

LA BREZZA

A LA CARTE
MENU



Ala Carte Menu

ENTITLED FOR GOLD ALL INCLUSIVE

APPETISERS

BRUSCHETTA TUNA MELT (D) (N) pan roasted and pulled pink peppered tuna loin basil pesto mozzarella cheese	\$12
TOMATO BRUSCHETTA (V) onion tomato basil	\$12
CRISPY CALAMARI (G) (S) honey mayo mustard dip	\$16
BASIL CHICKPEAS WITH LEMON SHRIMPS (S) (N) (D) garbanzo beans basil pesto lemon juice shrimps	\$16
CAESAR SALAD (D) (S) anchovy parmesan caesar dressing garlic croutons choice of grilled chicken, or prawns	\$14
MIXED GARDEN SALAD (V) (D) assorted lettuce olives tomato wedges parmesan homemade italian dressing	\$15
CANNELLINI SHRIMP SALAD (S) baby white beans celery cubes olive oil lemon zest shrimp	\$20
FRITTO MISTO (S) (D) deep fried mixed seafood tartar sauce	\$14

SOUPS & STEWS

MINISTRONE (V) (N) (D) vegetable broth tomato garden herbs mixed vegetables	\$12
SICILIAN SEAFOOD STEW (A) (D) (S) garlic bruschetta green mussel squid prawn white fish octopus scallop	\$16

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(V) - VEGETARIAN
(H) - HEALTHY OPTION
(N) - CONTAINS NUTS
(D) - CONTAINS DAIRY
(SP) - SPICY
(S) - CONTAINS SHELLFISH
(A) - CONTAINS ALCOHOL
(GF) - GLUTEN FREE

PRICES ARE SUBJECT TO
10% SERVICE CHARGE & 12% TAXES

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MAIN DISHES

LAMB RACK (D) (G) rosemary peppercorn sauce green beans mushroom	\$40
GRILLED TUNA (D) sauteed green beans virge sauce parsley	\$25
HERB MARINATED PORK CHOP (D) (A) (G) (P) oven roasted potatoes sauteed green beans fresh garden salad red wine jus	\$35
CHICKEN ALLA MATTONE (D) mashed potato grilled vegetables boneless chicken chicken sauce	\$25
SMOKED SALMON RISOTTO (D) arborio rice butter mascarpone cheese parmigiana-reggiano	\$20
REEF FISH PICCATATA (H) (A) (D) (G) spinach beetroot purée capers sauce	\$20
HOT SMOKED SALMON GRAVLAX (D) (G) gnocchi blue cheese	\$26
BEEF TENDERLOIN STEAK (A) (D) grilled vegetables mashed potato rum vanilla jus	\$30
MUSHROOM RISOTTO mushroom butter mascarpone cheese parmigiana-reggiano	\$16

PASTA (GLUTEN FREE OPTIONS AVAILABLE ON REQUEST)

LINGUINE (A) (D) (G) (S) shrimp clam garlic white wine butter	\$20
SPAGHETTI AGLIO E OLIO (D) (SP) (G) garlic extra virgin olive oil red chilli flakes parsley	\$19
RIGATONI BOLOGNESE (A) (D) (G) minced beef tomato celery carrots extra virgin olive oil parmesan	\$18
SPAGHETTI WITH TOMATO & BASIL SAUCE (D)(G) homemade tomato sauce basil parmigiana-reggiano	\$19
PENNE GENOVESE (D) (G) (N) sweet basil pesto cheese pine nuts	\$19
CHICKEN FETTUCCINE ALFREDO (A) (D) cream butter parmesan cheese	\$20

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PIZZA (GLUTEN FREE OPTIONS AVAILABLE ON REQUEST)

MARGHERITA PIZZA (D) (V)	\$12
mozzarella tomato sauce fresh basil fresh tomatoes	
VEGETABLES AND OREGANO PIZZA (D) (V)	\$12
zucchini onion yellow squash mushroom bell pepper shredded mozzarella	
PEPPERONI PIZZA (D) (P)	\$20
sliced spicy pork or spicy beef pepperoni cheese	
PROSCIUTTO & ARTICHOKE PIZZA (D) (P)	\$22
shaved prosciutto di parma cured pork cheese	
HAWAIIAN PIZZA (D)	\$15
chicken cheese pineapple	
FOUR CHEESE PIZZA (D) (V)	\$15
blue cheese parmesan cheese mozzarella cheese fontina cheese	
TUNA PIZZA (D) (SP)	\$20
onion, peppers chilli flakes cheese	

SIDE DISHES

RISOTTO (D)	\$8
arborio rice mushroom onion garlic chicken stock	
MIXED GRILLED MARKET VEGETABLES (V)	\$7
FRENCH FRIES (V)	\$8
POTATO WEDGES (V)	\$8
CREAMY POLENTA (V) (D)	\$7

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DESSERTS

COCONUT PANNA COTTA (D) (GF) (V) mango sauce cookie crumble fresh berries chocolate	\$12
FRUIT SALAD (V) (GF) (H) vanilla ice- cream (D)	\$12
ITALIAN CHEESECAKE (D) strawberry coulis, croustillant tuile	\$12
TIRAMISU AND PISTACHIO BISCOTTI (N) (D) coffee ice-cream mascarpone cheese mint leaves	\$12
CHOCOLATE MOUSSE SPONGE (GF) (D) fresh berries mint leaf meringue	\$12
APPLE CRUMBLE TART (V) vanilla ice-cream (D)	\$12

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