

Reef Club

DINNER

APERITIVO

STICK DI POLENTA CROCCANTE AL TARTUFO NERO (D)

Crispy Polenta Sticks, Black Truffle Brisure, Grated Parmesan

BRUSCHETTA CLASSICA (G)

Datterino Tomato Confit, Basil, Onion, Garlic, Green Olives

BRUSCHETTA CARBONARA (D, G, E, P)

Laminated Guanciale, Egg Yolk Confit, Pecorino

ARANCINI DI ZUCCA (D, G, E)

Pumpkin Arancini Filled with Melted Mozzarella

GAZPACHO VERDE (VG, SP)

Green Gazpacho, Persimmon, Celery and Cucumber Salad

ANTIPASTI

TARTARE DI MANZO (E)

Angus Beef Tartare, Capers, Shallot, Parsley, Spring Onion, Crispy Potato Millefoglie, Egg Yolk

INSALATA DI FINOCCHI ALLA SICILIANA (VG, SP)

Sicilian Fennel Salad, Kalamata Olives, Orange, Mint, Chardonnay Vinaigrette

CAPRESE ALLA BURRATA PUGLIESE (D)

Pugliese Burrata, Heirloom Tomatoes, Semi-Dried Datterini Tomatoes, Balsamic Vinegar, Basil

VITELLO TONNATO (D, E, SP, F)

Veal Loin, Tuna Mousseline, Caper Berries, Parmesan

PARMIGIANA DI MELANZANE (D)

Baked Aubergine, Tomato Sauce, Mozzarella, Parmesan

TARTARE DI GAMBERO ROSSO (CRU, N)

Scarlet Prawn Tartare with Cucumber, Chilled Almond Soup and Dill Oil

ZUPPA DI ARAGOSTA (D, CRU)

Creamy Lobster Bisque, Lobster Relish, Watercress

PASTA

SPAGHETTI ALLA CHITARRA (D, G, E)

Homemade Spaghetti, Charred White Asparagus

RICCIOLE (D, G, E, A)

Baked Pasta Filled with Porcini Ragout and Fresh Ricotta, Fortified Mushroom Velouté

LINGUINE ALLE VONGOLE (G, CRU, A, MO)

Linguine, Clams, White Wine, Garlic, Chilli, Saffron

RIGATONI AL PESTO LEGGERO (G, VG)

Rigatoni, Courgette and Broccoli Pesto

RAVIOLI DI GAMBERO ROSSO (D, G, E, CRU)

Scarlet Prawn Ravioli, Yellow Tomato Sauce, Prawn Coulis, Basil

GNOCCHI DI RICOTTA (D, G)

Ricotta Gnocchi, San Marzano Tomato Sauce, Mozzarella, Parmesan

PAPPARDELLE RAGÙ ALLA BOLOGNESE (G, D, E)

Hand-Cut Pappardelle, Traditional Beef Sauce

RISO

RISOTTO AL FORMAGGIO DI CAPRA E BARBABIETOLA (D, N)

Beetroot and Goat Cheese Risotto, Pine Nut Gremolata

RISOTTO AL TARTUFO E PORCINI (D)

Truffle Risotto, Wild Porcini Mushrooms, Parmesan, Parsley

RISO MELOSO DI GAMBERI (D, CRU)

Creamy Saffron Rice, Prawns, Spinach, Extra Virgin Olive Oil

FORNO A LEGNA

MARGHERITA ALLA FIOR DI LATTE (G, D)

Tomato, Basil, Fior di Latte Mozzarella

ADD-ONS: TRUFFLE, SALAMI, PARMESAN, VEGAN CHEESE

MORTADELLA E PISTACHIO (D, G, N, P)

Mortadella, Robiola, Stracciatella, Pistachios, Lemon Zest

QUATTRO FORMAGGI (G, D)

Taleggio, Gorgonzola, Mozzarella, Parmesan

FRUTTI DI MARE SU BASE BIANCA (D, G, CRU, MO)

Garlic-Tossed Seafood, White Sauce Base

SECONDI

BLACK COD ALL'ACQUA PAZZA (SP, A, MO, F)

Black Cod Poached in Light Fish Velouté, Clams, Garlic, Parsley, White Wine

PESCE DELLE MALDIVE IN ESCABECHE (SP, F)

Grilled Local Reef Fish, Escabeche Cream, Baby Vegetables

ARAGOSTA ALLA MEUNIÈRE (D, CRU)

Lobster Meunière, Shoestring Potatoes

FILETTO DI ANGUS (D)

Angus Beef Tenderloin, Herbed Butter, Potato Mousseline, Veal Jus

FILETTO DI VITELLO ALLA GRIGLIA (D, SP)

Veal Rib-Eye, Truffle Robuchon Mash, Sherry Demi-Glace, Glazed Onions

ANGUS TAGLIATA DI MANZO (D)

Angus Beef Steak, Rocket, Datterino Tomatoes, Parmesan, Balsamic Modena

POLENTA E ASPARAGHI (VG)

REEF CLUB SIGNATURES

PESCE IN CROSTA DI SALE (E, F)

Whole Baked Fish in a Sea Salt Crust

SERVES TWO

24-HOUR ADVANCE NOTICE REQUIRED.

CONTORNI

SPINACI SALTATI ALL'OLIO (VG)

Sautéed Spinach, Garlic

PATATE IN PADELLA CON CIPOLLE E ROSMARINO

Sautéed Potatoes, Rosemary, Braised Onions

PURE DI PATATE AL TARTUFO (D)

Truffle Mashed Potatoes

FUNGHI TRIFOLATI

Sautéed Mushroom, Rosemary, Thyme, Garlic

INSALATINA MISTA (VG)

Mixed Greens

CAPONATA (C)

Aubergine, Onion, Celery, Carrot, Tomato Paste

DOLCI

FLAN AI FIORI D'ARANCIO (G, D, E)

Orange Blossom Custard, Orange Segments, Peppered Cookie

TIRAMISU (E, D, G)

Savoiardi in Coffee Syrup, Classic Mascarpone Mousse

MILLEFOGLIE CRÈME BRÛLÉE (E, D, G)

Caramelized Mille-Feuille, Chantilly, Slow-Stewed Strawberries

MOUSSE AL CIOCCOLATO (D, E)

64% Dark Chocolate Mousse Quenelle, White Chocolate Vanilla Soup, Cocoa Nibs

LIMONE E BASILICO (D, G, E)

Lemon Curd, Marshmallows, Lemon Basil Sorbet, Vanilla Biscuit, Meringue, Basil

Powder

GELATI E SORBETTI

GELATI

Chocolate, Vanilla, Strawberry, Milk Cream (D), Pistachio with Pistachio Praline (D, N), Amalfi Lemon Prosecco (D, A)

SORBETTI

Lemon, Passion Fruit, Strawberry, Raspberry

COFFEE (SU)

AFFOGATO

ESPRESSO

CAPPUCCINO

LATTE

TEA (SU)

SILVER WHITE

FRESH MINT

CHAMOMILE

JASMINE

(A) ALCOHOL, (C) CELERY, (D) DAIRY, (E) EGGS, (G) GLUTEN, (N) NUTS, (P) PORK, (CRU) CRUSTACEAN, (F) FISH, (VG) VEGAN, (SU) SUSTAINABLE, (LP) LUPIN, (MO) MOLLUSC, (MU) MUSTARD, (PE) PEANUT, (SE) SESAME, (SO) SOY, (SP) SULPHITES, (V) VEGETARIAN

Please advise your server of any dietary restrictions.