

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.

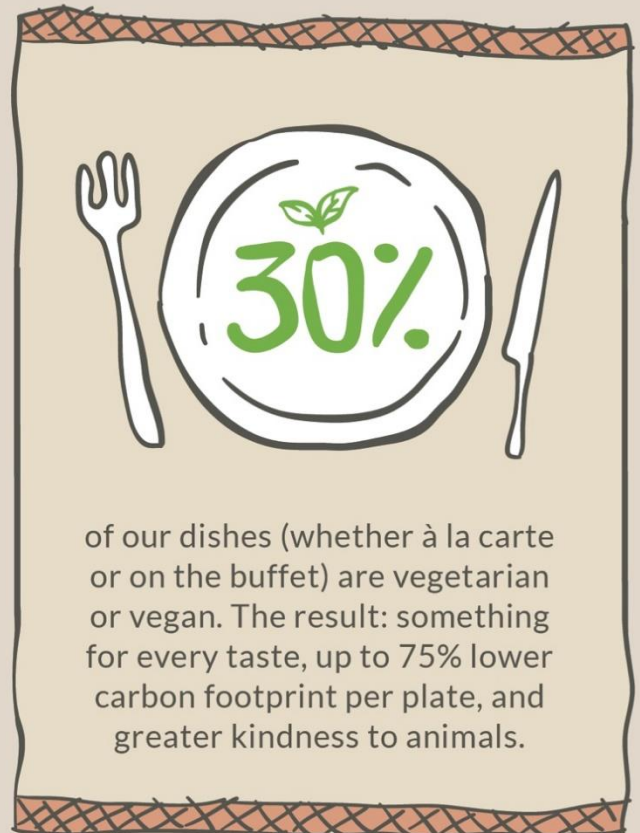
Committed – Right to your plate

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.



STARTERS

Caprese di Pomodoro e Mozzarella

Tomato & mozzarella caprese drizzled with pesto sauce

[MLK, NUT]

[VEG]

Rs 650

Insalata di Polpo e Patate

Octopus and potato salad with parsley, black pepper, lemon & olive oil

[MLS]

Rs 690

Carpaccio di Tonno Scottato

Seared tuna served with tomato jelly, aioli sauce, capers, anchovies, and sesame seeds

[FSH, SSE]

Rs 650

Bruschetta con Verdure Grigliate di Stagione

Grilled seasonal vegetable bruschetta, tomato, garlic, and basil

[GLU]

[PLANT-BASED, VEG]

Rs 550

Zuppa di Pomodoro al Basilico

Rustic Italian tomato soup with basil pesto and olive oil

[MLK, NUT]

[VEG]

Rs 620

PASTA

Lasagna di Manzo Gratinata

Gratinated beef lasagna with homemade tomato basil sauce

[GLU, MLK, BEF, CEL]

Rs 790

Tagliatelle ai Frutti di Mare

Seafood tagliatelle with calamari, mussels & shrimps

[CRU, MLS, GLU, MLK]

Rs 820

Pennetta all'Arrabbiata

Penne, fresh peeled tomato, garlic, parsley, basil & chilli flakes

[GLU, CEL]

[PLANT-BASED, VEG]

Rs 780

Spaghetti alla Carbonara

Spaghetti, ham, egg, butter & parmesan cheese

[MLK, GLU, PRK, EGG]

Rs 790

Risotto ai Funghi e Tartufo & Gamberoni

Creamy risotto with truffle paste, mushroom and prawns

[CRU, MLK]

*PLANT-BASED option available 

Rs 850

MAIN COURSE

Melanzane alla Parmigiana

Gratinated baked eggplant with plant-based mozzarella cheese, tomato, and basil sauce

[CEL, NUT]

[PLANT-BASED, VEG]

Rs 750

Coscia di Pollo alla Griglia con Salsa alle Olive

Grilled chicken thigh with rosemary potatoes, gravy and olive salsa

[MLK, CEL]

Rs 890

Filetto ai Manzo alla Pizzaiola

Pan-seared Beef fillet, truffle mashed potatoes, and market vegetables

[MLK, SUL, BEF, CEL]

Rs 920

Trancio di Dorade alla Campagnola

Grilled dorado steak with vegetables, tomato, and basil sauce

[FSH, CEL]

Rs 850

DESSERT

Affogato

Espresso cream, chocolate shavings, vanilla ice cream, and biscotti

[EGG, MLK, GLU]

Rs 490

Tiramisù Tradizionale Rivisitato

Tiramisu revisited with biscotti

[MLK, GLU, EGG]

Rs 490

Cassatine Siciliane

Ricotta sponge cake with Amarena cherries

[GLU, MLK, EGG]

Rs 490

Frutta Fresca con Sorbetto

Fruit slices & sorbet

[PLANT-BASED, VEG]

Rs 490

Panna Cotta Lamponi

Raspberry Panna cotta with almond milk, raspberry sorbet

[NUT]

[PLANT-BASED, VEG]



Rs 450

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]