



**M•EATING ITALY**  
FINE DINING & FOOD EXPERIENCE

*A la Carte Menu*

## Crème & Zuppe

**Crema di Zucca e Gorgonzola** 45  
Pumpkin cream, with **Gorgonzola DOP** and walnuts (D-N)

**Crema Di Piselli e Bacon croccante** 45  
Peas cream with crispy bacon and Ricotta Cheese (D)

**Crema di Pomodoro** 45  
Tomato cream with **Mozzarella di Bufala Campana DOP** fondue and basil (D)

**Zuppa di Pesce** 85  
Mix sea food soup with tomato, and roasted bruschetta (S-GL)

## Antipasti

**Calamari e Zucchini** 75  
Calamari rings, baby Marrow served with lemon (GL)

**Gamberi al limone con verdure** 89  
Pan fried lemon prawns, served on a bed of Grilled vegetable (GL)

**Capasante Grigliate** 99  
Pan fried scallops, served on a bed of mash saffron potato

**Filetti & Noci** 75  
Pan fried strips of calamari with cherry tomatoes, walnuts, served on mix salad leaves (N)

## Insalate

**Mele e Noci** 69  
Green Mesclun salad, green beans, almond, apple, tossed with yogurt, salt, cucumber and parsley (D-N)

**Pere e Gorgonzola** 69  
Green Mesclun salad, red radish, pear, walnuts, **Gorgonzola DOP**, tossed with olive oil and salt (D-N)

**Tonno e Arancia** 89  
Green mix salad, orange sliced, potato, fresh tuna, tossed with olive oil and salt

**Insalata di Pollo** 69  
Green salad, **Grana Padano DOP**, croutons, chicken strips, tossed with olive oil and salt (D-GL)

**Misto Italiano** 89  
Green mix salad, boiled potato, green beans, olives, tomatoes, red onion, **Pecorino Romano DOP**, tossed with olive oil and salt (E)

## Pasta

**Spaghetti Pomodoro e Basilico** 69  
Italian tomatoes, basil, garlic, olive oil and salt

**Spaghetti Pomodoro e burrata** 89  
Italian tomatoes, fresh burrata cheese, basil, olive oil and salt (D)

**Pappardelle ai funghi** 95  
Wild mushrooms, touch of garlic, butter, **Grana Padano DOP**, olive oil and parsley (D)

**Bucatini con Spianata piccante** 89  
Spicy Italian salami, onion, tomato sauce, basil, and chili pepper

**Tagliatelle & Gamberi al limone** 115  
Sautéed prawns, with zucchini, saffron, lemon, parsley

**Rigatone con Branzino alle olive** 139  
Sautéed Sea bass, with orange zest, taggiasche olives, basil

**Paccheri Cacio e Pepe** 95  
Double butter, black pepper, **Pecorino Romano DOP** (D)

## Risotti

**Risotto ai Porcini** 119  
Italian Vialone nano rice, touch of garlic, wild mushrooms, bottom mushrooms, parsley, butter and **Grana Padano DOP** (D)

**Risotto al Gorgonzola** 119  
Italian Vialone nano rice, shallots, **Gorgonzola DOP** butter, and walnuts (D)

**Risotto di Mare** 119  
Italian Vialone nano rice, shallots, calamari, prawns, white fish, touch of tomato, basil

## Carni Rosse

**Filetto ai mirtili** 189  
AAA black angus tenderloin pan roasted, served with mix vegetable and blueberries sauce

**Filetto ai Porcini** 189  
AAA black angus tenderloin pan roasted, served with potato and wild porcini mushrooms

**Filetto al Vino** 189  
AAA black angus tenderloin pan roasted, served with mash potato and red wine reductions (A)

## Carni Bianche

**Pollo alla Senape** 85  
Supreme of chicken pan roasted, served with sauteed spinach and mustard cream (D-GL)

**Pollo al Limone** 75  
Supreme of chicken pan roasted, served with grilled capsicum, potato e lemon sauce (GL)

**Pollo ai funghi** 75  
Supreme of chicken pan roasted, served with wild mushrooms, and mash potato (GL)

**Pollo al Vermouth** 85  
Supreme of chicken pan roasted, served with mix vegetable and chino sauce (A-GL)

## Pesce

**Tonno con Asparagi** 169  
Fresh tuna loin pan roasted, served with steamed asparagus, and capsicum sauce

**Branzino al Lime** 189  
Pan roasted Sea bass fillet, roasted pumpkin, served with lime sauce

**Merluzzo al Gorgonzola** 159  
Pan roasted cod, served with spinach and gorgonzola sauce

**Misto Mediterraneo** 229  
Steamed seabass, calamari, prawns with tomato sauce, basil, olives (S)

## Contorni

**Patate arroste** 25  
Roasted potatoe cubes, with rosemary, salt and olive oil

**Spinaci** 25  
Sauteed spinach with olive oil and spicy chili

**Verdure Grigliate** 25  
Mix vegetable grilled and served with olive oil and parsley

**Purea di patate** 25  
Mashed creamy potato, and olive oil

## Pizze Rosse

<b>Margherita</b>	<b>69</b>
Pizza dough, with tomato sauce, mozzarella cheese and basil (D-GL)	
<b>Marinara</b>	<b>69</b>
Pizza dough, with tomato sauce, garlic and basil (GL)	
<b>Capri</b>	<b>74</b>
Pizza dough, with tomato sauce, mozzarella cheese, turkey ham, artichokes, and mushrooms (D-GL)	
<b>Diavola</b>	<b>74</b>
Pizza dough, with tomato sauce, mozzarella cheese, spianata spicy salami	

## Pizze Bianche

<b>Bottarga</b>	<b>89</b>
Pizza dough, with mozzarella cheese, bottarga, cream and prawns (D-GL)	
<b>Burrata e Pomodorini</b>	<b>89</b>
Pizza dough, with mozzarella cheese, burrata cheese, cherry tomatoes, basil and rocket salad (D-GL)	

## Dolci

<b>Italian dessert of the day</b>	<b>45</b>
<b>Mix flavor gelato x scoop</b>	<b>45</b>
<b>Fruit Salad</b>	<b>45</b>

Legend: (N) Nuts - (A) Alcohol - (GL) Gluten - (S) Sea food - (D) dairy - (E) Eggs - (M) Mint  
Service charge 10% - Municipality fees 7% - VAT 5% will add on final bill

## THANKS TO OUR PARTNERS



## TECHNICAL PARTNERS

