

Antipasti	All served with fresh bread from pizza oven and rustic tomato salsa	
	Carne – Chef’s selection of cold cuts	42
	Formaggio D, GF – Manchego, pecorino and parmesan	38
	Verde D, V	34
	Grilled vegetables, mushrooms, asparagus, grissini and pecorino	

Insalata	Crudo GF, RP – Line caught tuna, caper berries, and caprese dressing	35
	Caesar – 63°C free range egg, brioche crouton, romaine and silver anchovies	38
	Baby Spinach A, D, GF – Pinot grigio poached pear, gorgonzola piccante, pear gel and crisp	30
	Wagyu Carpaccio D, GF, RP – Rucola, parmesan and pickled mushrooms	40
	Burrata D, – Heirloom tomatoes, chefs garden basil and olive salsa	38

Bruschetta	Prosciutto P – fig and rucola	27
	Tomato V – Avocado, ripped and basil extra vergin olive oil	21
	Spinach D, V – Porto bello, taleggio and thyme	27

Pasta	Rigatoni alla Puttanesca D Roma tomatoes, arbequina olives, capers and silver anchovies	38
	Carbonara D, P Pancetta, garlic crème sauce, smoked egg yolk, parmesan and Italian parsley	42
	Spaghetti alla Bolognese A, D Grass-fed angus beef ragout and pecorino	44
	Hand Cut Pappardelle D, N Sundried tomato pesto, basil and parmesan	36
	Gnocchi D, N Roast mushrooms, kale, goats curd and Island almond	40

Panini	Grilled vegetables – Goat curd, Artichoke and rucola	24
	Roma Tomato N – Mozzarella and pesto	26
	Portobello D, N – Taleggio, spinach, basil and pine nut salsa	30
	Ham N – provolone, pesto, tomato and chilli jam	32

Pescatore	Local Fisherman’s Catch GF Pan fried, tomato, extra virgin olive oil, lemon and oregano	48
	Shaviyani Atoll Grilled Seafood Platter GF, N Lobster 800gram, slipper lobster, Maldivian tuna, king salmon, jumbo 361 prawns, scallops, mussels, calamari served with salsa verde, lemon	328
	<i>*Full board and half board supplement</i>	
		128

Pizza	Bianca D – Taleggio, gorgonzola piccante, rosemary, sea salt and extra virgin olive oil	35
	Grande Verde D, N – Asparagus, baby spinach, goat’s curd, pesto sauce, pine nuts	40
	Margherita D – Tomato sauce, buffalo Mozzarella ad fresh basil	38
	Prosciutto D, P – Tomato sauce, ham, chilli, artichoke, roquette, parmesan and basil dressing	44
	Frutti di Mare D, S – Shaviyani atoll seafood, shredded ice berg, tobiko, marie rose sauce, and dill	46
	Jamon Iberico D, P – Mozzarella, olive oil, rosemary, rucola and 36 months aged Jamón ibérico	52

Dolce	Tiramisù A, D Caramel crunchy, baileys and cocoa nibs	34
	Panna Cotta D Vanilla and mixed berries compote	26
	Cannoli A, D, N Ricotta diplomat, red cherries, citrus, orange and pistachio	32
	Cassata Siciliana Magnum D, N 28 Cranberries, pistachio and Valrhona Araguani	

A – Alcohol D – Dairy Products GF – Gluten Free N – Nuts
P – Pork RP – Raw Protein S – Shellfish V – Vegetarian

All prices are in USD and subject to 10% service charge and 12% government service taxes will be added to your check.
If you have any concerns regarding food allergens, please let us know prior to making orders.