

**Escape to the Mediterranean
embrace of Allegria, here on
our deck or right on the beach.**

Quality Italian ingredients and authentic
Southern European recipes, all created with
expertise in an open kitchen that invites guests
to spy on our skilled chefs creating pastas,
pizzas, gnocchi and fresh seafood.



**Our planet needs
a little TLC—Tender Loving Care.**

Because we care about what matters, we challenged our chefs to create delicious feel-good vegetarian and plant-based dishes. We had a lot of fun testing recipes.

That's how Keen on Green came to be.

Even if you're not a vegetarian (yet), we hope that you are keen on trying the dishes labelled in green. But know that regardless of your choice, everything is made with love in kitchens that care.

LOBSTER RISOTTO 55**(A) (D)**

Maldivian lobster medallions, fennel, sun-blushed cherry tomatoes

SPICY CRAB BLACK & WHITE FETTUCCINE 50**(A) (D) (G)**

Handcrafted fettuccine, crab meat, chilli, parsley, fresh lemon

BLACK ANGUS BEEF SIRLOIN (A) (D) 50

Balsamic-glazed tomato, eryngii mushroom, truffle mashed potato, elephant garlic

MALDIVIAN WHOLE GRILLED LOBSTER 800G (A) (D) 120

LUX* green salad, creamy mashed potato, garlic butter sauce

DINGLY DELL PORK COMBINATION (D) (G) 50

Pork cutlet, crackling, sausage, apple molasses, apple sauce, bacon crusted roseval potatoes

Allergic to pollen, peanuts or negativity?

Please inform your waiter. We do our best to avoid cross-contamination but we cannot guarantee our dishes are free of allergens.

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VEAL MILANESE ON THE BONE (D) (G) 55

Green herb gnocchi, grilled green asparagus, caramelized lemon, oven-candied tomatoes

SALT-CRUSTED WHOLE REEF FISH (D) (G) 65

Steamed potato, olive oil, vegetables, salsa verde

Please note that this dish has a preparation time of 45 minutes

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COLD STARTERS

LUX* GREEN SALAD 20

CAL 210

Garden green leaves, shaved vegetables, pickled mushroom, green peas, vinegar sprays, olive oil

HAND-CUT MARINATED 26 ANGUS BEEF CARPACCIO (D)

Truffle cream, rocket leaves, Parmesan cheese, truffle dressing

YELLOW FIN TUNA 26 CARPACCIO (D)

Tuna cream, fresh tomato, fleur desel, fine herb salad

TRIPLE TOMATO 28 BURRATA CROSTINI (D) (G)

Wood-fired crispy bread, homemade tomato compote, extra virgin olive oil, fennel pollen, heirloom tomato, burrata

SAN DANIELE 30 PROSCIUTTO AND MELON

San Daniele ham, compressed melon, rocket leaves, aged balsamic, vanilla honey

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CHARRED OCTOPUS 32
(D) (G)

Whipped potato cream, Parma ham, piccolini onion, samphire

TWO KING PRAWNS 32
**FROM OUR WOOD-FIRED
OVEN (D)**

Cooked in their shells, saffron, lemon, potatoes, rocket leaves

FRITTO MISTO (D) (G) 24
CAL 350

Zucchini, fennel, artichoke, cannellini beans, eryngii mushroom, carrots, parmesan dip

GRATINATED MUSSELS 28
(A) (D) (G)

Gremolata, parmesan cheese, shaved fennel

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ROASTED PUMPKIN SOUP (D) (G) **24**

Pumpkin tortellini, Pork Lardo di Colonnata, Hokkaido scallop, pumpkin oil

MINESTRONE SOUP (D) (G) **20**

CAL 190

Cannellini beans, Ditalini pasta, pesto, shaved parmesan

ITALIAN FISH SOUP (D) (G) (N) (A) **28**

Roasted seafood, dry tomatoes, fennel

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PASTA AND PESTO 28

(D) (G) (N)

CAL 210

Trofie pasta, Genovese pesto,
toasted pine nuts, Pecorino cheese

THREE CHEESE RAVIOLI 30

(D) (G) (N)

CAL 380

Gorgonzola, Taleggio, ricotta, beurre
noisette, tarragon, pine nuts, balsamico

BUCATINI CARBONARA 28

(D) (G)

Cured pork pancetta, Parmesan cheese

SPAGHETTI CILIEGINO 30

POMODORINI (D) (G)

CAL 380

Tomato Ciliegino, olive oil, basil,
Parmesan cheese

CONFIT DUCK RAVIOLI 34

(D) (G) (A)

Roasted onion sauce, salsify,
Parmesan chips

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GOLDEN SAFFRON 36
RISOTTO (D) (A)
Aged Acquerello rice
saffron, gold leaf

MUSHROOM RISOTTO 38
WITH SEARED FOIE GRAS
(A) (D) (G)
Creamy risotto, sautéed mushroom,
foie gras

DUCK PAPPARDELLE 38
(A) (D) (G)
Morel mushroom, confit duck leg,
veal jus

CHEF'S BEEF CANNELLONI 38
(A) (D) (G)
Tallegio cheese sauce, fine herb
salad

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PIZZA

Our pizza dough is made with Italian 00 flour. Each kilo of dough contains 1 gram of yeast and 75% water, creating a light, digestible crust. All our pizzas can be prepared with gluten free crust.

PIZZA TONNO **32**

AGLIO E OLIO (D) (G)

Maldivian tuna, garlic, red chillies, sun-blushed tomatoes, basil, oregano

PIZZA BIANCA **32**

(D) (G) (N)

CAL 500

Cheeses: Taleggio, Fontina and Scamorza, pear, pecan nuts, balsamic, radicchio rosso

PIZZA GORGONZOLA **32**

DOLCE (D) (G)

CAL 290

Roseval potatoes, red onion jam, rosemary, rocket leaves

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PIZZA

CALZONE PEPPERONI 34 **(D) (G)**

Spinach, ricotta cheese, sun-dried tomatoes, mushrooms, smoked paprika powder, artichokes, Sicilian olives

PIZZA AL BENNO 32 **(D) (G)**

Tomato sauce, caramelized pineapple, pork speck, pickled chillies, mozzarella cheese

PIZZA PROSCIUTTO 34 **DI PARMA (D) (G)**

Bocconcini mozzarella, tomato, Parmigiano, arugula, balsamic

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Additional toppings

Picked and shelled lump crab meat 14
or Hokkaido scallops

Tasmanian home-cured salmon (SF) 14

Umbria black truffle 20

Maldivian lobster 20

Iberico Pork ham 14

GROUPER POACHED IN OLIVE OIL (D) 38

Creamy potatoes, garlic, basil, tomatoes

BARRAMUNDI CARTOCCIO & CITRUS (N) 38

Fennel, cherry tomato, citrus salad, bergamot olive oil, fennel pollen

CHICKEN CACCIATORE (D) (G) 34

Cipollini onions, bell peppers, forest mushroom, lemon, Taggiasca olives, polenta fritters

TRUFFLE BEEF CHEEKS (A) (D) 40

Eight-hour braised beef cheeks, creamy mashed potato, root vegetables, jus

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CHEF'S CHEESE**23****SELECTION OF THE
MARKET (D) (G) (N)**

Homemade fresh fruit and nut bread,
dry figs, apple molasses

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**SELECTION OF
ICI SORBETS & ICE CREAMS** 12**(A) (D) CAL 210**

Vanilla, chocolate, strawberry, coffee, Limoncello, passion sorbet, raspberry sorbet

**VANILLA PANNA
COTTA (D)** 18

Macerated rosemary berries, strawberry meringue

TIRAMISU 18
(A) (D) (G) (N)**CAL 330**

Mascarpone, coffee ice cream, ladyfingers, coffee soil, pistachio biscotti shard

**SEASONAL FRUIT
PLATTER CAL 190** 18**WARM CHOCOLATE TART** 20
(D) (G) (N) CAL 270

Blood orange sauce, candied kumquat, salted caramel ice cream

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**PEACH SOUP AND
RICOTTA CHEESECAKE** 18

(A) (D) (G) CAL 280

Slow-roasted honey peaches, ricotta
cheesecake, Limoncello ice cream,
sesame tuile

BALSAMIC STRAWBERRIES 18

(D) (G) CAL 190

Garden basil, Aceto Balsamico, vegan
basil ice cream, poppyseed sponge

PAVLOVA (D) 18

CAL 180

Mousseline à la framboise,
fresh seasonal berries

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