

ALLEGRIA

**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.



## **Greener plate, greener planet**

Keen on Green is our commitment to sourcing smarter and supporting local farmers who grow sustainable vegetables, fruits and herbs to create delicious plant-based and vegetarians dishes. In our kitchens, we let the produce shine through, and connect you to the people and stories behind each ingredient. It makes for a meaningful, joyful and positively-impactful dining experience. Even if you're not vegetarian or vegan (yet), we hope that you are keen on trying the dishes labelled in green.

## **SIGNATURE**

**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.

**(G)** Gluten

**(N)** Nuts

**(D)** Dairy

**(A)** Alcohol

**All prices are in  
US Dollars and  
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## **SPICY KING CRAB FETTUCCINE (A) (D) (G) 56**

Hand-crafted black and white  
fettuccine, king crab meat, chili,  
parsley, fresh lemon, butter,  
white wine

## **LOBSTER RISOTTO (A) (D) 60**

Truffle cream, rocket leaves,  
Parmesan cheese, truffle dressing

## **LOBSTER TAGLIATELLE (A) (D) (G) 65**

Homemade Tagliatelle,  
lobster bisque sauce,  
Maldivian half lobster, cognac,  
parsley, chilli

## **VEAL MILANESE ON THE BONE (D) (G) 56**

Milk fed Veal Milanese style,  
grilled green asparagus,  
caramelized lemon, arugula salad

## **WAGYU STRIPLOIN 7+ 250G (A) (D) 90**

Truffle mashed potato,  
balsamic-glazed tomato, mushroom,  
asparagus, broccolini, roasted garlic,  
red wine jus

## STARTERS

## COLD

### INSALATA ALLEGRIA (N) 26

#### CAL 210

Garden green leaves, shaved vegetables, roasted peppers, cucumber, cherry tomato, caramelised hazelnuts, balsamic dressing

### TRIPLE TOMATO AND BURRATA (D) (G) (N) 32

#### CAL 400

Burrata cheese, cherry vine tomatoes, heirloom tomatoes, homemade tomato compote, basil pesto, extra virgin olive oil, fennel pollen, crispy bread, basil, balsamic caviar

### HEIRLOOM TOMATO CARPACCIO AND ARUGULA SALAD (D) (G) (N) 28

#### CAL 280

Heirloom tomatoes, pine nuts, aged balsamic, Parmesan cheese, basil, extra virgin olive oil  
\*We can make this dish vegan if you wish

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## STARTERS

## COLD

### **ANGUS BEEF CARPACCIO (D) (G) 28**

Homemade Tagliatelle,  
lobster bisque sauce,  
Maldivian half lobster, cognac,  
parsley, chilli

### **MALDIVIAN YELLOW FIN TUNA CARPACCIO (D) (N) 28**

Tuna cream, pine nuts,  
fresh tomatoes, fine herb salad

### **PROSCIUTTO AND MELON (D) (G) 32**

Pork parma ham, compressed melon,  
rocket leaves, aged balsamic,  
vanilla honey, crispy focaccia, onion  
jam

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## STARTERS

## HOT

### **SEAFOOD FRITTO MISTO** **(D) (G) 34**

Prawn, squid, reef fish, mussels,  
octopus, lemon, capers,  
Parmesan cheese dip

### **JUMBO PRAWNS** **(D) (G) 36**

Saffron lemon potatoes,  
prawn bisque, semi-dry tomatoes,  
pickled fennel, lemon foam,  
rocket leaves

### **GRATINATED SCALLOPS** **(D) (G) 34**

Citrus and fennel salad,  
saffron cream, cherry tomatoes,  
lemon pepper caviar, crusty bread

### **POLPO (D) (G) 34**

Mediterranean octopus, whipped  
potato cream, pork Parma ham,  
baby onion, samphire

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## SOUP

## BUTTERNUT PUMPKIN SOUP (D) (G) 28

Pumpkin tortellini, pork pancetta,  
scallop, pumpkin oil

## MINESTRONE SOUP (D) (G) 26

**CAL 180**

Garden vegetables, cannellini beans,  
Ditalini pasta, shaved Parmesan  
cheese

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wish

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## **PASTA AND RISOTTO**

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## **PASTA AND PESTO**

**(D) (G) (N) 30**

**CAL 210**

Casarecce pasta, Genovese pesto, toasted pine nuts, pecorino cheese, Parmesan foam

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## **SPAGHETTI POMODORINI**

**(D) (G) (N) 30**

**CAL 380**

Confit cherry tomato sauce, cream, chili, extra virgin olive oil, basil leaves, Parmesan cheese

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## **CONFIT DUCK RAVIOLI**

**(A) (D) (G) 36**

Roasted onion sauce, salsify, Parmesan cheese chips, asparagus, mushroom foam

## **LINGUINE AMATRICIANA**

**(D) (G) 34**

Pork Guanciale, cherry tomatoes, Pecorino cheese, chili flakes, black pepper, crispy ham

## **PASTA AND RISOTTO**

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## **PACCHERI SEAFOOD (D) (G) 38**

Grilled seafood, seafood bisque, basil leaves, parsley, lemon cream, pangrattato

## **EGGPLANT RAVIOLI (D) (G) (N) 32**

### **CAL 380**

Eggplant and Parmesan stuffed pasta, zucchini, tomato, asparagus, pine nut butter, Parmesan shaving, basil leaves, Parmesan foam

## **MUSHROOM RISOTTO AND SEARED FOIE GRAS (A) (D) 38**

Aged Acquerello rice, Parmesan cheese, butter, porchini mushroom, sautéed mushrooms, seared foie gras

## **POTATO GNOCCHI (D) (G) (N) 32**

Gratinated potato gnocchi, arabiata sauce, buffalo mozzarella, Parmesan cheese, basil leaves

## **PASTA AND RISOTTO**

## **SPRING VEGETABLE RISOTTO (D) 34 CAL 451**

Aged Acquerello rice, Parmesan cheese, butter, green peas pureé, garden vegetables, fennel pollen  
\*We can make this dish vegan if you wish

## **RIGATONI BOLOGNESE (A) (D) (G) 35**

Aged Acquerello rice, Parmesan cheese, butter, porchini mushroom, sautéed mushrooms, seared foie gras

## **PRAWN GIRASOLI PASTA (A) (D) (G) 36**

Salmon and prawn stuffed pasta, prawn bisque confit lemon, lemon cream, Piquillo pepper, samphire

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# PIZZA

OUR PIZZA DOUGH IS MADE WITH ITALIAN 00 FLOUR AND FERMENTED FOR 3 DAYS, CREATING A LIGHT, DIGESTIBLE CRUST. ALL OUR PIZZAS CAN BE PREPARED WITH GLUTEN FREE CRUST AND VEGAN.

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## PIZZA BUFALINA

**(D) (N)**

**34**

**CAL 500**

Tomato sauce, cherry tomatoes, Buffalo mozzarella, basil leaves, oregano

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## PIZZA QUATTRO

**FORMAGGIO (D) (G)**

**34**

**CAL 500**

Mozzarella cheese, Fontina cheese, smoked mozzarella cheese, Gorgonzola cheese, rocket leaves

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## **PIZZA**

## **CHARCUTERIE CALZONE**

**(D) (G) 34**

Tomato sauce, Ricotta cheese, mozzarella cheese, pork pepperoni, pork sausage, jalapeño, pork salami, olive powder

## **PIZZA PROSCIUTTO DI**

**PARMA (D) (G) 34**

Tomato sauce, mozzarella cheese, cherry tomato Parmesan cheese, rocket leaves, balsamic reduction

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## **CHICKEN ALFREDO PIZZA**

**(D) (G) 34**

Mozzarella cheese, chicken, mushrooms, truffle salsa, Parmesan cheese

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## MAIN

### CONFIT GROUPER IN OLIVE OIL

**(D) 38**

Grouper fish cooked in olive oil, tomato, garlic, basil leaves, creamy potato

### PAN-FRIED BARRAMUNDI FISH (A) (D) 38

Sautéed spinach, green peas, fondant potato heirloom tomatoes, black garlic, lemon gel herb sauce

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### CORN-FED CHICKEN (D) (G) 38

Truffle mushroom stuffed chicken breast, creamy polenta, baby vegetables, polenta fritters, chicken jus

### TRUFFLE BEEF CHEEKS (A) (G) 45

8-hours braised beef cheeks, creamy mashed potato, root vegetables, truffle salsa, red wine jus

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## MAIN

## EGGPLANT PARMIGIANA

(D) (G)

32

CAL 360

Eggplant, Parmesan cheese, tomato sauce

## SIDE DISHES

STEAK FRIES 8

ROASTED POTATOES 12

BABY VEGETABLES 14

SAUTÉED MUSHROOM 14

GREEN SALAD 14

GREEN ASPARAGUS 20

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## DESSERT

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## SELECTION OF ICI SORBETS AND ICE CREAM

**(A) (D) 12**

### CAL 210

Vanilla, chocolate, strawberry, coffee, limoncello, passionfruit sorbet, raspberry sorbet

\*We can make this dish vegan if you wish

## TIRAMISU

**(A) (D) (G) (N) 22**

Mascarpone, Savoiardi, pistachio biscotti

## TORRONE SEMIFREDDO

**(D) (G) (N) 22**

Mascarpone, Savoiardi, pistachio biscotti

## CHOCOLATE CAKE

**(D) (G) (N) 22**

### CAL 350

70% dark chocolate, bitter chocolate sauce, mascarpone, yoghurt ice cream

## DESSERT

### SPIKEY LEMON

(D) (G)

22

Lemon cake, calamansi gel, lemon curd, white chocolate mousse

### LA PERA (D) (G) (N)

22

Almond crumbles, caramelized pears, balsamic jelly, thyme honey ice cream

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