

BRUSCHETTAS

- 1. BREAD WITH CHERRY TOMATOES 150**
Toasted Tuscan bread topped with cherry tomatoes, garlic, basil and extra virgin olive oil
- 2. BREAD WITH PANTELLERIA CAPERS 170**
Toasted home baked bread topped with tomatoes, garlic, oregano, black olives and Pantelleria capers
- 3. BREAD WITH SMOKED SALMON 210**
Crostini bread topped with herbs butter and smoked salmon. Served with mustard sauce and cappers
- 4. BREAD WITH PARMA HAM 270**
Toasted Tuscan bread topped with grilled seasonal vegetables, mozzarella and Parma ham. Served with Sun dried tomatoes pesto

APPETIZERS & SALADS

- 5. PRUSCIUTTO E MELONE 300**
Italian 18-month Parma ham Riserva and cantaloupe melon drizzled with balsamic Vinegar reduction
- 6. ANTIPASTI MISTI 520**
Assorted platter of Italian cold cuts and cheeses, served with grilled vegetables, marinated olives and semi-dried tomatoes
- 7. SALSICCIA 240**
Grilled imported Italian sausage served with wild rocket leaves, Parmesan shavings and spicy Arrabbiata sauce
- 8. BABY ROMAINE SALAD DRESSED 220**
With Parmesan and crispy bacon. Served with grilled Paprika- oregano marinated chicken breast and sun dried tomato sauce
- 9. CLASSIC GREEK SALAD 200**
Fresh tomatoes, cucumber, bell peppers and onion. Dressed with red wine-oregano vinaigrette and serve with olives and Feta cheese
- 10. INSALATA MISTA: MIXED SALAD 180**
Mixed green salad and vegetables Served with Truffle - Tomato Vinaigrette, Black Olives and Pamesan.

SANDWICHES & BURGER

- 11. COZZE ARRABBIATE 240**
Sautéed New Zealand mussels served with a spicy tomato sauce and garlic bread croutons
- 12. HOMEMADE POTATO FRIES 110**
Served with truffle pink sauce
- 13. FOCACCIA SANDWICH 180**
Filled with carved cook ham, Cedar cheese, tomatoes and fresh greens. Served with honey-mustard mayo
- 14. CIABATTA SANDWICH 190**
Filled with grilled cayun marinated chicken breast, fresh tomatoes and wild rocket. Served with cayenne cocktail sauce
- 15. ANGUS BEED BURGER 300**
In homemade bread bun, grilled mushrooms, caramelized onions, Cedar cheese, fresh lettuce and tomatoes. Served with truffle pink sauce

HOMEMADE PASTAS

- 16. RAVIOLI RICOTTA E LIMONE 370**
Homemade filled with ricotta cheese and lemon Served with a shrimp and cherry tomato white wine sauce.
- 17. GNOCCHI CON AGNELLO 280**
Homemade potato gnocchi with a slowly cooked Australian lamb ragout. Topped with Parmesan Cheese

PASTAS

(SPAGHTTI, PENNE OR ANGEIL HAIRS)

- 18. ARRABBIATA 180**
Spicy sauce made with Italian San Marzano tomatoes fresh basil and chili. Topped with Parmigiano Reggiano
- 19. FUNGHI E PROSCIUTTO 200**
Mix wild mushrooms and carved ham in cream sauce
- 20. ALLA BOLOGNESE 210**
Italian pancetta and selected cuts of beef and pork in a home-made Bolognese sauce. Topped with Parmigiano Reggiano
- 21. AL FRUTTI DI MARE 340**
Mix local seafood in a tomato and garlic marinara sauce
- 22. SALSICCIA E PEPPERONI 250**
Imported Italian sausage and bell peppers with oregano
- 23. AL GRANCHIO 270**
Sauce made with Italian San Marzano tomatoes, blue swimming crab meat and white wine
- 24. ALLA MATRICIANA 210**
Italian bacon, San Marzano tomatoes and onion. Topped with Pecorino cheese
- 25. SALMONE W OLIVE 240**
Norwegian smoked salmon and black olives in shallot-saffron cream sauce
- 26. POMODORO E CREMA DI PARMIGIANO 240**
Tomato sauce, Parmesan cheese cream and Italian basil pesto

MAIN COURSES

- 27. FILETTO AL PEPE ROSA 800**
Grilled Australian Angus beef tenderloin (200g).Served with pink-pepper sauce, Grilled Errinji mushrooms, Roasted potatoes and grilled vegetables
- 28. SCALOPPINE AL LIMONE 590**
Pan-fried beef tenderloin escallops in lemon-white wine sauce. Served with sautéed spinach, baby potatoes and grilled vegetables
- 29. STINCO DI AGNELLO 480**
Slowly braised Australian lamb shank. Served with its own red wine reduced gravy, buttered potatoes and seasonal vegetables
- 30. SALMONE 400**
Pan-fried Norwegian salmon fillet. Served with Dijon mustard sauce, wild rocket-cherry tomato salad and buttered baby potatoes
- 31. FISH AND CHIPS 310**
Dark beer buttered fish fillet and homemade potato fries. Served with cayenne-tartar and grilled bell

ROOM SERVICE MENU

Served from 11.00 A.M. to 11.00 P.M. 🕒 0

THAI MENU

- 32. THAI CLASSIC APPETIZERS** 170
- 33. SALAD ROLLS** 140
Rice paper wraps filled with fresh white shrimps, smoked salmon, greens and local vegetables. Served with homemade tamarind sauce
- 34. CLASSIC CHICKEN SATAY** 130
Served with homemade peanuts sauce, marinated cucumbers and mix salad
- 35. MARINATED CHICKEN BREAST** 220
Sliced and served with homemade green curry sauce, apple eggplants and steam Jasmine rice
- 36. CLASSIC STIR FRIED THAI NOODLE "PAD THAI"** 190
With mixed sea food. Served in omelet with crush peanuts, chives, bean sprouts and fresh lime
- 37. SPRING ROLLS** 180
Deep fried homemade spring rolls filled with seasonal vegetables. Served with sweet chilies sauce and plum sauce

DESSERTS

- 38. TIRAMISU** 220
Classic Italian desert. Layers of espresso-soaked savoiardi biscuits and light mascarpone mousse, drizzled with Amaretti crumbs
- 39. CREMA CATALANA** 170
An assortment of three crème brule pots: vanilla, lemon grass and ginger
- 40. HOMEMADE PROFITEROLES** 210
Filled with Chantilly sauce and topped with dark chocolate mousse
- 41. FRESH SEASONAL LOCAL FRUIT PLATTER** 110

Prices are inclusive of Service Charge and government tax.