



AQUA



SIMPLY ITALIAN

Simple yet vibrant, subtle and delicious

Italian cuisine truly reflects Italian life; it is unique and well-developed. Many people associate Italian food with pizza, pasta, marinara sauce and ice cream. This is sad, mainly because Italian cuisine includes some of the most wonderful dishes on the planet.

Italian cuisine includes a variety of exquisite dishes, contrary to the popular notion that it is all pretty much alike and that there is no variety. Only when you have tasted these dishes in Italy will you realise what you have been missing. To bring you the best of the best, we have put together a simple yet vibrant, subtle and delicious selection of Italian cuisine. Sit back, relax and indulge in this wonderful cuisine under the moonlight of the Indian Ocean.

Appetiser

CAPRESE

Buffalo mozzarella or burrata, basil leaves, heirloom tomatoes, herb oil

BUFFALO MOZZARELLA BURRATA

V 35
V 38

PARMIGIANA

Eggplant baked with mozzarella, basil pesto, parmesan, tomato sauce

N V 31

WAGYU CARPACCIO

Marinated Wagyu tenderloin, liquid truffle & parmesan, croutons, parsley, lemon

A 41

PROSCIUTTO E MELONE

Parma ham, honey melon, citrus dressing

P 37

TONNO TARTARE

Tuna tartare, avocado, cherry tomato, chives, shallot, spinach, preserved lemon

32

VITELLO TONNATO

Veal fillet, tonnato dressing, anchovy, capers, coffee, smoked oil

34

MACCHERONI GRATINATI

Fresh maccheroni, truffle salsa, taleggio, parmesan béchamel

V 36

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

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

Pasta + Risotto

All dry pasta are from Cav. Giuseppe Cocco, who uses only durum wheat semolina from Abruzzo, Italy

PORCINI RAVIOLI	V	36
Roasted porcini, taleggio, parmesan, nutmeg, parsley		
TORTELLINI		39
Veal & truffle filled handmade pasta, chicken broth		
FETTUCCINE ALL'ANATRA	A	39
Fresh fettuccine, roasted duck ragu, crispy sage		
CALAMARATA		33
Anchovy butter, black pepper, calamari		
SPAGHETTI ALL'ARAGOSTA (*HB Supplement \$15)	S	52
Cherry tomato, chilli, Maldivian lobster, parsley		
SPAGHETTI ALLE VONGOLE & BOTTARGA		35
Clam meat, cured mullet roe, olive oil, garlic, cream		
TAGLIATELLE AL RAGÙ		33
Handmade tagliatelle, beef ragù, parmesan cheese		
RISOTTO ALLE CASTAGNE E SALSICCIA	P N	34
<i>Ferron</i> Carnaroli rice with chestnuts, roasted sausage and rosemary oil		
RISOTTO ZAFFERANO & BURRATA	V	36
<i>Ferron</i> Carnaroli rice with saffron, fresh burrata, black truffle salsa		

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Main Course

Meat

PORCHETTA	N P A	48
Rolled & roasted pork belly, pine nuts, salsa verde, onion, potato, pumpkin purée		
POLLO ALLA ROMANA	P A	39
Pancetta wrapped chicken breast, bell pepper & tomato sauce, lemon, roasted garlic, potato purée		
TAGLIATA DI MANZO (*HB Supplement \$15)		68
Grilled Belgian rib-eye, veal jus, parmesan and balsamic chips, roasted potatoes, rosemary		
VEAL OSSOBUCO		46
Mashed potato, lemon-parsley gremolata		
SALTIMBOCCA	P A	43
Veal, Parma ham, white wine, lemon, sage, lemon and parsley roast potatoes		

Fish & Seafood

ACQUA PAZZA		46
Pan-roasted reef fish, black olive, cherry tomato, capers, clams, lemon zest, mussels, tomato sauce		
SESAME TUNA		42
Sesame crusted tuna fillet, cucumber & radish salad, chilled tomato water		

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Dessert

PRALINE MOUSSE	N	21
Praline mousse, white chocolate, caramelized hazelnut		
NOUGAT	A N	21
Nougat, dried fruit semi-fredo, honey sauce		
PANNA COTTA		21
Vanilla, mango panna cotta, mango coulis		
TIRAMISU		21
Mascarpone cream, biscuit, cacao, espresso		
TORTA CAPRESE	N	22
Chocolate almond cake, vanilla ice cream, hazelnut sauce		

Homemade Ice Cream & Sorbet

ICE CREAM – HOMEMADE		4
Caramel, chocolate, yoghurt, pistacchio nut, strawberry or vanilla		
<i>* Served per scoop</i>		
SORBET – HOMEMADE		4
Raspberry, blackberry, coconut, granny smith apple, mango or passion fruit		
<i>* Served per scoop</i>		



