



M•EATING ITALY
FINE DINING & FOOD EXPERIENCE

A la Carte Menu

Crème & Zuppe

Crema di Zucca e Gorgonzola 45
Pumpkin cream, with **Gorgonzola DOP** and walnuts (D-N)

Crema Di Piselli e Bacon croccante 45
Peas cream with crispy bacon and Ricotta Cheese (D)

Crema di Pomodoro 45
Tomato cream with **Mozzarella di Bufala Campana DOP** fondue and basil (D)

Zuppa di Pesce 85
Mix sea food soup with tomato, and roasted bruschetta (S-GL)

Antipasti

Calamari e Zucchini 75
Calamari rings, baby Marrow served with lemon (GL)

Gamberi al limone con verdure 89
Pan fried lemon prawns, served on a bed of Grilled vegetable (GL)

Capasante Grigliate 99
Pan fried scallops, served on a bed of mash saffron potato

Filetti & Noci 75
Pan fried strips of calamari with cherry tomatoes, walnuts, served on mix salad leaves (N)

Insalate

Mele e Noci 69
Green Mesclun salad, green beans, almond, apple, tossed with yogurt, salt, cucumber and parsley (D-N)

Pere e Gorgonzola 69
Green Mesclun salad, red radish, pear, walnuts, **Gorgonzola DOP**, tossed with olive oil and salt (D-N)

Tonno e Arancia 89
Green mix salad, orange sliced, potato, fresh tuna, tossed with olive oil and salt

Insalata di Pollo 69
Green salad, **Grana Padano DOP**, croutons, chicken strips, tossed with olive oil and salt (D-GL)

Misto Italiano 89
Green mix salad, boiled potato, green beans, olives, tomatoes, red onion, **Pecorino Romano DOP**, tossed with olive oil and salt (E)

Pasta

Spaghetti Pomodoro e Basilico 69
Italian tomatoes, basil, garlic, olive oil and salt

Spaghetti Pomodoro e burrata 89
Italian tomatoes, fresh burrata cheese, basil, olive oil and salt (D)

Pappardelle ai funghi 95
Wild mushrooms, touch of garlic, butter, **Grana Padano DOP**, olive oil and parsley (D)

Bucatini con Spianata piccante 89
Spicy Italian salami, onion, tomato sauce, basil, and chili pepper

Tagliatelle & Gamberi al limone 115
Sautéed prawns, with zucchini, saffron, lemon, parsley

Rigatone con Branzino alle olive 139
Sautéed Sea bass, with orange zest, taggiasche olives, basil

Paccheri Cacio e Pepe 95
Double butter, black pepper, **Pecorino Romano DOP** (D)

Risotti

Risotto ai Porcini 119
Italian Vialone nano rice, touch of garlic, wild mushrooms, bottom mushrooms, parsley, butter and **Grana Padano DOP** (D)

Risotto al Gorgonzola 119
Italian Vialone nano rice, shallots, **Gorgonzola DOP** butter, and walnuts (D)

Risotto di Mare 119
Italian Vialone nano rice, shallots, calamari, prawns, white fish, touch of tomato, basil

Carni Rosse

Filetto ai mirtilli 189
AAA black angus tenderloin pan roasted, served with mix vegetable and blueberries sauce

Filetto ai Porcini 189
AAA black angus tenderloin pan roasted, served with potato and wild porcini mushrooms

Filetto al Vino 189
AAA black angus tenderloin pan roasted, served with mash potato and red wine reductions (A)

Carni Bianche

Pollo alla Senape 85
Supreme of chicken pan roasted, served with sauteed spinach and mustard cream (D-GL)

Pollo al Limone 75
Supreme of chicken pan roasted, served with grilled capsicum, potato e lemon sauce (GL)

Pollo ai funghi 75
Supreme of chicken pan roasted, served with wild mushrooms, and mash potato (GL)

Pollo al Vermouth 85
Supreme of chicken pan roasted, served with mix vegetable and chino sauce (A-GL)

Pesce

Tonno con Asparagi 169
Fresh tuna loin pan roasted, served with steamed asparagus, and capsicum sauce

Branzino al Lime 189
Pan roasted Sea bass fillet, roasted pumpkin, served with lime sauce

Merluzzo al Gorgonzola 159
Pan roasted cod, served with spinach and gorgonzola sauce

Misto Mediterraneo 229
Steamed seabass, calamari, prawns with tomato sauce, basil, olives (S)

Contorni

Patate arroste 25
Roasted potatoe cubes, with rosemary, salt and olive oil

Spinaci 25
Sauteed spinach with olive oil and spicy chili

Verdure Grigliate 25
Mix vegetable grilled and served with olive oil and parsley

Purea di patate 25
Mashed creamy potato, and olive oil

Pizze Rosse

Margherita	69
Pizza dough, with tomato sauce, mozzarella cheese and basil (D-GL)	
Marinara	69
Pizza dough, with tomato sauce, garlic and basil (GL)	
Capri	74
Pizza dough, with tomato sauce, mozzarella cheese, turkey ham, artichokes, and mushrooms (D-GL)	
Diavola	74
Pizza dough, with tomato sauce, mozzarella cheese, spianata spicy salami	

Pizze Bianche

Bottarga	89
Pizza dough, with mozzarella cheese, bottarga, cream and prawns (D-GL)	
Burrata e Pomodorini	89
Pizza dough, with mozzarella cheese, burrata cheese, cherry tomatoes, basil and rocket salad (D-GL)	

Dolci

Italian dessert of the day	45
Mix flavor gelato x scoop	45
Fruit Salad	45

Legend: (N) Nuts - (A) Alcohol - (GL) Gluten - (S) Sea food - (D) dairy - (E) Eggs - (M) Mint
Service charge 10% - Municipality fees 7% - VAT 5% will add on final bill

THANKS TO OUR PARTNERS



TECHNICAL PARTNERS



5% VAT will apply on bill
10% service charge will apply on the bill