

“All You Can Order”

A curated symphony of authentic Italian flavours
- handcrafted by our culinary brigade and inspired
by the timeless traditions of La Cucina Italiana

Degustazione
RM78⁺⁺ per person

Pane e Grissini - The Bread Basket

A delightful assortment of freshly baked artisan breads

- Focaccia all'erbe aromatiche
Herb-scented focaccia
- Grissini all'aglio
Crisp garlic breadsticks
- Mini Ciabatta Rolls

Served with salted butter & extra virgin olive oil

Antipasti Freddi - Cold Starters

- Insalata Caprese
*Vine-ripened tomato, buffalo mozzarella,
fresh basil & aged balsamic reduction*
- Tris di Bruschette

*A trio of toasted bruschetta - tomato with basil,
sautéed mushroom & garlic, and olive tapenade*

- Caesar Salad à la Minute
*Create your own Caesar with focaccia croutons,
Parmesan shavings & beef crumble*

- Insalata Verde Mista
*Mixed greens with kalamata olives,
lemon-olive oil dressing & balsamic vinaigrette*

Zuppe - Soups

- Minestrone alla Senja
*Our culinary brigade presents a contemporary
take on the classic Italian vegetable soup*
- Crema di Funghi di Montagna
Silky cream of wild mountain mushrooms

Piatti Principali - Main Course

- Salmone in Padella
*Pan-seared salmon with baked capsicum stuffing,
mashed potato & dill cream sauce*
- Pollo Arrosto alla Primavera
*Marinated spring chicken oven-roasted,
served with grilled vegetables*
- Petto d'Anatra Affumicato
*Smoked duck breast with carrot cream
red wine balsamic glaze*
- Pollo alla Parmigiana
*Breaded chicken topped with
tomato concasse & melted cheese*
- Costolette d'Agnello alla Griglia
*Grilled lamb rack with wild mushrooms,
mashed potatoes & natural jus*

- Filetto di Manzo
*Grilled Black Angus beef tenderloin
with truffle-infused mashed potatoes*

- Lasagna di Verdure
*Layers of seasonal vegetables, tomato concasse
Parmesan cream*

Contorni - Side Dishes

- Patate arrosto al Rosmarino e aglio
Roasted rosemary garlic potatoes
- Verdure di stagione saltate alle erbe Italiane
Sautéed seasonal vegetables with Italian herbs

Stazioni dal Vivo - Live Stations

Pizza Artigianale

*Handcrafted pizzas with your choice of toppings: mush-
rooms, chicken, beef salami & grilled vegetables*

Pasta Espressa

*Freshly prepared pasta cooked to order
Choose your base: mushrooms, spinach, chicken or cheese
Signature sauce : Aglio e Olio - garlic & olive oil emulsion*

Risotto Selezionato

- Risotto ai Gamberi e Pomodoro Basilico
Prawn risotto with garlic, basil & chilli-tomato sauce
- Risotto ai Funghi Selvatici
Creamy wild mushroom risotto with fresh herbs

Dolci Italiani - Desserts

- Mini Tiramisu al Caffè
Classic Italian tiramisu with mascarpone & espresso
- Panna Cotta ai Frutti di Bosco
Silky panna cotta with mixed berry coulis
- Cheesecake alla Vaniglia
Baked vanilla cheesecake with seasonal berries
- Biscotti Tradizionali
Classic Italian almond biscotti
- Frutta Fresca di Stagione
Assorted seasonal fruit platter

Caffè Tè

A selection of freshly brewed
coffee and premium tea