# **A TAY() L A** !



"A tavola, per favore!" That's your cue.

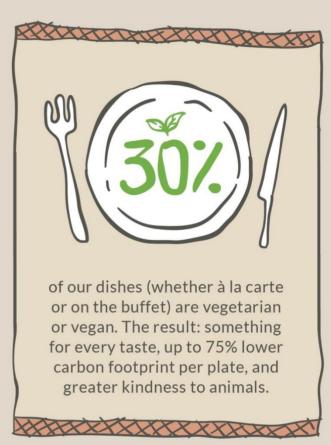
This is Italian home cooking - sunny, generous, and made to bring people together.

No pizza here, but traditional dishes inspired by the *nonne* (the Italian grandmothers who know a thing or two about love and pasta). A trattoria with a Mauritian soul.

# **Committed - Right to your plate**

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.





Look for these symbols: 100% PLANT-BASED VEGETARIAN

# Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals.

Want to help? Just listen to your appetite you can always come back for more.

# No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.





## **ANTIPASTI / STARTERS**

## CAPRESE DI POMODORO E MOZZARELLA CAPRI



650

Tomato and Mozzarella caprese drizzled with pesto sauce [MLK, NUT]

[VEG]

\*PLANT-BASED option available

## INSALATA DI POLPO E PATATE POLPO

750

Octopus, potato scented with parsley, black pepper, olive oil & lemon juice [MLS]

## FANTASIA DI SALUMI E FORMAGGI

640

Cold cuts and cheese platter, with Taleggio cheese, Bresaola, Coppa ham, Milano salami, Parmigiano, Prosciutto ham [MLK, PRK, BEF]

## TONNO SCOTTATO MARE E MONTI AL SESAMO TARANTO

600

Seared Tuna served with aioli sauce, capers, anchovies, Taranto sesame seeds, artichokes

[FSH, SSE]

## CARPACCIO DI MANZO CON INSALATA MISTA

750

Beef carpaccio with mixed salad, olive oil, balsamic vinegar, lemon, Parmesan flakes, caper flowers

[BEF, SUL, MLK]

## FRITTO MISTO DI MARE

600

Mixed fried seafood served with pesto tartar sauce, shrimps, mussels, squid, fish of the day

[FSH, CRU, MLK, GLU, EGG]

## PANZEROTTI FRITTI CON PROSCIUTTO DI POLLO

530

Fried panzerotti, Mozzarella, chicken ham, diced tomato, basil oregano toast [MLK, GLU, PRK]

## BRUSCHETTE CON VERDURE GRIGLIATE DI STAGIONE VI

525

Grilled seasonal vegetable bruschetta, tomato, garlic, basil, olive, eggplant, zucchini and mushroom

[GLU]

[PLANT-BASED, VEG]

040

## **PASTA**

## TAGLIOLINI CON STRACCIATELLA DI FORMAGGI E PESTO P 750 Tagliolini with Stracciatella cheese, Burrata cheese, Ricotta cheese, Parmesan flakes, tomato and basil pesto [GLU, MLK, NUT] [VEG] \*PLANT-BASED option available \*\*\* FARFALLE AL SALMONE E PUNTE DI ASPARAGI 720 Farfalle with salmon and asparagus tips, sundried tomato, parsley [FSH, MLK, GLU] RIGATONI ALLA PUTTANESCA 725 Rigatoni puttanesca, olive oil, basil, tomato, garlic, anchovies, chilli flakes [GLU, FSH, MLK] GNOCCHI AI QUATTRO FORMAGGI P 750 Gnocchi in white sauce, Taleggio, Ricotta, Gorgonzola & Scamorza cheese [GLU, MLK] [VEG] \*PLANT-BASED option available \*\*\* RISOTTO PEIMONTESE CIN FANTASIA DI FUNGHI E TARTUFO 💆 820 Piemontese risotto with truffle paste, porcini mushroom & flat mushroom [MLK, GLU, SUL] [VEG] \*PLANT-BASED option available \*\* PENNETTE ALL ARRABBIATA 680 Penne arrabbiata, fresh peeled tomato, parsley, garlic, basil [GLU, MLK] [VEG] \*PLANT-BASED option available \*\*\* TAGLIATELLE AI FRUTTI DI MARE 850 Seafood tagliatelle, calamari, fish of the day, mussels, Rimini shrimps [FSH, CRU, MLS, GLU]

## RAVIOLI RIPIENI CON RAGU DE MANZO

695

Ravioli stuffed with beef ragu, spinach, celery, tomato, carrot, and red wine [MLK, GLU, SUL, BEF, ALC]

## SPAGHETTI ALLA CARBONARA

775

Spaghetti carbonara, Guanciale ham, egg, butter, pepper and Pecorino cheese [MLK, GLU, PRK, EGG]

## SECONDI / MAIN COURSE

## COSCIA DI POLLO GRIGLIATA CON SALSA ALLE OLIVE

850

Grilled chicken thigh, olive sauce, rosemary potatoes, green olives, white wine, cream and green chilli

[SUL, MLK, ALC]

\*PLANT-BASED option available \*\*

## FILETTO DI MANZO ALLA PIZZAIOLA

950

Beef fillet alla pizzaiola, olive oil, capers, parsley, oregano, garlic [MLK, SUL]

## COSTINE DI MAIALE AL FORNO

950

Baked pork ribs with Monday potato crisps, garlic, laurel, rosemary [PRK]

## TRANCIO DI DORADE GRIGLIATO ALLA CAMPAGNOLA

850

Grilled Dorado steak with country-style seasonal vegetables, garlic, onion, peeled fresh tomato

[FSH, MLK]

\*PLANT-BASED option available \*\*

## PEPERONI ARROSTO RIPIENI CON FANTASIA DI VERDURE



650

Stuffed roasted peppers with seasonal vegetable fantasy [PLANT-BASED, VEG]

## **AGNELLO IN UMIDO**

1250

Stewed lamb with cream of potato, Apulian peas, sage, rosemary, garlic, onion, leeks

[SUL, MLK, GLU]

## **SUPPLEMENT**

ARAGOSTA THERMIDOR Lobster thermidor [CRU, MLK, SUL, GLU]	3500
GRIGLIATA AI FRUITTI DI MARE Grilled seafood, lobster, shrimps, calamari, mussels, fish of the day [FSH, MLS, CRU, MLK]	3800
ARAGOSTA GRIGLIATA CON RISO ALLO ZAFFERANO Grilled Lobster served with saffron rice [CRU, SUL, MLK]	3500
BISTECCA ALLA FLORENTINA  Florentina steak with crispy fried potato chips, salad and mixed vegetable [GLU, BEF]	<b>1500</b>
GAMBERONI GRIGLIATA SPECIALITA DELLO CHEF Grilled prawns, Chef's specialty [CRU]	1800
DOLCI / DESSERT	
Canneloni Ai Fruitti Rossi Serviti Con Gelato Alla Vanilia P Red berries cannelloni, Vanilla ice cream [GLU, MLK] [VEG]	550
Sorbetto Di Zabaione Agrume E Lamponi Zesty sabayon, Raspberry sorbet [EGG, MLK]	550
Merengue Italiano E II Suo Cremoso Cioccolato Fondente Italian meringue, Black chocolate cremeux, Coffee ice cream [EGG, MLK]	550



Included in the HB, FB and All-Inclusive packages.

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.

#### **DIETARY PREFERENCES**

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *planty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our and labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS SUITABLE FOR PLANT-BASED

[VEG]

[PLANT-BASED]

#### **FOOD ALLERGENS DISCLAIMER**

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA [SOY] **CELERY** [CEL] **NUTS** [ NUT ] **PEANUTS** [PNT] **MUSTARD** [MTD] **LUPINS** [LUP] **SULPHATES** [SUL] **SESAME** [SSE] **GLUTEN** [GLU] MILK [MLK] [EGG] **EGG CRUSTACEAN** [CRU] FISH [FSH] MOLLUSK [MLS] ALCOHOL [ALC] PORK [PRK] BEEF [BEF]