

STARTERS

Healthy Garden Leaf Salad (D) (V) - Mixed greens, Medjool dates, goat cheese, Mediterranean olive citrus dressing	22
Tuna Tartar (RP) - Avocado shallots and capers with olive oil, lime juice	23
Salad Niçoise (S) - Green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette Choice of: grilled tuna, reef fish or salmon	28
Reef Fish Ceviche (S) - Red onion, citrus fruit, coconut milk and tortilla chips	28
Grilled Prawn & Halloumi Salad - Watermelon, mint leaves, burgol lemon vinaigrette	28
Chicken or Tiger Prawns Caesar Salad (D) (S) - Grilled chicken breast or tiger prawns, croutons, soft boiled egg, turkey bacon, pickled white anchovies and parmesan cheese shavings	28/36
Beef Taquitos (SP) (D) - Jalapeno spiced guacamole and tomato salsa	38

FROM THE SOUP KETTLE

Chilled Watermelon Gazpacho (V) - Marinated watermelon, blended with cucumber, tomato, bell peppers and celery, sour dough croutons	16
Vegetable Minestrone Soup (V) - Vegetables and beans in a tomato broth	18
Roasted Pumpkin Soup (V) (D) - Crusty ciabatta garlic bread	20

SEAFOOD

Daily Catch - Fillet/Whole	38/48
Sustainably caught by the local fisherman please check with the waiter on the size of the fish	

Grilled - Marinated with olive oil garlic thyme and lime

Steamed - Plain steamed or steamed with Asian herbs

Fried - Marinated and deep fried

For whole fish, Please allow a 30 minutes minimum cooking time, Subject to fish size

Mediterranean Seabass (D)	250grams	34
Yellow Fin Tuna Steak (D)	250grams	42
Salmon Steak (D)	250grams	46
Tiger Prawns (D)	300grams	48
Lobster (D) *Full board supplement 30 per 500gm for Lobster*	500grams	92

Seafood Platter (D) - *Full board supplement 35*	98
Half - Lobster, Tiger Prawn, Calamari, Tuna, Reef Fish	

With baby vegetables, garlic pumpkin puree and butter spinach

Selection of Sauce: wasabi butter (D), lemon cream (D), tomato olive caper salsa

MEAT

Corn Fed Chicken Breast	250grams	38
Lamb Chops	250grams	48
Black Angus Cube Roll *Full board supplement 20*	350grams	68
Black Angus Grain Fed Tenderloin *Full board supplement 25*	250grams	78

With truffle mashed potato (D), roasted cherry tomato, grilled baby vegetables

Selection of Sauce: green pepper sauce, red wine sauce (A), mushroom sauce (D)

PASTA

SELECT YOU'RE OWN PASTA *Gluten free paste available on request
Linguine/Potato gnocchi/Fettuccini/Spaghetti/Penne

CHOICE OF SAUCES

Arrabiata (SP) (V) - Spicy tomato sauce	25
Aglia Olio Peperoncino Al Tonno (SP) (V) - Extra virgin olive oil garlic and dry chili flakes	28
Funghi Alfredo (V) (D) - Easy simple and super creamy mushroom and parmesan	30
Bolognese - Black angus beef ragout	32
Frutti di mare (S) (A) - Tomato sauce in black mussels, shrimp, sea scallops, calamari	39

CLASSIC FAVORITES

Grilled Vegetable Panini (V) (SP) (N) - Pesto, mozzarella, grilled eggplant, zucchini, red pepper, tomatoes, onions	34
Fish and Chips (S) - Malt vinegar, tartar sauce	36
Panini Club (D) - Ciabatta, grilled chicken breast, turkey bacon, lettuce, tomato, avocado	38
Chicken Burger (D) - Whole wheat bun, green salad and homemade coleslaw	38
Wagyu Beef Cheese Burger (D) - *Full board supplement 15*	59
Green salad and homemade coleslaw	
Lobster Club Sandwich (S) *Full board supplement 15*	59
Chopped lobster meat, toasted slices white bread, mayonnaise and Forno balsamic dressing	

DESSERTS

Apple Panna Cotta (D) (N) - Raspberry thyme sorbet, fresh mango coulis and crispy granola	18
Eclairs (D) (N) - Filled with vanilla pastry cream, hazelnut ice cream and chocolate sauce	18
Classic Tiramisu (D) (A)	18
Mascarpone cream, lady's finger soaked in espresso, Kahlua and brandy with coffee angels, coffee jelly	
Moisture Wet Cake (D) (N) - Chocolate Chantilly cream, fresh passion fruit coulis and vanilla ice cream	20
Baked Cheese Cake (D) (N) - With Almond jelly, flavours of meringue and marmalade ice cream	22
Sliced Tropical Fruits - With your preference of refreshing sorbet	22
Ice Cream (D) - Vanilla, chocolate, strawberry, salted caramel, cardamom or hazelnut praline (N)	
Sorbet - Lime, mango, passion fruit, papaya, pineapple, coconut or raspberry	6
1 scoop	10
2 scoops	14
3 scoops	

DAL NOSTRO FORNO

From the Oven

PIZZA - GOURMETS

LAKE COMO INDULGENCE (S) (D) - Grilled fresh salmon and black pepper 36

GARDEN (V) (D) - Aromatized and confit vegetables 28

TAGGIASCA (V) (D) - Buffalo mozzarella, dry tomatoes, olives and basil 38

PIZZA - SIGNATURE

PIZZA PEPPERONI (P) (D) (N) - Pepperoni, gorgonzola, taleggio, parmesan and mozzarella 38

HAWAIIAN (P) (D) - Pineapple, ham, mozzarella and tomato 36

MID SUMMER DREAM (V) (D) 36

Buffalo mozzarella, gorgonzola, parmesan, rocket salad and tomato

PIZZA - CLASSICS

MARGHERITA (V) (D) -Mozzarella, tomato and oregano 28

QUATTRO FORMAGGI (V) (D) - Gorgonzola, taleggio, parmesan and mozzarella 34

MARI E MONTI (S) (D) - Porcini mushrooms, calamari, fish, mozzarella, tomato 38

MAKE YOUR OWN

Your own pizza or calzone (choice of 3 topping or stuffing):
Small US\$24.00 - Large US\$38.00 - Extra US\$2.00 per topping
Gluten free pizza dough available upon request
All pizza are made with tomato sauce and mozzarella cheese.

Buffalo Mozzarella (D)	Beef Salami	Smoked Salmon (S)	Pesto (D) (N) (V)
Gorgonzola Cheese (D)	Chicken	Prawns (S)	Truffle Salsa
Goat Cheese (D)	Pork Bacon (P)	Maldivian Tuna (S)	Mushrooms (V)
Parma ham (P)	Anchovies (S)	Crab Meat (S)	Pineapple (V)
Spicy Chorizo (P)	Octopus (S)	Olives (V)	Rocket Leaves (V)

A - Alcohol D - Dairy Products GF - Gluten Free N - Nuts P - Pork RP - Raw Protein S - Seafood V -Vegetarian SP - Spicy

Should you have any specific dietary requirement or food preferences we will be more than happy to oblige. Simply refer to the our restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US dollars and subject to 10% service charge and 12% government taxes. Prices are subject to change without notice