

<i>ENTRÉE</i>	<i>Entrée/Main</i>
Caprese Salad Buffalo mozzarella, plum tomato, extra virgin olive oil, oregano, sea salt flakes, homemade basil pesto <i>n</i>	25
Bruschetta alla Romana Garlic baguette, plum tomato, basil, extra virgin olive oil, oregano	20
Beef Carpaccio Thinly sliced tenderloin, arugula, parmesan shavings, black truffle olive oil, fresh lemon	26
Fried Calamari Garlic, garden herb aioli, fresh lemon	15 / 28
Seared Tuna Salad Yellowfin tuna, capers, radish, tomato salsa, mustard, fresh lemon	20 / 35
Seafood Salad Prawn, calamari, mussel, reef fish, fennel, orange, capers, Italian parsley, lemon olive dressing	29 / 39*
Mediterranean Salad Greens, quail egg, sundried tomato, artichoke, cucumber, olive, gorgonzola cheese, basil, red wine vinegar dressing	18 / 33

Salads served as entrée or main course size.

MAIN COURSES

PIZZA

Four Cheese Mozzarella, gorgonzola, parmesan, brie, oregano, extra virgin olive oil, white base	25
Mediterranean Vegetable Mozzarella, grilled capsicum, mushroom, tomato, zucchini, eggplant, black olive, extra virgin olive oil, fresh basil, white base	25
Mushroom and Truffle Mozzarella, handpicked mushroom, parsley, truffle oil, white base	22
Smoked Salmon Mozzarella, red onion, dill cream, home smoked salmon, caper, spinach, chive, white base	28
Margherita Tomato, buffalo mozzarella, fresh basil, oregano, parmesan, extra virgin olive oil	18
Seafood Tomato, mozzarella, shrimp, calamari, roast garlic, chilli flakes	25
Maldivian Tuna Tomato, mozzarella, red onion, home-smoked yellowfin tuna, Maldivian chilli oil	22
Pesto Chicken Tomato, mozzarella, grilled chicken, arugula, basil pesto <i>n</i>	24
Spicy Salami Tomato, mozzarella, Kalamata olives, spicy beef salami, chilli oil	22

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PASTA AND RISOTTO

Pasta alla Napoletana	Penne, tomato, fresh basil, garlic, extra virgin olive oil	18
Ravioli Verdi	Spinach, ricotta ravioli, taleggio sauce, pecan, parmesan shavings <i>n</i>	30
Spaghetti Bolognese	Beef ragu, tomato sauce, parmesan, fresh basil	32
Seafood Linguine	Prawn, reef fish, calamari, mussel, garlic, extra virgin olive oil, chilli flakes	36
Potato Gnocchi	Potato dumplings, creamy spinach sauce, parmesan shavings	26
Mushroom Risotto	Carnaroli rice, mixed mushrooms, truffle oil	32
Seafood Risotto	Carnaroli rice, seafood, saffron, fresh lemon	36
Lasagne	Beef ragu, béchamel sauce, tomato sauce, parmesan cheese	38

MAIN PLATES

Garlic Rosemary Chicken	Grilled marinated chicken breast, herb roasted potato, grilled artichoke, cranberry jus	32
Baked Reef Fish	Cherry tomato stew, capers, red onion, olive, parsley, chilli flakes, lemon, herb, sourdough crostini	28
Eggplant Parmigiana	Tomato, provolone, mozzarella, parmesan, basil	24
Lamb Ossobuco	Cross-cut lamb shank, root vegetables, tomato broth, gremolata, saffron risotto	46*
Grilled Calamari	Spicy romesco sauce, green salad, balsamic, extra virgin olive oil	38

DESSERT

Tiramisu	Sponge fingers, espresso, mascarpone, cocoa dust.	16
Crème Brûlée	Cream custard, caramelised sugar, sour cherries	16
Profiteroles	Whipped cream, warm chocolate sauce, toasted almond <i>n</i>	14
Stracciatella	Dark chocolate chip ice cream, chocolate wafer cookie sandwich	14
Fresh Fruit Salad	Fresh fruit selection, lime mint syrup	14
Homemade Ice Cream and Sorbet	Madagascan vanilla, Belgian chocolate, Strawberry, Island coconut	8 per scoop
Homemade Sorbet	Mango, Lemon Lime, Island Coconut	8 per scoop

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WYW Vegan/Vegetarian

ENTRÉE

Entrée/Main

Caprese Salad Vegan mozzarella, plum tomato, extra virgin olive oil, oregano, sea salt flakes, homemade basil pesto <i>n</i>	25
Bruschetta alla Romana Garlic baguette, plum tomato, basil, extra virgin olive oil, oregano	20
Zucchini Carpaccio Grilled zucchini, arugula, plant-based parmesan, black truffle olive oil, fresh lemon	26
Konjac Calamari Fried plant-based calamari, vegan garlic herb aioli	15 / 28
Fennel Salad Radicchio, orange, caper, Italian parsley, dill, pine nut, lemon olive dressing <i>n</i>	29 / 39*
Mediterranean Salad Greens, sundried tomato, grilled capsicum, artichoke, cucumber, vegan feta, olive, basil, red wine vinegar dressing <i>Optional quail egg</i>	18 / 33

Salads served as entrée or main course size.

MAIN COURSES

PIZZA

Mediterranean Vegetable Tomato, vegan mozzarella, capsicum, mushroom, tomato, zucchini, eggplant, black olive, extra virgin olive oil, fresh basil	25
Mushroom and Truffle Tomato, vegan mozzarella, handpicked mushroom, parsley, truffle oil	22
Margherita Tomato, vegan mozzarella, fresh basil, oregano, plant-based parmesan, extra virgin olive oil	18
Veafood Tomato, vegan mozzarella, plant-based prawn, konjac calamari, roasted garlic, chilli flakes	25
Pesto Chicken Tomato, vegan mozzarella, vegan chicken, arugula, basil pesto <i>n</i>	24

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PASTA AND RISOTTO

Pasta alla Napoletana	Penne, tomato, fresh basil, garlic, extra virgin olive oil	18
Spaghetti Mushognese	Mushroom ragu, tomato sauce, plant-based parmesan, fresh basil	32
Veafood Linguine	Plant based prawn, konjac calamari, garlic, extra virgin olive oil, chilli flakes	36
Potato Gnocchi	Potato dumplings, vegan cream, spinach, plant-based parmesan	26
Mushroom Risotto	Carnaroli rice, mixed mushroom, truffle oil, plant-based parmesan	32

MAIN PLATES

Crispy Fishless Fillet	Cherry tomato stew, caper, red onion, olive, parsley, chilli, lemon, herb, sourdough crostini	28
Eggplant Parmigiana	Tomato sauce, plant-based parmesan, mozzarella, basil	24
Pan Fried Konjac Calamari	Spicy romesco sauce, green salad, balsamic, extra virgin olive oil	38

DESSERT

Coconut Tiramisu	Sponge fingers, espresso, coconut cream cheese, cocoa dust	16
Lemon Panna cotta	Plant-based cream, mixed berry, basil coulis	14
Chocolate Nut Fudge	Cashew, almond butter, caramel sauce, chocolate shavings, sea salt flakes, vanilla coconut ice cream <i>n</i>	16
Fresh Fruit Salad	Fresh fruit selection, lime mint syrup	14
Homemade Ice Cream	Island Coconut	8 per scoop
Homemade Sorbet	Mango, Lemon Lime, Island Coconut	8 per scoop

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ENTRÉE

Entrée/Main

Caprese Salad Vegan mozzarella, plum tomato, extra virgin olive oil, oregano, sea salt flakes, homemade basil pesto <i>n</i>	25
Bruschetta alla Romana Garlic baguette, plum tomato, basil, extra virgin olive oil, oregano	20
Beef Carpaccio Thinly sliced tenderloin, arugula, plant-based parmesan, black truffle, olive oil, fresh lemon	26
Fried Calamari Garlic, herb aioli, fresh lemon	15 / 28
Seared Tuna Salad Yellowfin tuna, caper, radish, tomato salsa, mustard, fresh lemon	20 / 35
Seafood Salad Prawn, calamari, mussel, reef fish, fennel, orange, capers, Italian parsley, lemon olive dressing	29 / 39*
Mediterranean Salad Greens, quail egg, sundried tomato, artichoke, cucumber, olive, vegan feta, basil, red wine vinegar dressing	18 / 33

Salads served as entrée or main course size.

MAIN COURSES

PIZZA

Mediterranean Vegetable Tomato, vegan mozzarella, capsicum, mushroom, tomato, zucchini, eggplant, black olive, extra virgin olive oil, fresh basil	25
Mushroom and Truffle Vegan mozzarella, handpicked mushroom, parsley, truffle oil, white base	22
Smoked Salmon Mozzarella, red onion, vegan dill cream, home-smoked salmon, caper, spinach, chive, white base	28
Margherita Tomato, vegan mozzarella, fresh basil, oregano, plant-based parmesan, extra virgin olive oil	18
Seafood Tomato, vegan mozzarella, shrimp, calamari, roasted garlic, chilli flakes	25
Maldivian Tuna Tomato, vegan mozzarella, red onion, home smoked yellowfin tuna, Maldivian chilli oil	22
Pesto Chicken Tomato, vegan mozzarella, grilled chicken, arugula, basil pesto <i>n</i>	24
Spicy Salami Tomato, vegan mozzarella, Kalamata olive, spicy beef salami, chilli oil	22

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PASTA AND RISOTTO

Pasta alla Napoletana	Penne, tomato, fresh basil, garlic, extra virgin olive oil	18
Spaghetti Bolognese	Beef ragu, tomato sauce, plant-based parmesan, fresh basil	32
Seafood Linguine	Prawn, reef fish, calamari, mussel, garlic, extra virgin olive oil, chilli flakes	36
Potato Gnocchi	Potato dumplings, vegan cream, spinach, plant-based parmesan	26
Mushroom Risotto	Carnaroli rice, mixed mushrooms, truffle oil, plant-based parmesan	32
Seafood Risotto	Carnaroli rice, seafood, saffron, plant-based parmesan, fresh lemon	36

MAIN PLATES

Garlic Rosemary Chicken	Grilled marinated chicken breast, herb roasted potato, grilled artichoke, cranberry jus	32
Baked Reef Fish	Cherry tomato stew, caper, red onion, olives, parsley, chilli flakes, lemon, herb, sourdough crostini	28
Eggplant Parmigiana	Tomato, plant-based parmesan, vegan mozzarella, basil	24
Lamb Ossobuco	Cross-cut lamb shank, root vegetable, tomato broth, gremolata, saffron risotto	46*
Grilled Calamari	Spicy romesco sauce, green salad, balsamic, extra virgin olive oil	38

DESSERT

Coconut Tiramisu	Sponge fingers, espresso, coconut cream cheese, cocoa dust	16
Lemon Panna Cotta	Plant-based cream, mixed berries, basil coulis	16
Chocolate Nut Fudge	Cashew, almond butter, caramel sauce, chocolate shavings, sea salt flakes, vanilla coconut ice cream <i>n</i>	16
Fresh Fruit Salad	Fresh fruit selection, lime mint syrup	14
Homemade Ice Cream	Coconut Ice Cream	8 per scoop
Homemade Sorbet	Mango, Lemon Lime, Island Coconut	8 per scoop

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ENTRÉE	Entrée/Main
Caprese Salad Buffalo mozzarella, plum tomato, extra virgin olive oil, oregano, sea salt flakes, homemade basil pesto <i>n</i>	25
Bruschetta alla Romana Grilled almond flaxseed bread, plum tomato, basil, extra virgin olive oil, oregano <i>n</i>	20
Beef Carpaccio Thinly sliced tenderloin, arugula, parmesan shavings, black truffle olive oil, fresh lemon	26
Fried Calamari Fried calamari, garlic, herb aioli, fresh lemon	15 / 28
Seared Tuna Salad Yellowfin tuna, caper, radish, tomato salsa, mustard, fresh lemon	20 / 35
Seafood Salad Prawn, calamari, mussel, reef fish, fennel, orange, caper, Italian parsley, lemon olive dressing	29 / 39*
Mediterranean Salad Greens, quail egg, sundried tomato, artichoke, cucumber, olive, gorgonzola cheese, basil, red wine vinegar dressing	18 / 33

Salads served as entrée or main course size.

MAIN COURSES

PIZZA

Four Cheese Mozzarella, gorgonzola, parmesan, brie, oregano, extra virgin olive oil, white base	25
Mediterranean Vegetable Tomato, mozzarella, grilled capsicum, mushroom, tomato, zucchini, eggplant, black olive, extra virgin olive oil, fresh basil	25
Mushroom and Truffle Mozzarella, handpicked mushrooms, parsley, truffle oil, white base	22
Smoked Salmon Mozzarella, red onion, dill cream, home smoked salmon, caper, spinach, chive, white base	28
Margherita Tomato, buffalo mozzarella, fresh basil, oregano, parmesan, extra virgin olive oil	18
Seafood Tomato, mozzarella, shrimp, calamari, roasted garlic, chilli flakes	25
Maldivian Tuna Tomato, mozzarella, red onion, home-smoked yellowfin tuna, Maldivian chilli oil	22
Pesto Chicken Tomato, mozzarella, grilled chicken, arugula, basil pesto <i>n</i>	24
Spicy Salami Tomato, mozzarella, Kalamata olives, spicy beef salami, chilli oil	22

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PASTA AND RISOTTO

Pasta alla Napoletana	Penne, tomato, fresh basil, garlic, extra virgin olive oil	18
Spaghetti Bolognese	Beef ragu, tomato sauce, parmesan, fresh basil	32
Seafood Linguine	Prawn, reef fish, calamari, mussel, garlic, extra virgin olive oil, chilli flakes	36
Mushroom Risotto	Carnaroli rice, mixed mushrooms, truffle oil	32
Seafood Risotto	Carnaroli rice, seafood, saffron, fresh lemon	36

MAIN PLATES

Garlic Rosemary Chicken	Grilled marinated chicken breast, herb roasted potato, grilled artichoke, cranberry jus	32
Baked Reef Fish	Cherry tomato stew, capers, red onion, olives, parsley, chilli flakes, almond flaxseed crostini n	28
Eggplant Parmigiana	Tomato sauce, provolone, mozzarella, parmesan, basil	24
Lamb Ossobuco	Cross-cut lamb shank, root vegetable, tomato broth, gremolata, saffron risotto	46*
Grilled Calamari	Spicy romesco sauce, green salad, balsamic, extra virgin olive oil	38

DESSERT

Crème Brûlée	Cream custard, caramelised sugar, sour cherries	16
Lemon Panna Cotta	Cashew nut cream, mixed berry, basil coulis	16
Chocolate Nut Fudge	Cashew, almond butter, warm caramel sauce, chocolate shavings, sea salt flakes, vanilla ice cream n	16
Fresh Fruit Salad	Fresh fruit selection, lime mint syrup	14
Homemade Ice Cream	Madagascan vanilla, Belgian chocolate, Strawberry, Island coconut	8 per scoop
Homemade Sorbet	Mango, Lemon Lime, Island Coconut	8 per scoop

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ENTRÉE

Entrée/Main

Caprese Salad Buffalo mozzarella, plum tomato, extra virgin olive oil, oregano, sea salt flakes, homemade basil pesto <i>n</i>	25
Bruschetta alla Romana Grilled almond flaxseed bread, plum tomato, basil, extra virgin olive oil, oregano <i>n</i>	20
Beef Carpaccio Thinly sliced Angus tenderloin, arugula, parmesan shavings, black truffle olive oil, lemon	26
Seared Tuna Salad Yellowfin tuna, caper, radish, tomato salsa, mustard, fresh lemon	20 / 35
Seafood Salad Prawn, calamari, mussel, reef fish, fennel, orange, caper, Italian parsley, lemon olive dressing	29/ 39*
Mediterranean Salad Greens, quail egg, sundried tomato, artichoke, cucumber, olive, gorgonzola cheese, basil, red wine vinegar dressing	18 / 33

Salads served as entrée or main course size

MAIN COURSES

PIZZA

Four Cheese Mozzarella, gorgonzola, parmesan, brie, oregano, extra virgin olive oil, white base	25
Mediterranean Vegetable Tomato, mozzarella, grilled capsicum, mushroom, tomato, zucchini, eggplant, black olives, extra virgin olive oil, fresh basil	25
Mushroom and Truffle Mozzarella, handpicked mushrooms, parsley, truffle oil, white base	22
Smoked Salmon Mozzarella, red onion, dill cream, home smoked salmon, caper, spinach, chive, white base	28
Margherita Tomato, buffalo mozzarella, fresh basil, oregano, parmesan, extra virgin olive oil	18
Seafood Tomato, mozzarella, shrimp, calamari, roasted garlic, chilli flakes	25
Maldivian Tuna Tomato, mozzarella, red onion, home smoked yellowfin tuna, Maldivian chilli oil.	22
Pesto Chicken Tomato, mozzarella, grilled chicken, arugula, basil pesto <i>n</i>	24
Spicy Salami Tomato, mozzarella, Kalamata olive, spicy beef salami, chilli oil	22

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KONJAC PASTA

Pasta alla Napoletana	Fettucine, tomato, fresh basil, garlic, extra virgin olive oil	18
Pasta Bolognese	Angel hair pasta, beef ragu, tomato sauce, parmesan, fresh basil	32
Seafood Fettucine	Konjac pasta, prawn, reef fish, calamari, mussel, garlic, extra virgin olive oil, chilli flakes	36

MAIN PLATES

Garlic Rosemary Chicken	Grilled marinated chicken breast, greens, grilled artichoke, cranberry jus	32
Baked Reef Fish	Cherry tomato stew, caper, red onion, olives, parsley, chilli flakes	28
Eggplant Parmigiana	Baked eggplant, tomato sauce, provolone, mozzarella, parmesan, basil	24
Lamb Ossobuco	Cross-cut lamb shanks, root vegetable, tomato broth, gremolata, saffron konjac rice	46*
Grilled Calamari	Spicy romesco sauce, green salad, balsamic, extra virgin olive oil	38

DESSERT

Coconut Tiramisu	Sponge fingers, espresso, coconut cream cheese, cocoa dust	14
Chocolate Nut Fudge	Cashew, almond butter, chocolate shavings, sea salt flakes, coconut cream <i>n</i>	16
Homemade Ice Cream	Belgian chocolate	8 per scoop

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