

Rabarbaro

SNACKS

ARANCINI

Cherry tomato sauce, basil

SALAMI MILANO

Pickled vegetables, rocket salad

APERITIVO ITALIANO

Black and green olives, sun-dried tomato

ASIAGO

Fried Asiago cheese with truffle mayonnaise

APPETISER & SALAD

CRISPY CALAMARI

Served with tartar sauce, lemon

MUSSELS

Mussels cooked in white wine, butter, cherry tomato, fennel, garlic, lemon juice, parsley, extra virgin olive oil

PARMIGIANA

Warm eggplant with mozzarella, basil, parmesan, tomato sauce

TONNO TARTARE

Tartare of tuna, avocado, cherry tomato, chives, shallot, spinach leaves, lemon oil

FRITTO MISTO

Fried prawns and fish with saffron, thyme, ginger mayonnaise

CAESAR SALAD

Grilled chicken breast or poached prawns, anchovy, crispy bacon, croutons, parmesan, poached egg, romaine lettuce, Caesar dressing

GRILLED CHICKEN BREAST POACHED PRAWNS

BURRATA CAPRESE

Burrata mozzarella, basil leaves, colorful tomatoes, extra virgin olive oil

GRILLED SALMON RAH SALAD

Avocado, boiled egg, green leaves, tomato, vegetables, basil lemon oil

SOUP

GAZPACHO

Tomato, mint, cider vinegar, citrus, watermelon

TUNA MINISTRONE

Maldivian tuna, seasonal vegetables, broth, pasta

PIZZA

BUFALA MARGHERITA

Burrata mozzarella, tomato sauce, basil leaves

FRUTTI DI MARE

Selection of seafood, tomato sauce, mozzarella

NORCINA

Black truffle salsa, caciotta, parmesan

PROSCIUTTO DI PARMA

Parma ham, rucola, sun-dried tomato, tomato sauce, mozzarella

MALDIVIAN TUNA

Raw tuna, confit tomato, capers, oregano, lemon, mozzarella

4 CHEESE

Parmesan, gorgonzola, taleggio, mozzarella, tomato sauce

VEGETABLE

Buckwheat dough, grilled seasonal vegetables, mozzarella, tomato sauce

SANDWICH

Served with truffle-parmesan fries and seasonal salad

CLUB SANDWICH

Grilled chicken breast, egg, bacon, ham, romaine lettuce, tomato, mayonnaise

RABARBARO ITALIAN SANDWICH

Crispy pizza bread 'Panini', parma ham, burrata, basil, tomato, rocket leaves

PASTA & RISOTTO

TROFIE PESTO & BURRATA

Spiral Italian pasta, basil pesto, burrata

PENNE POMODORO & BASILICO

Fresh basil, cherry tomatoes, tomato sauce

SALMON ROE RAVIOLI

Fresh ravioli with sour cream, ricotta, salmon roe, fish consommé

LOBSTER RAVIOLI

Fresh ravioli with lobster, mandarin, bisque, basil

SPAGHETTI ALL'ARAGOSTA

Cherry tomato, chili, fresh lobster, parsley

TAGLIATELLE AL RAGÙ

Handmade tagliatelle, beef ragù

RISOTTO PRAWNS & CHAMPAGNE

Ferron Carnaroli rice with prawns, Champagne, lime, bisque

PUMPKIN GNOCCHI & TRUFFLE

Truffle, pumpkin, cinnamon, mascarpone, porcini

MAIN COURSE

ACQUA PAZZA

Pan-roasted reef fish with black olive, cherry tomato, capers, clams, lemon zest, mussels, tomato sauce

MEDITERRANEAN CHICKEN

Chicken supreme, cherry tomatoes, capers, black olives, oregano, lemon, mash potatoes

TENDERLOIN TAGLIATA

Grilled Belgian beef tenderloin, parmesan, roasted potatoes, rocket leaves

GRILL

All grilled items are served with lemon dressing and grilled vegetables

CATCH OF THE DAY

MALDIVIAN LOBSTER *Whole, 600-800g*

MALDIVIAN TUNA *160g*

NORWEGIAN SALMON FILLET *180g*

BELGIAN BEEF RIB-EYE *250g*

DESSERT

CROSTATA DI MELE

Apple pie, vanilla ice cream

PANNA COTTA

Vanilla panna cotta, fresh fruits, red berries coulis

TIRAMISU

Cream mascarpone, biscuit, cacao, espresso

TORTINO AL CIOCCOLATO

Chocolate fondant, vanilla ice cream, hazelnut sauce

HOMEMADE ICE CREAM & SORBET

Caramel, chocolate, mascarpone, pistachio, strawberry, vanilla

Apricot, blackberry, coconut, granny smith apple, mango or passion fruit

** Served per scoop*

SEASONAL TROPICAL FRUIT PLATTER

Selection of tropical fruits

A - ALCOHOL **N** - NUTS **P** - PORK **S** - SPICY **V** - VEGETARIAN

All prices are in US Dollars and are subject to 10% service charge and applicable GST