

Appetiser

Tuna Tonnato	450
Green Apple, Tonnata Sauce, Jus	
Red Snapper Carpaccio	500
Passion Fruit Vinaigrette, Seaweed Chips	
Charcoal Local Octopus	585
Potatoes Olive Oil Mouse, Lemon	
Burrata Pugliese	430
Roasted Garlic Bread, Tomato, Rocket Leaves	
Beef Tartare	800
Rova Caviar, White Balsamic Pearls	
Il Giardino (V)	395
Italian Bread Base, Onion Jam, Sundried Tomatoes, Crunchy Vegetables	
Seafood Padron Basket	650
Seafood Selection, Hot Mayonnaise	
Antipasto Misto Salumi E Formaggi	660
Cold Cuts and Cheese Board, Focaccia Bread	

Pasta & Risotto

Spaghetti Quadrati All'Arrabbiata (V)	440
Barbieri's Favourite	
Beef Ravioli	680
Pine Nuts, Raspberry Coulis, Parmesan, Jus	
Gnocchi Sorrentina	500
Basil, Melted Mozzarella, Pomodoro Sauce	
Linguine Alle Vongole	690
Lemon And Parsley Crumble	
Mare e Terra Risotto	595
Basil Pesto, Prawns Tartare	
Homemade Tagliolino, Seafood	1500
Butter Baratte, Garum, Lemon	
1 / 2 Portion	(750)

15% VAT and 10% service charge are included
Should you have any allergies, kindly share with our service team

Main Course

Tuna Tagliata	620
Rocket, Grana, Balsamic, Polenta Mousse	
Grouper Al Cartoccio	620
Tropical Sauce Vierge	
Market Fish Filet (For Two)	1300
Local Citrus Butter Sauce	
Coetivy Prawns	1000
Zucchini Scapece, Bisque, Tomato Focaccia	
Milk Lamb Chops	900
Candied Garlic	
Rib Eye Steak	1080
Black Pepper Corn Sauce, Ratte Potatoes	
Italian Gyoza (v)	450
Caponata, Salsa Verde	

Side

Mash Potato	190
Eggplant Parmigiana	280
Garden Salad	210
Sauteed Vegetables	190

Dessert

"Drop Me Down"	550
Chef's Signature Tiramisu	

