

## Antipasti

### Appetizer

#### **Petto di Piccione con Tapenade di Tartufo Nero & Arancia Confettata**

pan fried pigeon breast, truffle tapenade, grilled fennel on comfits orange salad

25.00



#### **Triglietta Con vellutata di Piselli & Consommé di Vongole**

red mullet, green peas and clams consommé

16.00



#### **Terrina di Melenza alla Parmiggiana con Spuma di Pomodoro al basilico**

terrines of eggplant, tomato basil foam

12.00



#### **Aragosta alla Catalana con Gelato al Basilico**

lobster salad, basil ice cream

35.00



## Zuppe

### Soups

#### **Zuppetta di Moscardini Piccante**

baby octopus, veloute of spice tomato

8.00



#### **Zuppa del Giorno**

Chef's daily Selection

6.00



***Menu is subject to change without prior notice.***

# Olive

All prices are in U.S. Dollars & subject to 10% service charge & 8% GST

● not included in Full Board and All Inclusive packages

# Pasta & Risotto

## Linguini Vongole e Bottarga

linguini pasta, clams, dry white mullet fish eggs

17.00



## Pappardelle Zafferano con Gamberi e Zucchine

homemade pappardelle pasta, fine saffron, pan fried prawns, creamy zucchini

19.00



## Dal Nostro Giardino Asparagi e Tartufo Risotto

Chef's garden green asparagus, fresh black truffle risotto

25.00



## Penne Pancetta e Radicchio

homemade penne pasta, pancetta, radicchio

18.00



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# Carne

## Meat

### **Medaglioni di Manzo alla Sorrentina**

medallions of black angus beef fillet, spiced wild mushroom, potato chip

45.00



### **Petto D’Anatra alla Soya Caramelatta**

pan fried marinated duck breast, foie gras, asparagus

50.00



### **Agnellone in Crosta di Pistachio e Spuma di Patate**

lamb cutlet in pistachio crust, potato foam, wine reduction

38.00



### **Petto di Polo alla Celestina**

corn fed chicken breast, creamy Cointreau sauce, truffle croutons

32.00



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## Pesce

### Fish

#### **Abbraccio di Salmone & Asparagi in Zupetta d'Aragosta**

poach rolled fresh salmon, asparagus, lobster sauce

40.00



#### **Fagottino di Gamberi , Zucchine & Melanzane**

bundle of prawn, zucchini, eggplant, warm avocado mousse

36.00



#### **Filetto di Cernia al Guazetto**

pan fried grouper, red mullet consommé

42.00



#### **Medaglioni D'Astice Vellutata di Pomodorini Pachino ●**

slow-cooked medallions of lobster, veloute of cherry tomato

90.00



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# Dolci

## Dessert

### **Tiramisu Della Casa**

mascarpone layered, hint of shaved chocolate, espresso, liqueur-soaked savoiardi biscuits

13.00



### **Cannelloni alla Siciliana**

stuffed cannellone vanilla ice cream, chocolate tuille, fresh passion fruit

14.00



### **Cassata del Gelattaio**

pie dish layers of ice cream and candied fruit

13.00



### **Lasagnetta con Crema della Passione**

puff layer with cream patisserie, passion fruit, coconut ice cream

15.00



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# La Nostra Selezione di Affettati

## Our Selection of Charcuterie

### Salame Felino (Italy)

Minced pork meat, with the addition of salt and range of herbs, black pepper, and crushed garlic. Final maturing is 25 days and final product comes in the traditional salami cylindrical shape. The original from Felino territory.

### Lardo (Spain)

Back fat from Spain's famed Pata Negra pigs, eating a diet of mostly acorns, it approaches many qualities of olive oil. Served at room temperature and has a unique nutty flavour and very salty taste.

### Chorizo Iberico (Spain)

Free range Iberian pigs, smoked over oak fires, then aged and dried over three months. Seasoned with 'Pimenton de la Vera', a Spanish regional paprika, which imparts another level of smoky woody aroma. Enhanced with nutty flavours.

### Culatello di Zibello (Italy)

DOP Zibello is known as the home of the most exquisite Culatello. Hind leg of pork which is carefully cut, salted, and delicately massaged with salt, with a maturing process in 500 year old caves that lasts 16 to 18 months.

### Bresaola DOC (Italy)

Produced in Valtellina, Italian Alps, a protected DOC. Two to three month air-dried of fine salted beef, turning to dark red, almost purple colour and low in fat. Lean and tender from top inside round cut, with sweet and musty smell.

### Jamón Serrano (Spain)

This 'ham from the mountains' is a culinary symbol of Spain. Made from Landrace breed of white pig, prepared and dried to age in a cool place at typically higher elevations for up to 18 months.



## Our Selection of Cheese

### Idiazabal (Spain)

DOC, Basque Country Spanish, pressed cheese made from unpasteurized sheep milk. Aged for a few months, with unique rind and has a distinctive nutty, buttery flavour. Strong and pronounced taste.

### Fontina (Italy)

Made in the Aosta Valley in the Alps since the 12<sup>th</sup> century, from cow milk. Softer texture, fairly pungent with intense flavour – distinctively earthy, mushroom, and woody taste. Natural brine formation.

### Appenzeller (Switzerland)

Hard, cow milk cheese from Appenzeller region of northeast Switzerland. Herbal brine with wine is applied to the wheel for curing. Straw coloured with tiny holes, strong smell with nutty and fruity flavour, mild to tangy.

### Gorgonzola (Italy)

Famed Italian blue cheese made from cow's milk, buttery and salty with the 'bite' of its blue veining.

### Parmigiano Reggiano (Italy)

The original, protected designation of origin, coming from northern Italy. Hard granular cheese, which is cooked and not pressed, made from raw cow's milk. Extremely savoury characteristics.

### Camembert (France)

Soft, creamy, surface-ripened cow's milk cheese, AOC variety from Normandy. Bloomy, edible rind with a slightly more intense flavour than its French counterpart, Brie.

Piatto per Uno / Plate for One (selection of 3 meats and 3 cheeses)	US\$ 33.00
Piatto per Due / Sharing for Two (selection of 6 meats and 6 cheeses)	US\$ 60.00

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