



la tavola



ANTIPASTI

LA TAVOLA SALAD	(N)(V)(GF)(VG)	32
Fresh garden salad Seasonal greens Seasonal fruits Roasted nuts		
TOMATO BRUSCHETTA	(V)	28
Toasted bread Tomatoes Extra Virgin Olive oil Balsamic vinegar		
STEWED MUSSELS	(SF)(F)(D)(S)	43
Spicy stewed mussels Toasted focaccia croutons		
SEAFOOD SALAD	(F)(SF)(GF)(D)	48
Mussels Prawns Octopus Scallops Squid Coconut foam		
BEEF CARPACCIO	(D)(N)(GF)	38
Thinly sliced raw beef Arugula Almond pesto Parmesan Balsamic caviar		
BEEF TARTARE	(E)(GF)	42
Hand-cut beef tartare Potato pavé Mustard Caper mayonnaise Grated egg yolk		

PASTA

PASTA PATATE e PROVOLA	(A)(D)(E)	39
Mixed pasta Roasted tuber broth Provola foam		
PAPPARDELLE WITH MUSHROOMS	(V)(E)	48
Handmade pappardelle Savoury mushroom Ragù		
SPAGHETTI ALLE VONGOLE VERACI	(F)(SF)(E)	48
Spaghetti Clams Garlic-infused oil Vibrant parsley powder		
SEAFOOD STROZZAPRETI	(A)(F)(SF)(E)	53
Handmade strozzapreti pasta Mixed seafood		
LASAGNA BOLOGNESE	(A)(D)(E)	45
Traditional Bolognese lasagna		
TAGLIATELLE WITH BEEF RAGÙ	(A)(E)	49
Handmade tagliatelle Hand-cut beef ragù Rosemary oil		
RAVIOLI DEL PLIN	(A)(D)(E)	42
Handmade ravioli del plin Cheese stuffing Beef jus Parsley oil		
SAFFRON RISOTTO	(A)(D)(GF)	45
Saffron risotto Jus Liquorice		

A – ALCOHOL | D – DAIRY | E – EGG | F – FISH | GF – GLUTEN-FREE | N – NUTS | P – PORK | S – SPICY
SF – SHELLFISH | V – VEGETARIAN | VG – VEGAN | LS – LOCALLY SOURCED

Please notify a member of our service team if you have any food allergies, dietary restrictions,
or if you wish to order a dish tailored to your preference.

All prices are in US Dollars and are subject to 10% service charge and applicable Goods and Services Tax.

MAIN COURSES

PARMIGIANA di MELANZANE	(V)(D)	42
Roasted eggplant Sun-dried tomato pesto Buffalo cream Basil essence		
DEEP FRIED SEAFOOD	(F)(SF)(E)	49
Shrimps Squids Vegetables		
GRILLED KING PRAWNS	(SF)(GF)(S)	75
King prawns Spicy garlic dressing		
ROASTED SEAFOOD BRODETTO	(F)(SF)	65
Focaccia croutons Mixed seafood Brodetto reduction		
CATCH OF THE DAY	(F)(D)(GF)	75
Local reef fish Pepper crust Brown butter sauce Fennel		
CLASSIC MILANESE	(E)(D)	62
Crispy breaded beef cutlet Clarified butter Sea salt Arugula Tomato salad		
GRILLED BEEF TENDERLOIN	(GF)(A)	79
Filet mignon Red wine reduction		

SIDES

ROASTED POTATOES	(VG)(GF)	18
Potatoes Rosemary Garlic		
ROASTED ROMAINE LETTUCE	(N)(V)(GF)	18
Romaine lettuce Almonds Lemon dressing		
ARUGULA SALAD	(V)(D)(GF)	18
Arugula Shaved Parmesan Cherry tomatoes Balsamic dressing		

DESSERTS

TIRAMISU	(A)(D)(E)	28
Mascarpone Coffee		
PANNA COTTA	(D)(GF)	24
Fruit salad Vegetable salsa		
CAPRESE CAKE	(N)(D)(E)(GF)	28
Chocolate Almond		

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