

# In Villa Dining Menu

## Salads & Soups

OCTOPUS SALAD ■■	\$ 28
steamed octopus tossed in boiled potatoes, olives, basil and citronette	
KALE AND LEAN STEAK ■	\$ 20
tender lean marinated beef combined with healthy kale, zucchini, asparagus, mushrooms & bell pepper, drizzled with balsamic dressing with feta cheese shavings	
CAESAR SALAD	\$ 20
iceberg salad with anchovy, parmesan cheese, croutons, dressed with traditional caesar dressing topped up with chicken or prawns	
CREAM OF VEGETABLE SOUP ■■■■	\$ 18

## Bites

ITALIAN STUFFED FOCACCIA	\$ 22
crunchy homemade focaccia stuffed with cooked ham, tomato and lettuce with cocktail sauce (or chicken ham)	
BURGER	\$ 22
chicken or beef burger served with cheese, tomato and lettuce with french fries	
VEGETABLE BURGER ■■	\$ 22
home made vegetable patty served with tomato and lettuce	
COCOON CRAB CAKE ■	\$ 22
freshly made lagoon crab meat served with sweet chilli sauce	
FRENCH FRIES ■■■■	\$ 13
PARMESAN TRUFFLE FRENCH FRIES ■■	\$ 15

## Mains

CHICKEN N' LETTUCE TACOS ■■	\$ 23
grilled organic chicken mixed with homemade vegan mayo spread topped with peppers and fresh chili, placed in crunchy iceberg lettuce	
HEALTHY FOOD LEGU PASTA ■■■■	\$ 23
protein pasta made out of legume flour with vegetarian sauce	
NASI GORENG ■■	\$ 23
indonesian style mild spicy fried rice topped with fried egg served with prawn satay, chili paste and crackers	
VEGE NOODLES ■■■■	\$ 23
flash fried vegetable noodles served tossed with spring onions and soya sauce	

## Trattoria Italiana

BRUSCHETTA ARTIGIANALE ■■■■	
AL POMODORO FRESCO E BASILICO DELL ORTO fresh tomato concasse on crunchy garlic bread	
BRESAOLA DI MANZO CON SCAGLIE DI PARMIGIANO REGGIANO E RUCOLA SELVATICA	\$ 28
dried beef from valtellina, with flakes of parmesan cheese and rucola salad	
LA "CAPRESE" POMODORO E MOZZARELLA FATTA DA NOI	\$ 28
authentic fresh cow's milk mozzarella served with sliced tomato & oregano	
GNOCCHI ALLA SORRENTINA	\$ 32
Scrumptious home made potato gnocchi in a lovely fresh tomato sauce and mozzarella	
LASAGNA GRATINATA AL FORNO A LEGNA	\$ 32
wood oven gratinated lasagne, béchamel and beef ragù	
WOOD BAKED GRATINED	\$ 25
PASTA ALL'ARRABBIATA ■■	\$ 22
italian pasta with tomato sauce, chili, garlic, parsley	
PARMIGIANA DI MELANZANE	\$ 40
eggplant with tomato sauce, basil and mozzarella	
BEEF TENDERLOIN ■ WITH PORCINI MUSHROOMS	\$ 40
MARGHERITA ■	\$ 22
tomato, mozzarella, oregano	
PIZZA MARINARA ■■	\$ 22
tomato, garlic, oregano extra virgin olive oil	
CARTOCCIO DI PESCE ALLA MEDITERRANEA	\$ 40
succulent white snapper "cartoccio" filled with mediterranean flavors	

## Suite Moment

FRESH FRUIT PLATTER	\$ 16
assorted seasonal fresh fruit platter	
CHOCOLATE FONDANT MOUSSE ■	\$ 16
ICE CREAM	\$ 16
your choice of ice cream vanilla, chocolate or strawberry	
VEGAN CAKE ■	\$ 16
TIRAMISU ARTIGIANALE	\$ 16