

ANTIPASTO | APPETIZER

Rucola, Pere alla Griglia, Noci Caramellate e Gorgonzola

Rocket salad with gorgonzola and mascarpone cheese, grilled pear and caramelized nuts
Serving size : 170 gms | Calorie per serving : 240Kcal

ZUPPE | SOUP

Minestrone di Verdure

Zanotta style vegetable soup with roasted potatoes, tomato, parmesan
Serving size : 200 gms | Calorie per serving : 68Kcal

PASTA SECA | DRY PASTA

Penne alla Norma

Penne pasta with fried eggplant, tomato sauce with ricotta and parmesan cheese
Serving size : 215 gms | Calorie per serving : 694Kcal
or

Spaghetti Aglio Olio e Pepperoncini con Gamberi

Spaghetti pasta tossed in olive oil, garlic and chili with prawns
Serving size : 210 gms | Calorie per serving : 782Kcal

PORTATA PRINCIPALE | MAIN COURSE

Parmigiana di Melanzane

Eggplant and parmesan stack with tomato and basil sauce
Serving size : 265 gms | Calorie per serving : 973Kcal
or

Supreme di Pollo al Forno Gratinato

Panko, parmesan cheese, parsley and lemon crusted chicken supreme with mashed potato, seasonal vegetables and creamy saffron sauce
Serving size : 240 gms | Calorie per serving : 472Kcal

DOLCE | DESSERT

Tiramisu

Ladyfinger pastries soaked in espresso, frosted with Mascarpone cream and topped with a dusting of cocoa powder
Serving size : 180 gms | Calorie per serving : 572Kcal

SET MENU

The hotel will levy 2.5% service charge + GST on all food & beverage invoices. An average active adult requires 2000 kcal per day; however calorie needs may vary. The above mentioned calorific values are based on standard recipes and often vary basis customization.

       
Vegetarian | Non-Vegetarian | Spicy Food | Contain Nuts | Contain Gluten | Contains Egg | Contains Milk | Contains Alcohol
      
Contains Sulphite | Chef Speciality | Contains Pork | Contains Sea Food | Contains Fish | Contains Crustaceans | Aujasya

ANTIPASTO | APPETIZER

Bocconcini Caprese 🌱 🥚 🍷

Fresh mozzarella cheese, marinated tomatoes, fresh basil pesto and arugula leaves

Serving size : 140 gms | Calorie per serving : 180Kcal

or

Fritto di Gamberi e Calamari 🦐 🦑 🍷 🍴

Deep fried prawn and squid served with saffron and garlic mayonnaise

Serving size : 218 gms | Calorie per serving : 318Kcal

ZUPPE | SOUP

Velutata di Funghi 🍄 🥚 🍷

Mushroom cappuccino with roasted pumpkin, caramelized nuts and truffle oil

Serving size : 195 gms | Calorie per serving : 418Kcal

PASTA FRESCA | HOME MADE FRESH PASTA

Fusilli al Pesto Con Patate e Fagiolini 🌱 🥚 🍷

Fusilli pasta tossed with fresh basil pesto, potato and green bean

Serving size : 265 gms | Calorie per serving : 598Kcal

or

Fettuccine al Ragù di Bufala 🍷 🥚 🍴

Handmade fettuccine pasta tossed with buffalo meat ragù

Serving size : 235 gms | Calorie per serving : 960Kcal

PORTATA PRINCIPALE | MAIN COURSE

Parmigiana di Melanzane 🌱 🥚 🍷

Eggplant and parmesan stack with tomato and basil sauce

Serving size : 265 gms | Calorie per serving : 973Kcal

or

Filetto di Salmone con Arancia e Finocchio 🐟 🍷 🍴

Norwegian salmon fillet, charcoal roasted baby potato, fennel and orange salad

Serving size : 265 gms | Calorie per serving : 718Kcal

DOLCE | DESSERT

Tiramisu 🍷 🥚 🍴

Ladyfinger pastries soaked in espresso, frosted with mascarpone cream and topped with a dusting of cocoa powder

Serving size : 180 gms | Calorie per serving : 572Kcal

or

Torta Caprese 🌱 🥚 🍷 🍴

Flourless Italian cake made with dark chocolate, almond flour, eggs, sugar and butter

Serving size : 180 gms | Calorie per serving : 466Kcal

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Rucola, Perre alla Griglia, Noci Caramalata e Gorgonzola

Rocket salad with gorgonzola and mascarpone cheese, grilled pear and caramelized nut

Serving size : 170 gms | Calorie per serving : 240Kcal

or

Insalata di Cesare

Romaine lettuce tossed with caesar dressing anchovies, bacon,grilled chicken and parmesan shavings

Serving size : 200 gms | Calorie per serving : 310Kcal

ZUPPE | SOUP

Minestrone di Verdure

Zanotta style vegetable soup with roasted potatoes, tomato, parmesan

Serving size : 200 gms | Calorie per serving : 68Kcal

or

Cappuccino di Aragosta

Classic lobster bisque with lobster medallion and Arborio rice puff

Serving size : 190 gms | Calorie per serving : 524Kcal

PASTA FRESCA RIPIENA | FRESH FILLED PASTA

Tortelloni ai Funghi di Bosco e Pecorino

Wild mushroom and pecorino cheese homemade tortelloni with creamy mushroom ragú

Serving size : 265 gms | Calorie per serving : 817Kcal

or

Tortelloni Ripieni di Pollo alla Cacciatora con Salsa di Pomodorini

Hunter style chicken filled homemade tortelloni pasta with cherry tomato sauce

Serving size : 270 gms | Calorie per serving : 909Kcal

RISO | RICE

Risotto Oro e Zafferano

Arborio rice cooked in saffron broth and served with gold leaf

Serving size : 220 gms | Calorie per serving : 590Kcal

PORTATA PRINCIPALE | MAIN COURSE

Parmigiana di Melanzane

Eggplant and parmesan stack with tomato and basil sauce

Serving size : 265 gms | Calorie per serving : 973Kcal

or

Filetto di Salmone con Arancia e Finocchio

Norwegian salmon fillet, charcoal roasted baby potato, fennel and orange salad

Serving size : 265 gms | Calorie per serving : 718Kcal

or

Ossobuco d'Agnello

Lamb ossobuco simmered in Barolo jus, served with saffron risotto and gremolata

Serving size : 275 gms | Calorie per serving : 905Kcal

DOLCE | DESSERT

Tiramisu

Ladyfinger pastries soaked in espresso, frosted with Mascarpone cream and topped with a dusting of cocoa powder

Serving size : 180 gms | Calorie per serving : 572Kcal

or

Ricotta Cheese Cake

Italian baked cheese, made with ricotta cheese and chocolate chips

Serving size : 180 gms | Calorie per serving : 540Kcal

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