

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.

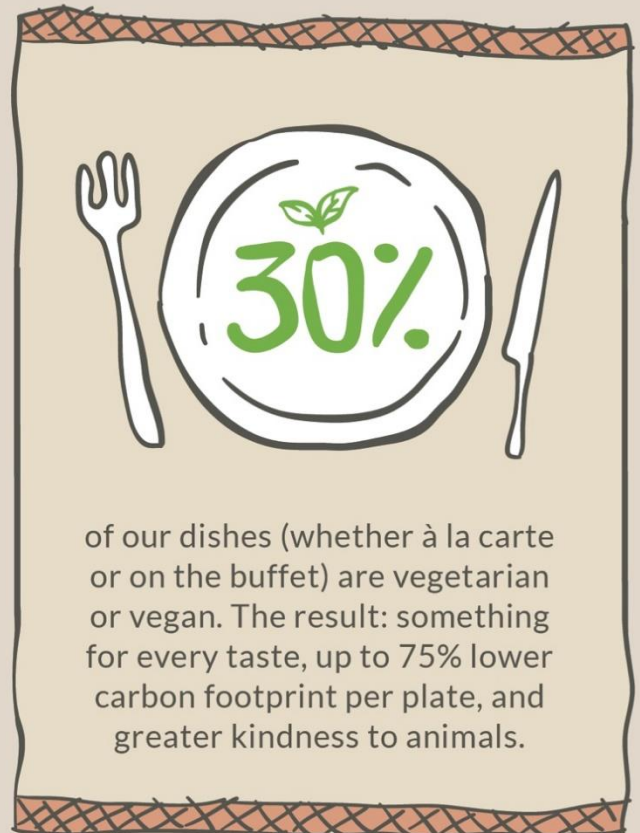
Committed – Right to your plate

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.



SET MENU 1

STARTER

Caprese Di Pomodoro E Mozzarella Capri

Tomato & mozzarella caprese drizzled with pesto sauce

[MLK, NUT]

[VEG]

Fantasia Di Salumi E Fromaggi

Cold cuts and cheese platter, fig compote,
Bresola, Coppa ham, Milano salami, taleggio, chorizo

[MLK, PRK, BEF]

Fritto Misto Di Mare

Mixed crispy seafood served with pesto & tartare sauce
(Shrimp, mussel, squid, fish)

[FSH, CRU, MLK, GLU, EGG, NUT]

MAIN COURSE

Tagliolini Con Stracciatella Di Fromage E Pesto

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

[NUT, GLU, CEL]

[VEG]

Ravioli Ripieni Con Ragu de Manzo

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

[MLK, GLU, SUL, BEF, ALC]

Grilled Fish Fillet

With garlic-caper butter, green peas puree and vegetables

[FSH, MLK]

Stuffed chicken

With cheese and basil, vegetables and crushed potato with olives,
and gravy

[MLK, ALC, GLU]

DESSERT

Sorbetto Di Zabaione Agrume E Lamponi

Zesty sabayon, raspberry sorbet

[EGG, MLK]

Tiramisu Traizional Revisitato

Tiramisu revisited with biscotti

[MLK, GLU]

[VEG]

Sorbet

[PLANT-BASED, VEG]

SET MENU 2

STARTER

Brushette Con Grigliate Di Stagione

Grilled vegetable brushetta, tomato, garlic, and basil

[GLU]

[PLANT-BASED, VEG]

Insalata Du Polpo E Patate Polpo

Octopus, potato scented with parsley

[MLS]

Carpaccio Di Manzo Con Insalata Mista

Beef carpaccio with mixed salad, Parmesan flakes, and Tonatto sauce

[BEF, SUL, MLK, FSH]

MAIN COURSE

Gnocchi Al Quattro Formaggi

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

[GLU, MLK]

[VEG]

Tagliatelle Al Frutti Di Mare

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

[FSH, CRU, MLS, GLU, MLK]

Filleteo Di Manzo Alla Pizzaiola

Beef fillet alla pizzaiola, green peas puree and vegetables

[MLK, SUL, BEF, CEL]

Trancio Di Dorade Grigliato Alla Campagnola

Dorado fillet. pesto mashed potato and vegetables

[FSH, MLK]

DESSERT

Crostata Al Cioccolato Bianco E Frutti Rossi

Crisp white chocolate tart, homemade red berry compote

[MLK]

[VEG]

Panna Cotta Alla Nocciola Con Salsa Al Cicco Lato

Hazelnut Panna cotta with chocolate sauce

[NUT]

[PLANT-BASED, VEG]

Sorbet

[PLANT-BASED, VEG]

SET MENU 3

STARTER

Zuppa Di Pomodoro

Rustic Italian tomato soup with pesto and olive oil

[MLK, NUT]

[VEG]

Tonno Scottato Mare E Monti Al Sesamo

Seared tuna, aioli sauce, capers, anchovies, and sesame seeds

[FSH, SSE]

Tomato Tatin with Pesto Shrimps

[MLK, GLU, CRU, NUT]

MAIN COURSE

Pennetta All Arrabbiata

Penne arrabbiata, fresh tomato, chili, olive, parsley, basil

[GLU, MLK, CEL]

[VEG]

Spaghetti Alla Carbonara

Spaghetti carbonara, pancetta, egg, butter, pepper & Pecorino cheese

[MLK, GLU, PRK, EGG]

Agnello In Umido

Stewed lamb with cream of potato, green peas, rosemary, garlic,
and tomato sauce

[SUL, MLK, GLU]

Risotto Con Gamberoni

Risotto with water prawns, mascarpone cheese, garlic, onion, parsley

[CRU, MLK, SUL, GLU]

DESSERT

Merengue Italiano E Il Suo Cremoso

Cioccolato fondente Italian merengue, black chocolate sauce,
creamy coffee ice cream

[EGG, MLK]

Tiramisu Traizional Revisitato

Tiramisu revisited with biscotti

[MLK, GLU]

[VEG]

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]