



Menu

Traditional Italian dishes with a modern & contemporary twist

Zuppa

Minestrone alla Milanese **V** 13

Bruschetta & Antipasti

Smoked artichoke, feta, vine ripe tomatoes, basil, balsamic glaze **V** 16

Grilled eggplant sandwich, roasted pepper, goats cheese, basil **V** 15

Mushroom terrine, truffle oil, red onion marmalade, fig jam **V, GF** 16

Strawberry balsamic, greens, grapes, spicy pecans, gorgonzola **V, N, GF** 18

Caprese salad, buffalo mozzarella, confit tomatoes, basil dressing **V, GF** 16

Piadina – Italian Flatbread

Caramelized onion flatbread, gorgonzola, mushroom, tomato jam **V** 16

Pasta

Mushroom ravioli, portobello, tomatoes, parmesan, thyme **V** 18

Spaghetti arrabbiata, olive oil, chili, herbs **V** 18

Risotto & Gnocchi

Parmesan gnocchi, spicy napolitana, capers, basil, kalamata olives **V** 20

Dolce

Gelato

Flavour of the week, 30 second sponge **N** 12

Tiramisu

Coffee flavoured Italian dessert 17

Crème brûlée

white chocolate, raspberry sorbet **GF** 17

Magnum cassata

w. Valrhona caramel chocolate, caramelized apple, almond sponge, cedro, clementine ice cream **N** 17

Chocolate soufflé, snickers ice cream - for two (Prep. time 20 minutes) **N** 17

V vegetarian P pork A alcohol S seafood N nuts GF gluten

Vegetarian options, gluten free bread & pastas are available upon request. Kindly notify one of our team member if you have any allergic intolerance
Prices are in USD & subject to 23.2% government taxes & service charge. (*) items denotes a surcharge of USD12 for Dine Around All Inclusive guests