

A TAVOLA !



A Tavola is our Italian ristorante inspired by a typical trattoria style eating establishment.

Italian authentic cuisine is known for its simplicity but regional diversity, offering thus an abundance of tastes. Our Chef relies chiefly on the quality of ingredients like all Italian nonni (grandmothers) used to do in their kitchens at home.

Fresh ingredients from here and elsewhere subtly seasoned and spiced. A variety of dishes to please all, a wide choice of pastas with their tasty sauces, meat and fish as well as vegetarian dishes. Tiramisu or gelati for a grand finale!

To accompany you on this Italian culinary journey, a map of Italy with highlighted regions corresponding to our various regional specialities.

We wish you a delicious time here a tavola!

ANTIPASTI / STARTERS

CAPRESE DI POMODORO E MOZZARELLA CAPRI 650

Tomato and Mozzarella caprese drizzled with pesto sauce

[VEG, MLK, NUT]

*VEGAN 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 525

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

[VEG, VEGAN, GLU]

PASTA

TAGLIOLINI CON STRACCIATELLA DI FORMAGGI E PESTO 750

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

[VEG, GLU, MLK, NUT]

*VEGAN 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 750

Gnocchi in white sauce, Taleggio, Ricotta, Gorgonzola & Scamorza cheese

[VEG, GLU, MLK]

*VEGAN option available

RISOTTO PEIMONTESE CIN FANTASIA DI FUNGHI E TARTUFO 820

Piemontese risotto with truffle paste, porcini mushroom & flat mushroom

[VEG, MLK, GLU, SUL]

*VEGAN option available

PENNETTE ALL ARRABBIATA 680

Penne arrabbiata, fresh peeled tomato, parsley, garlic, basil

[VEG, GLU, MLK]

*VEGAN 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]

*VEGAN 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 CON VERDURE ALLA CAMPAGNOLA 850

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

[FSH, MLK]

*VEGAN option available

PEPERONI ARROSTO RIPIENI CON FANTASIA DI VERDURE 650

Stuffed roasted peppers with seasonal vegetable fantasy

[VEGAN, 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]

GRIGLIATA AI FRUITTI 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]

GAMBERONI GRIGLIATA SPECIALITA DELLO CHEF 1800

Grilled prawns, Chef's specialty

[CRU]

DOLCI / DESSERT

Cannelloni Ai Fruitti Rossi Serviti Con Gelato Alla Vanilia 550

Red berries cannelloni, Vanilla ice cream

[GLU, MLK]

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 [VEGAN]	
Gelato	325
Ice Cream [MLK, EGG]	
Or	
Sorbet [VEGAN]	

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

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

Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

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]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]