

STUZZICO

NOSH, NIBBLES AND BREAD

- MARINATED OLIVES**  120 / **1,464**
A trio of Bella di Cerignola, leccino, kalamata olives, marinated with citrus, herbs.
- BRUSCHETTA PARMA HAM AND BURRATA**    195 / **2,379**
Stone baked sourdough, charred artichoke cream, prosciutto di parma, creamy burrata.
- BRUSCHETTA MUSHROOMS**    195 / **2,379**
Confit mushrooms, smoked mushroom cream, pickled mustard seeds, toasted hazelnuts.
- CROQUETTES**     170 / **2,074**
Coppa di Martina Franca croquettes, grape must mayonnaise.

COLD ANTIPASTI

- CRUDO DI TONNO**  220 / **2,684**
Pistachio crusted locally sourced tuna loin with burnt orange, citrus dressing, Perseus Osetra caviar.
- BURRATA**    220 / **2,684**
Fresh burrata cheese with cured tomatoes, peppermint-caper gremolata, home grown basil oil.
- RUCOLA**    195 / **2,379**
Rocket leaves, avocado, candied walnuts, cured tomatoes, balsamic glaze, olive tapenade, berries, mixed seeds.
- BARBABIETOLA**  180 / **2,196**
Volcanic salt-roasted beetroot tartare, mango sphere, root vegetable chips.

HOT ANTIPASTI

- PARMIGIANA 2.0**    210 / **2,562**
Deep fried eggplant served with pecorino fondue, basil pesto, tomato sauce.
- POLPO**   195 / **2,379**
Chargrilled octopus with romesco sauce, homemade sausage, garlic chips, olive dust.
- MAMA STYLE MEATBALLS**     195 / **2,379**
Angus beef meatballs in tomato sauce, basil pesto, crispy pancetta, charred sourdough.

ZUPPA

- CAPPUCCINO**   195 / **2,379**
Mixed mushroom soup served with truffle cream foam.
- TAGLIATELLE DI SEPPIA ALLA BOIABESSA LIGURE**   250 / **3,050**
Cuttlefish tagliatelle in a creamy lobster bisque with locally sourced seafood served with fennel ciabatta.

PRIMI

PIZZA

- MARGHERITA**    180 / **2,196**
Tomato sauce, mozzarella, basil, oregano.
- QUATTRO FORMAGGI**    230 / **2,806**
Cream, mozzarella, taleggio, gorgonzola, fontina, truffle oil, rocket leaves.
- CRUDAIOLA**    220 / **2,684**
Mozzarella, heirloom tomato, basil pesto, shredded ricotta, rocket leaves.
- VESUVIANA**    210 / **2,562**
Tomato sauce, mozzarella, mama style meatballs, pecorino.
- PROSCIUTTO E BURRATA**    280 / **3,416**
Tomato sauce, mozzarella, parma ham, burrata cheese, rocket leaves, balsamic reduction.
- DIAVOLA**    230 / **2,806**
Tomato sauce, mozzarella, spicy salami, rocket leaves, parmesan shavings.

PASTA

- RAVIOLI BI-COLORE**     215 / **2,623**
Ricotta and spinach-stuffed ravioli in sage butter sauce, candied walnuts.
- TAGLIATELLE AL CAFFE**   225 / **2,745**
Homemade coffee flavored tagliatelle, New Zealand lamb ragout, wild mushrooms.
- MEZZE MANICHE AL TONNO**   220 / **2,684**
Rigatoni, locally sourced confit tuna, kalamata olives, capers, chili, cherry tomatoes, orange zest.
- CAVATELLI AL POMODORO**    200 / **2,440**
Hand-rolled pasta in volcanic soil tomato sauce, basil, EVOO.
- LASAGNA AI FUNGHI**     230 / **2,806**
Wild mushroom lasagna, parmesan sauce, basil oil.

SECONDI

- ZUCCA ARROSTO**   250 / **3,050**
Slow-roasted balsamic glazed kabocha pumpkin, Sardinian fregola, yogurt, fresh asparagus shavings.
- BARRAMUNDI**  450 / **5,490**
Buleleng's line caught barramundi, clams, prawn, cuttlefish in tomato guazzetto, charred sourdough.
- CHICKEN DIAVOLA**  280 / **3,416**
Slow-roasted half free range chicken, twice-baked baby potato, salsa al prezzemolo.

 Contain Pork  Vegetarian  Contain Gluten  Contain Nut  Vegan
 Contain Egg  Contain Dairy  Contain Seafood  Marriott Bonvoy Points
If you have any concern regarding food allergies, please alert your server prior to ordering