



BAGLIONI RESORT
MALDIVES

LEADING
HOTELS*

GUSTO

ITALIAN RESTAURANT

ANTIPASTI - APPETIZER

*BURRATA, MACEDONIA DI POMODORI MISTI, SCHIUMA AL BASILICO,
PROSCIUTTO DI PARMA CROCCANTE^{D P}*

Fresh Burrata Cheese, Heirloom Tomato Confit, Basil foam, Parma ham crackling
\$36

PANZANELLA, POMODORO FRESCO, CALAMARI FRITTI E OLIO AL BASILICO^F

Panzanella Salad, Chilled Fresh Tomato Soup with Fried Calamari and Basil Oil
\$29

FRITTO MISTO CON SALSA DI POMODORI FRESCHI ARROSTITI^F

Crisp fried mixed seafood of calamari, prawns, and scallops served with a fresh roasted tomato salsa
\$38

COZZE AL GUAZZETTO^{A,F}

Imported fresh Mediterranean mussels in a tomato and white wine broth with fresh herbs and bread croutons
\$27

VITELLO TONNATO^F

Milk-fed veal tenderloin slices topped with a tuna and caper mayonnaise in the style of Piemonte
\$42

INSALATA ORGANICA DI 12 ORTAGGI, SALSA AL LIMONE, MIELE E SENAPE^V

Mixed organic salad of 12 different greens, lemon, honey and Dijon mustard dressing
\$24

ZUPPA – SOUP

ZUPPA DI PESCE CON BRODO DI POMODORI, PROFUMO DI ZAFFERANO^F

Traditional Mixed Fish Soup in tomato broth with saffron essence
\$29

VELLUTATA DI ZUCCA ARROSTO CON MASCARPONE^{V,D}

Roasted Butternut Squash Puree with Mascarpone Cream
\$26

V, Vegetarian , Signature Dish N, Nuts A, Alcohol F, Fish S, Spicy P, Pork D, Dairy \$, Extra Charge Only

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PASTA E RISOTTO

RISOTTO AL NERO DI SEPIE CON CAPESANTE, ASPARAGI, E PISELLI^{FD}

Squid ink risotto with scallops, asparagus and green peas

\$38

SPAGHETTI ALLO SCOGLIO^F

Spaghetti with mix sea food, extra virgin olive oil and fresh vine ripe tomato

\$36

CAPPELLETTI DI BARBABIETOLA RIPIENI CON SPINACI E RICOTTA, CREMA DI ZUCCA ARROSTO^{DV}

Homemade beetroot pasta filled with spinach and ricotta cheese in a roasted butternut squash cream sauce

\$38

FREGOLA ALLE VONGOLE^{FD}

Imported Sardinian toasted semolina with baby clams and Bottarga cooked in a seafood broth with butter and Katsuobushi bonito flakes

\$60

PENNE ALL'AMATRICIANA^{PSD}

Penne pasta with sautéed pork cheek, Pecorino cheese, and chillies in tomato sauce

\$32

SPAGHETTI AL POMODORO FRESCO E BASILICO^V

Spaghetti in fresh tomato sauce and garden picked basil

\$26

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SECONDI PIATTI – MAIN COURSES

*GRIGLIATA DI MARE CON CREMA DI SEDANO RAPA,
SALSA AL LIMONE E VEGETALI STAGIONALI^F*
Assorted mixed seafood with scampi on celery root puree
With seasonal glazed vegetables, with lemon and butter
\$52

FILETTO DI DENTICE ARROSTO CON SALSA DI POMODORINI, CAPPERI E OLIVE TAGGIASCHE^F
Roasted red snapper fillet served with fresh tomatoes sauce, capers and Italian Taggiasca olives
\$49

SALMONE IN CROSTA CON SALSA AGRUMI^{F D}
Fresh salmon crusted with herbs, crumbs, and parmesan cheese, sweet citrus butter sauce, potato pave'
\$38

POLPO GRIGLIATO CON PATATE, PINOCCHIO, SALSA DI POMODORI FRESCHI^F
Grilled octopus, pan fried baby potatoes and baby fennel, caramelized onion, vine ripened tomato nage
\$39

MILLEFOGLIE DI PATATE CON FUNGHI SELVATICI, PORRI, E MARMELLATA DI POMODORI, ASPARAGI MISTI^V
Crisp potato Millefeuille layered with wild mushroom ragout, roasted baby leeks
and tomato confit wild mushroom jus, braised green & white asparagus
\$36

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DOLCI E FORMAGGI – DESSERT AND CHEESE

TIRAMISU CLASSICO A STRATI, MODERNIZZATO^{DA}

The Classic Italian Dessert A modern version in various layers

\$20

*TORTA AL MOUSSE DI FORMAGGIO RIPIENA CON FRUTTI DI BOSCO, BISCOTTO ALLA LAVANDA*ND

Soft cheesecake mousse filled with wild berries and lavender tuile

\$22

TORTA DI CIOCCOLATO AL OLIO D'OLIVA CON GELATO DI NOCCIOLE,

*CROCCANTE AL CARMELLO*ND

Soft olive oil chocolate cake topped with creamy chocolate ganache

Served with hazelnut ice cream and caramel tuile

\$20

*SELEZIONI DI FORMAGGI, NOCI, MIELE TARTUFATO E CROSTINI*ND

Assorted cheese plate, nuts, truffle Honey, and crisp assorted breads

\$25

TAGLIATA DI FRUTTA TROPICALE

Tropical sliced fruit plate

\$18

IL NOSTRO GELATO ARTIGIANALE SERVITO CON WAFER AL CIOCCOLATO

Our signature homemade ice cream served with chocolate swirl. Please ask your server for today's flavor

\$10

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CHARGEABLE MENU

PASTA E RISOTTO

FETTUCCHINE ALLO ZAFFERANO CON CODA D'ASTICE, ALICI, CAPPERI E POMODORINI FRESCHI ^{F S B \$}

*Homemade saffron fettuccine, lobster tail, anchovies and capers with fresh baby tomatoes
extra virgin olive oil and fresh garden basil*

\$49

SECONDI PIATTI – MAIN COURSES

ARAGOSTA MALDIVIANA GRIGLIATA AL BURRO CHIARIFICATO E LIMONE O CON SALSA CATALANA

CONTORNO DI PATATE E ASPARAGI ^{F D \$}

Maldivian lobster grilled and served with clarified butter and lemon or with Catalan sauce – asparagus and roasted blue potatoes

\$90

FILETTO DI MANZO CON PURÈ DI PATATE DOLCI, SALSA DI CILIEGIE ZENZERO AL BAROLO ^{A \$}

Grilled Angus beef tenderloin filet, sweet potato puree, Barolo, roasted cherry and ginger nage

\$56

OSSOBUCO ALLA MILANESE ^{\$}

Slow braised veal shank served in the traditional style of Milan with saffron risotto

\$65

BRANZINO ARROSTO CON CREMA DI CARCIOFI, VERDURE GLASSATE E COULIS AL POMODORO FRESCO ^{F. \$}

Roasted crisp skin seabass loin on fresh baby artichoke puree served with glazed seasonal vegetables and tomato coulis

\$75

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MENU BAMBINI – KIDS MENU

MINISTRONE DI VERDURE^V

Vegetable Minestrone Soup

\$14

BRODINO DI POLLO CON PASTINA

Chicken soup with small pasta

\$15

SPAGHETTI BOLOGNESE

Spaghetti with beef ragout in tomato sauce

\$16

PENNE AL POMODORO E BASILICO^V

Penne in tomato sauce with fresh garden basil

\$16

FUSILLI ALLA PANNA E PARMIGIANO^D

Fusilli in cream sauce with Parmesan cheese

\$16

FILETTO DI PESCE ALLA GRIGLIA

CON PURE DI PATATE^F

Grilled fish fillet with creamy mashed potatoes

\$20

MINI HAMBURGER DI MANZO CON FORMAGGIO

E PATATE FRITTI

Mini Beef Cheese Burger Served with French Fries

\$20

PETTO DI POLLO ALLA MILANESE

Breaded chicken strips with French fries

\$20

PICCOLA PIZZA MARGHERITA^D

Kid's pizza Margherita in tomato sauce and cheese

\$20

GELATO – CHIEDETE I GUSTI DISPONIBILI^D

Ice-Cream

*Please Ask for Available Flavours

\$5 per scoop

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