

ITALIAN MENU



CICCHETTI

Small Bites

Tris di Bruschette

Three Toasted Rustic Bread Slices Topped with Marinated Tomatoes, Sautéed Mushrooms & Creamy Burrata with Basil & Olive Oil

1,800

Crostini alla Tapenade con Acciughe

Crostini Layered with Olive Tapenade, Anchovies & Extra Virgin Olive Oil

1,200

Calamari Fritti con Aioli all'Aglia

Lightly Battered Calamari with Garlic Aioli

2,000

Spiedini di Gamberi

Grilled Prawn Skewers with Garlic, Herbs, Olive Oil & Lemon

1,800

Ravioli Croccanti di Ossobuco

Fried Ravioli Stuffed with Slow-cooked Veal Ossobuco & Served with Veal Jus

1,800

ANTIPASTI

Appetizers

Ostriche Fritte con Aioli al Limone

Fried Oysters Served with Zesty Lemon Aioli & Fresh Herbs

1,900

Insalata Caprese con Aceto Balsamico

Fresh Mozzarella, Vine-ripened Tomatoes & Basil with Balsamic Glaze & Olive Oil

2,000

Tartare di Tonno con Avocado e Olio d'Oliva

Fresh Tuna Tartare with Creamy Avocado, Extra Virgin Olive Oil & Citrus

1,500

Prosciutto di Parma con Melone, Giardiniera e Gnocco Fritto

Prosciutto di Parma & Melon with Italian Pickled Vegetables & Warm, Crispy Gnocco Fritto

2,100

Battuto di Manzo al Coltello con Midollo d'Osso e Noci

Hand-cut Beef Tartare with Roasted Bone Marrow, Walnuts & Extra Virgin Olive Oil

2,400

ZUPPE

Soup

Cappuccino ai Funghi

Velvety Mushroom Topped with Parmesan Foam & Aromatic Herbs

1,500

Zuppa Toscana ai Frutti di Mare

Tuscan-style Seafood with Fish, Prawns, Calamari, Octopus, Clams, Mussels & Tomatoes

1,900

PIATTI PRINCIPALI

Main Course

Guancia di Manzo Brasata al Vino Rosso con Purè di Patate all'Erba Cipollina

Slow-braised Beef Cheek Cooked in Red Wine, Served over Creamy Chive-infused Potato Purée

4,200

Controfiletto alla Griglia con Rucola, Pomodorini, Parmigiano e Balsamico

Char-grilled Sirloin Steak with Fresh Rocket, Cherry Tomatoes, Shaved Parmesan & Aged Balsamic Reduction

13,500

Cosciotto di Capra Marinato alle Erbe Italiane e Vino, Cotto Lentamente in Stile Ossobuco con Risotto allo Zafferano e Salsa Gremolata

Italian Herb & White Wine-marinated Goat Leg, Slow-cooked Ossobuco Style, Served with Saffron Risotto & Gremolata Sauce

6,500

Fettuccine al Ragù d'Agnello

Home-made Fettuccine Tossed in a Rich Lamb Ragù

3,500

Porchetta Arrosto 36 Ore con Polenta Cremosa

Thirty Six-hour Slow-cooked Pork Belly & Loin Seasoned with Fennel & Herbs, Served with Creamy Polenta

5,200

Spaghetti alla Carbonara

Guanciale, Egg Yolk, Pecorino Romano, Parmesan & Black Pepper

3,500

Pollo alla Cacciatora

Chicken Cooked with Tomatoes, Olives, Garlic, Herbs & Red Wine in a Traditional Hunter-style Sauce

3,500

All prices listed above are in LKR, subject to 10% service charge & applicable government taxes

**Filetto di Barracuda Scottato con Risotto al
Limone e Prezzemolo**

Pan-seared Barracuda Fillet Served with Fragrant Lemon & Parsley Risotto

4,500

**Gamberoni alla Griglia con Patate al Rosmarino,
Insalata di Finocchi e Spicchi d'Arancia**

Grilled Jumbo Prawns Served with Rosemary-roasted Potatoes, Shaved Fennel Salad & Fresh Orange Segments

4,500

Spaghetti ai Frutti di Mare

Spaghetti Tossed with Prawns, Calamari, Octopus, Clams, Mussels & Fish in a Tomato, Garlic & White Wine Sauce

3,500

Melanzane alla Parmigiana

Layers of Fried Aubergine Baked with Tomato Sauce, Basil, Parmesan & Mozzarella

2,600

Linguine Aglio, Olio e Peperoncino

Linguine with Garlic, Olive Oil, Chilli Flakes & Parsley

2,200

Ravioli Ricotta e Spinaci al Burro e Salvia

Ravioli Filled with Ricotta & Spinach, Served with Sage Butter & Parmesan

3,200

Penne all'Arrabbiata

Penne Pasta in a Spicy Tomato Sauce with Garlic, Olive Oil & Red Chilli

2,500

Gnocchi al Gorgonzola e Rucola

Soft Potato Gnocchi Tossed in a Creamy Gorgonzola Sauce with Fresh Rocket

2,800

Risotto ai Funghi di Bosco e Essenza di Tartufo Nero

Creamy Arborio Risotto with Wild Forest Mushrooms & Black Truffle Essence

3,000

PIZZE

Pizza

Margherita

Tomato Sauce, Mozzarella & Fresh Basil

2,300

Parma, Rucola e Parmigiano

Mozzarella Topped with Parma Ham, Fresh Rocket & Parmesan

3,400

Gamberi e Zucchine

Sautéed Prawns & Courgettes

2,900

Cinque Formaggi

Mozzarella, Blue Cheese, Goat Cheese, Brie & Parmesan with Italian Pork Sausage

3,400

Amatriciana

Crispy Bacon, Tomato Sauce & Pecorino Romano Cheese

2,900

DOLCI

Dessert

Tiramisù Classico

Espresso-soaked Savoiardi, Mascarpone Cream & Cocoa

1,500

Panna Cotta alle Fragole

Vanilla Panna Cotta with Fresh Strawberry Compote

1,500

Torta Barozzi

Flourless Italian Chocolate & Coffee Cake with Dark Cocoa

1,100

Gelato al Limone

Lemon Gelato

400

Cannoli con Crema di Ricotta

Cannoli Filled with Ricotta Cream & Chocolate

1,100

Salame di Cioccolato

Chocolate Salami with Biscuits, Cocoa & Nuts

1,500