supper** 18

Apricot Brandy, Orange Curaçao, Amaretto,

Lime Juice

### Tea

Silver White Tea 12

Fresh Mint Tea 7

Chamomile Tea 7

Jasmine Tea 7

### Coffee

Affogato 8

Espresso 7/8

Cappuccino 7

Latte 7

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