

**Escape to the Mediterranean
embrace of Allegria, here on
our deck or right on the beach.**

Quality Italian ingredients and authentic
Southern European recipes, all created with
expertise in an open kitchen that invites guests
to spy on our skilled chefs creating pastas,
pizzas, gnocchi and fresh seafood.



**Our planet needs
a little TLC—Tender Loving Care.**

Because we care about what matters, we challenged our chefs to create delicious feel-good vegetarian and plant-based dishes. We had a lot of fun testing recipes.

That's how Keen on Green came to be.

Even if you're not a vegetarian (yet), we hope that you are keen on trying the dishes labelled in green. But know that regardless of your choice, everything is made with love in kitchens that care.

COLD STARTER

LUX* GREEN SALAD 20 CAL 210

Garden green leaves, shaved vegetables, pickled mushrooms, green peas, vinegar sprays, olives oils

HAND-CUT MARINATED 26 ANGUS BEEF CARPACCIO (D)

Truffle cream, rocket leaves, Parmesan cheese, truffle dressing

TRIPLE TOMATO 28 BURRATA CROSTINI (N) (D) (G) CAL 210

Wood-fired crispy bread, homemade tomato compote, extra virgin olive oil, fennel pollen, heirloom tomato, burrata

SAN DANIELE 30 PROSCIUTTO AND MELON

San Daniele ham, compressed melon, rocket leaves, aged balsamic, vanilla honey

Allergic to pollen, peanuts or negativity?

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

(G) Gluten

(N) Nuts

(D) Dairy

(A) Alcohol

CHARRED OCTOPUS 30

(D) (G)

Whipped potato cream, Parma ham, piccolini onion, samphire

TWO KING PRAWNS 32

FROM OUR WOOD-FIRED OVEN (D)

Cooked in their shells, saffron, lemon, potatoes, rocket leaves

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ROASTED PUMPKIN SOUP (D) (G) 22

Pumpkin tortellini, Lardo di colonata, Hokkaido scallop, pumpkin oil

MINESTRONE SOUP (D) (G) (N) 20**CAL 190**

Cannellini beans, Ditalini pasta, pesto, shaved parmesan

ITALIAN FISH SOUP (D) (G) (N) (A) 26

Roasted seafood, dry tomatoes, fennel

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PASTA & PESTO 28

(D) (G) (N) CAL 210

Trofie pasta, Genovese pesto,
toasted pine nuts, Pecorino cheese

THREE CHEESE RAVIOLI 28

(D) (G) (N) CAL 380

Gorgonzola, Taleggio, ricotta, beurre,
noisette, tarragon, pine nuts, Balsamico

BUCATINI CARBONARA 28

(D) (G)

Cured pork pancetta,
Parmesan cheese

SPAGHETTI CILIEGINO 30

POMODORINI (D) (G)

CAL 380

Tomato Ciliegino, olive oil,
basil, Parmesan cheese

MUSHROOM RISOTTO 38

WITH SEARED FOIE GRAS

(A) (D) (G)

Creamy risotto, sautéed mushroom,
foie gras

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CONFIT DUCK RAVIOLI 32

(D) (G) (A)

Roasted onion sauce, salsify,
Parmesan chips

LOBSTER RISOTTO 55

(A) (D)

Maldivian lobster medallions,
fennel, sun-blushed cherry tomatoes

SPICY CRAB BLACK & 50

WHITE FETTUCCINE

(A) (D) (G)

Handcrafted fettuccine, crab meat, chilli,
parsley, fresh lemon

GOLDEN SAFFRON 36

RISOTTO (D) (A)

CAL 400

Aged Acquerello rice, saffron,
gold leaf

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MEAT, FISH & SEAFOOD

GROUPER POACHED IN OLIVE OIL (D) 38

Creamy potatoes, garlic, basil,
tomatoes

BARRAMUNDI CARTOCCIO & CITRUS (N) 38

Fennel, cherry tomato, citrus salad,
bergamot olive oil, fennel pollen

CHICKEN CACCIATORE 34 (D) (G) (A)

Cipollini onions, bell peppers,
forest mushroom, lemon,
Taggiasca olives, polenta fritters

TRUFFLE BEEF CHEEKS 40 (A) (D)

Eight-hour braised beef cheeks,
creamy mashed potato,
root vegetables, jus

BLACK ANGUS BEEF SIRLOIN 50 (A) (D)

Balsamic-glazed tomato,
eryngii mushroom, truffle mashed
potato, elephant garlic

MALDIVIAN WHOLE-GRILLED LOBSTER 800G (A) (D) 120

LUX* green salad, creamymashed
potato, garlic butter sauce

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PIZZA

Our pizza dough is made with Italian 00 flour. Each kilo of dough contains 1 gram of yeast and 75% water, creating a light, digestible crust.

All our pizzas can be prepared with gluten free crust.

CALZONE PEPPERONI 34

(D) (G)

Spinach, pork pepperoni, ricotta cheese, sun-dried tomatoes, mushrooms, smoked paprika powder, artichokes, Sicilian olives

PIZZA PROSCIUTTO DI 34

PARMA (D) (G)

Bocconcini mozzarella, tomato, Parmigiano, arugula, balsamic

PIZZA TONNO 32

AGLIO E OLIO (D) (G)

Maldivian tuna, garlic, red chilies, sun-blushed tomatoes, basil, oregano

PIZZA AL BENNO 32

(D) (G)

Tomato sauce, caramelized pineapple, speck, pickles, chillies, mozzarella cheese

Additional toppings

Picked and shelled lump crab meat 14
or Hokkaido scallops

Tasmanian home-cured salmon (SF) 14

Umbria black truffle 20

Maldivian lobster 20

Iberico Pork ham 14

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PIZZA BIANCA 32 **(D) (G) (N) CAL** **CAL 290**

Cheeses: Taleggio, Fontina and Scamorza, pear, pecan nuts, balsamic, radicchio rosso

PIZZA GORGONZOLA 32 **DOLCE (D) (G)** **CAL 290**

Roseval potatoes, red onion jam, rosemary, rocket leaves

PIZZA FRUTTI DI MARE 34 **(D) (G)**

Marinated fish and seafood, parsley, capers, lemon zest

Additional toppings

Picked and shelled lump crab meat or Hokkaido scallops	14
Tasmanian home-cured salmon (SF)	14
Umbria black truffle	20
Maldivian lobster	20
Iberico Pork ham	14

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CHEF'S CHEESE SELECTION OF THE MARKET (D) (G) (N)

23

Homemade fresh fruit and nut
bread, dry figs, apple molasses

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SELECTION OF ICI SORBETS & ICE CREAMS 12
(A) (D) CAL 210

Vanilla, chocolate, strawberry, coffee, Limoncello, passion sorbet, raspberry sorbet

VANILLA PANNA COTTA 18
(D) CAL 180

Macerated rosemary berries, strawberry meringue

TIRAMISU 18
(A) (D) (G) (N)

CAL 330

Mascarpone, coffee ice cream, ladyfingers, coffee soil, pistachio biscotti shard

SEASONAL FRUIT PLATTER 18
CAL 190

Macerated rosemary berries, strawberry meringue

WARM CHOCOLATE TART 20
(G) (N) CAL 270

Blood orange sauce, candied kumquat, salted caramel ice cream

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