

Reef Club

LUNCH

ANTIPASTI E ZUPPA

INSALATA MEDITERRANEA (MI)

Mixed Greens, Feta Cheese, Kalamata Olives, Tomato, Onion, Balsamic Dressing

CARPACCIO DI MANZO (MI)

Wagyu Beef Carpaccio, Lemon Dressing, Shaved Pecorino, Rocket Leaves, Aged Balsamic

TARTARE DI TONNO E OLIVE (MI, F)

Fresh Tuna Tartare, Cerignola Olives, Capers, Citrus Dressing, Pane Carasau

PANZANELLA TOSCANA (E, G, MI, N)

Heirloom Tomato, Stracciatella, Bresaola, Pickled Red Onion, Multigrain Bread, Fresh Basil

GAZPACHO MEDITERRANEA CON GAMBERO (CR)

Prawns, Red Tomato, Pickled Onion, Capsicum, Cucumber, Cherries, Micro Herbs

CALAMARI FRITTI (G, MI, MO)

Deep-Fried Calamari, Smoked Paprika, Chilli Aioli

INSALATA D'ESTATE (MI, N)

Summer Salad, Beef Heart Tomato, Watermelon, Feta Cheese, Edamame, Almonds, Toasted Mint Dip

PIZZA

Our Neapolitan-style pizzas are baked on a stone-fired hearth at 475°F to capture rich and authentic flavor.

PIZZA DI TONNO (F, G, MI)

Maldivian Tuna, Onion, Garlic, Maldivian Spices, Mozzarella, Lime

BIANCO & NERA (G, MI)

Mozzarella, Scamorza, Goat Cheese, Gorgonzola, Black Truffle

BURRATA & PROSCIUTTO DI PARMA (G, MI, PK)

Puglia Burrata, Tomato Sauce, Parma Ham

PIZZA VENTRICINA (G, MI, PK)

Spicy Ventricina, Mushrooms, Onion, Tomato Sauce

PIZZA MARINARA (G)

Polpa di San Marzano, Garlic, Oregano

MARGHERITA (G, MI)

Tomato Sauce, Fresh Buffalo Mozzarella, Garden Basil

PASTA & RISOTTO

TAGLIATELLE ALL' ARAGOSTA (E, G, CR)

Grilled Lobster, Fresh Tagliatelle, Bisque, Cherry Tomatoes

RISOTTO CON CREMA DI CARCIOFI E PORCINI (N, V)

Artichoke Cream, Grilled Porcini, Toasted Pistachios

GEMELLI ALFREDO CON POLLO E FUNGHI (E, G, MI)

Homemade Gemelli, Corn-Fed Chicken Breast, Fresh Cream, Parmesan Cheese, Button Mushrooms

GNOCCHI AL PESTO DI BASILICO (MI, N)

Homemade Potato Gnocchi, Basil and Pine Nut Pesto, Cherry Tomatoes, Pecorino, Extra Virgin Olive Oil

SPAGHETTI ALLO SCOGLIO (CR, F, G, MO)

Reef Fish, Mussels, Calamari, Prawn, Tomato Sauce

SPAGHETTI ALLE COZZE (A, F, G, MO)

New Zealand Mussels, White Wine, Parsley, Chilli, Extra Virgin Olive Oil

LIGURIAN RISOTTO (MI, N)

Pesto Risotto, Stracciatella, Tomato Confit

RIGATONI ALL' AMATRICIANA (A, G, MI, PK)

Homemade Rigatoni, Guanciale, Pecorino, Cherry Tomatoes, White Wine, Parsley

ENTRÉES

ARAGOSTA ALLA GRIGLIA (CR, MI)

Whole Grilled Indian Ocean Lobster, Lemon Butter Sauce

POLPETTE DI MANZO (G, MI)

Wagyu Beef Meatballs, Homemade Marinara Sauce, Shaved Parmesan Cheese, Fresh Spaghettoni

SALTIMBOCCA DI VITELLO ALLE ERBE AROMATICHE (A, MI, PK)

Grilled Veal Tenderloin, Sage, San Daniele, Rosemary Roasted Baby Potatoes

FILETTO DI PESCE MALDIVIANO ALLA GRIGLIA (F, G)

Grilled Maldivian Reef Fish Fillet, Spinach, Tomato, Capers, Olives, Breadcrumbs

PARMIGIANA DI MELANZANE (MI)

Baked Aubergine, Marinara Sauce, Buffalo Mozzarella, Fresh Basil

DOLCI

TIRAMISU SEMIFREDDO (E, G, MI)

Parfait al Café, Espresso Anglaise

LEMON & YOGHURT PANNA COTTA (MI)

Lemon Consommé, Raspberry Veil, Candied Lemon

SICILIAN CANNOLI (E, G, MI)

Sweetened Ricotta Cheese, Shredded Valrhona Manjari 64%

FRUTTA DI STAGIONE (V)

Seasonal Fruit Selection

GELATI E SORBETTI

GELATI

Chocolate, Vanilla, Strawberry (MI), Gelato alla Panna–Milk Cream Gelato (MI), Pistachio with Pistachio Praline (MI, N), Amalfi Lemon Prosecco (A, MI)

SORBETTI

Lemon, Passion Fruit, Strawberry, Raspberry

COFFEE & TEA (V, SU)

DILMAH TEA (SS)

Silver White, Fresh Mint, Chamomile, Jasmine

LAVAZZA COFFEE (SS)

Affogato, Espresso, Cappuccino, Latte

**(A) ALCOHOL, (CE) CELERY, (CR)
CRUSTACEANS, (E) EGG, (F) FISH, (G) GLUTEN,
(MI) MILK , (MU) MUSTARD, (MO) MOLLUSKS, (L)
LUPINE, (N) TREE NUTS, (P) PEANUTS, (SE)
SESAME, (SO) SOYBEANS, (SU) SULPHITES,
(PK) PORK, (V) VEGAN, (VG) VEGETARIAN, (SS)
SUSTAINABLE**

Please let your server know of any dietary restrictions.