

ITALIAN

BISTRO

ANTIPASTI

	Insalata Mista	42.00
	Assorted vegetable salad, olive, pumpkin seed, turkey rash, balsamic dressing, parmigiana	
V	Caprese	48.00
	Buffalo mozzarella, cherry tomato, basil, oregano	
	Calamaretti Al Forno	45.00
	Baby calamari, garlic, chili, parsley	
S	Fritto Misto	54.00
	Calamari, prawns, red mullet, lemon	
	Carpaccio di Tonno Alla Siciliana	52.00
	Tuna, fennel, orange wedge, lemon dressing	

ZUPPE

V	Minestrone Tradizionale	32.00
	Classic minestrone soup, basil pesto	
	Zuppa di Pesce	38.00
	Tuscan style seafood soup, garlic crouton	

PIZZA

	Piccante	58.00
	Tomato, mozzarella, beef pepperoni, oregano	
V	Margherita	42.00
	Tomato, mozzarella, basil	
S	Capricciosa	52.00
	Tomato, mozzarella, mushroom, artichoke, anchovy, capers, black olive	
	Frutti Di Mare	65.00
	Slipper lobster, prawn, calamari, snapper, tomato, oregano, capers	

S Signature dish

V Vegetarian

N Nuts

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PRIMI PIATTI

V	Tortelloni Ricotta e' Spinaci Spinach and ricotta stuffed ravioli, tomato sauce	48.00
	Risotto Al' Astice Lobster risotto, fresh and semi-dried tomato	55.00
V	Spaghetti Pomodoro Tomato sauce, basil leaf	42.00
	Penne Alla Anacapri Tomato sauce, mozzarella, oregano	45.00
S	Tagliatelle Alla Bolognese Homemade tagliatelle, beef ragout	48.00
	Fusilli Alfredo Cream, garlic, butter, parmigiano cheese	45.00
S	Strozzapreti Ai Funghi Homemade pasta, mushroom, cream, thyme	48.00
V	Risotto Primavera Seasonal vegetable risotto	45.00

SECONDI PIATTI

Seafood

N	Dentice Arrosto Pan-seared red snapper, Sicilian vegetable caponata, sun-dried tomato pesto	78.00
	Branzino Allo Zafferano Seabass fillet, saffron sauce, sautéed zucchini	85.00
S	Grigliata Mista Di Pesce Char-grilled slipper lobster, prawns, calamari, seabass, salsa verde	97.00

Meat

	Galletto Al Mattone Char-grilled brick chicken, grain mustard jus	70.00
S	Agnello Alla Scottadito Grilled New Zealand lamb chop, mint thyme sauce	82.00
	Filetto Di Manzo Al Funghi Char-grilled Australian beef tenderloin, field mushroom gravy	95.00
	Costoletta Alla Milanese Traditional butter fried crumbed veal cutlet, rucola, cherry tomato salad	88.00

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DESSERT MENU

N	Panna Cotta	35.00
	Bourbon vanilla panna cotta, wild berries, almond biscuit	
S	Tiramisu	32.00
	Ladies finger biscuit, coffee, mascarpone cheese	
	Torta Del Giorno	25.00
	Cake of The Day, served with vanilla gelato	
	Frutta Fresca	20.00
	Fresh tropical fruits	
	Semi Freddo Al Trisda A'occocato	30.00
	Three chocolate semi freddo-white, dark, milk	

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BEVERAGE MENU

FRESH JUICES	20.00
Orange, Apple, Watermelon	
SOFT DRINKS	12.00
Coke, Sprite, Soda, Diet Coke, Tonic, Ginger Ale, Bitter Lemon	
MINERAL WATER	
Local Mineral Water (600ml)	10.00
Aqua Panna (500ml)	20.00
San Pellegrino (500ml)	20.00
HOT OR COLD BEVERAGES	12.00
Americano, Espresso, Cappucino, Cafe Latte, Hot Chocolate	
TEA SELECTIONS	12.00
Earl Grey, English Breakfast, Chamomile, Peppermint, Green Tea, Lemon Tea	

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