

A TAVOLA !



“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.

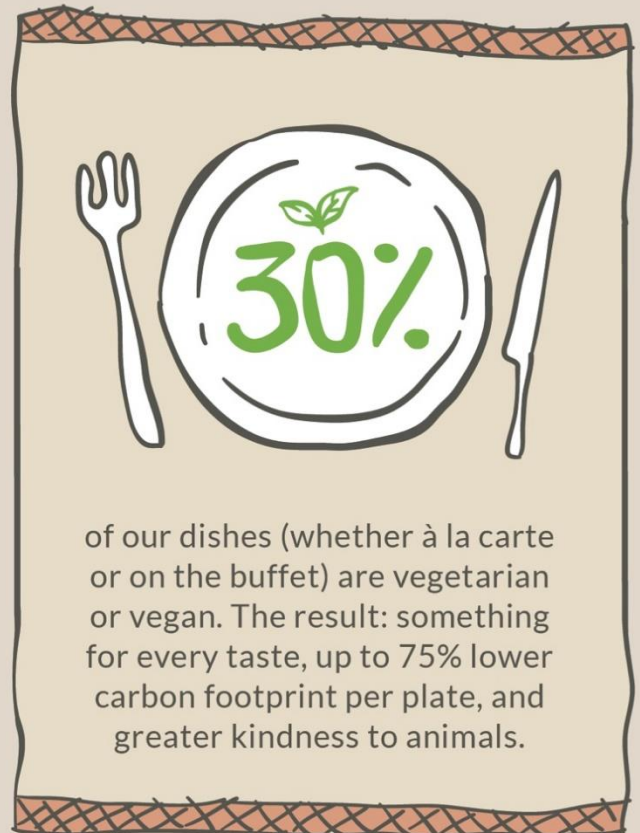
Committed – Right to your plate

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





52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

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 fig compote, Bresaola, Coppa ham, Milano salami, Parmigiano, Prosciutto ham

[MLK, PRK, BEF]

TONNO SCOTTATO MARE E MONTI AL SESAMO 600

Seared Tuna served with aioli sauce, capers, anchovies, 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, NUT]

PANZEROTTI FRITTI CON PROSCIUTTO DI POLLO 530

Fried panzerotti, Mozzarella, chicken ham, diced tomato, basil oregano toast

[MLK, GLU]

BRUSCHETTE CON VERDURE GRIGLIATE DI STAGIONE 525

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

[GLU]

[PLANT-BASED, VEG]

PASTA

TAGLIOLINI CON STRACCIATELLA DI FORMAGGI E PESTO 750

Tagliolini with Stracciatella cheese, Burrata cheese, Ricotta cheese, Parmesan flakes, tomato and basil pesto

[GLU, MLK, NUT, CEL]

[VEG]

*PLANT-BASED option available 

RIGATONI ALLA PUTTANESCA 725

Rigatoni puttanesca, olive oil, basil, tomato, garlic, anchovies, chilli flakes

[GLU, FSH, MLK, CEL]

GNOCCHI AI QUATTRO FORMAGGI 750

Gnocchi in white sauce, Taleggio, Ricotta, Gorgonzola & Parmesan 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, CEL]

[VEG]

*PLANT-BASED option available 

TAGLIATELLE AI FRUTTI DI MARE 850

Seafood tagliatelle, calamari, fish of the day, mussels, shrimps

[FSH, CRU, MLS, GLU, MLK, CEL]

RAVIOLI RIPIENI CON RAGU DE MANZO 695

Ravioli stuffed with ricotta cheese, spinach, celery, tomato, carrot, red wine and beef ragout

[MLK, GLU, SUL, BEF, ALC]

SPAGHETTI ALLA CARBONARA

775

Spaghetti carbonara, Pancetta, 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, BEF, CEL]

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 3500

Lobster thermidor

[CRU, MLK, SUL, GLU, MTD]

GRIGLIATA AI FRUITI DI MARE 3800

Grilled seafood, lobster, shrimps, calamari, mussels, fish of the day

[FSH, MLS, CRU, MLK]

ARAGOSTA GRIGLIATA CON RISO ALLO ZAFFERANO 3500

Grilled Lobster served with saffron rice

[CRU, SUL, MLK]

BISTECCA ALLA FLORENTINA 1500

Florentina steak with crispy fried potato chips, salad and mixed vegetables

[GLU, BEF, MLK]

GAMBERONI GRIGLIATA SPECIALITA DELLO CHEF 1800

Grilled prawns, Chef's specialty

[CRU, MLK]

DOLCI / DESSERT

Crostata al cioccolato bianco e frutti rossi 550

Crisp white chocolate tart, homemade red berry compote

[MLK]

[VEG]

Sorbetto Di Zabaione Agrume E Lamponi 550

Zesty sabayon, Raspberry sorbet

[EGG, MLK]

Merengue Italiano E Il Suo Cremoso Cioccolato Fondente 550

Italian meringue, Black chocolate cremeux, Coffee ice cream

[EGG, MLK]

Tiramisu Tradizionale Revisitato  550
Tiramisu revisited with biscotti
[MLK, GLU]

Panna Cotta Alla Nocciola Con Salsa Al Cioccolato  550
Hazelnut Panna cotta with chocolate sauce
[NUT]
[PLANT-BASED, VEG]

Gelato 325
Ice Cream
[MLK, EGG]



Or
Sorbet 
[PLANT-BASED, VEG]

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 *plenty* 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]