

## **Soups & Starters**

### **Organic Mixed Green Salad**

*Pickled Vegetables, Granny Smith Apple, Dried Fruits, Parmesan Cheese, Toasted Olive Bread, Balsamic Vinegar and Olive Oil Dressing (Vegetarian)*

*RM 36*

### **Breaded Atlantic Octopus**

*Served on Smoked Eggplant, Red Onion Confit and Drops of Aged Balsamic Vinegar*

*RM 64*

### **Burrata Pugliese**

*Sliced of Roma Tomatoes with Arugula Salad and Basil Oil (Vegetarian)*

*RM 56*

### **Black Angus Beef Carpaccio**

*Arugula Salad with Black Truffle and Parmesan Cheese*

*RM 68*

### **Air Dried Beef Bresaola and Buffalo Mozzarella**

*Served with Arugula and Artichoke Ricotta Pesto*

*RM 62*

### **Pan Seared Foie Gras**

*Fig Chutney, Orange and Onion Relish, Homemade Dried Fruit Breads and 'Mostillo' Grape Fruit Reduction*

*RM 72*

### **Pumpkin Ravioli**

*Stuffed with Pumpkin, Ricotta Cheese and Amaretto Disaronno Liqueur, Butter Truffle Sauce and Thyme (Vegetarian)*

*RM 48*

### **Prawn Ravioli**

*Stuffed with Tiger Prawns, Served with Crustacean Bisque and Lemongrass Sauce, Steamed Mixed Vegetables and Lobster Foam*

*RM 56*

### **Homemade Tagliatelle**

*Mushroom Ragù and White Truffle Paste (Vegetarian)*

*RM 48*

### **"Impepata di Cozze e Vongole"**

*Black Mussels and Clams in Spicy Tomato Soup with Toasted Garlic Bread*

*RM 46*

### **Classic Italian Minestrone Soup**

*Served with Basil Pesto (Vegetarian)*

*RM 28*

### **Warm Irish Oyster Soup**

*Leek, Potatoes, Lobster Foam and Capers Powder*

*RM 32*

### **"Assaggini"**

*A Little Taste of Fried Octopus, Smoked Salmon, Duck Ham, Drunken Cheese, Pecorino Sardo Cheese, Marinated Olives, Pickled Vegetables and Toasted Bread*

*RM 86*

### **"Il Tagliere di Zenzero"**

*(Pork Free Italian cold cuts for 2 persons)*

*Beef Bresaola, Cured Duck Ham, Roasted Turkey Breast, Spanish Beef Ham and Cheese Selections*

*RM 86*

### **Sides**

*RM 22 Each*

*Fried Zucchini with Tartare Sauce  
Tomatoes, Onion and Basil Salad  
Roasted Potatoes  
Lentils Stew*

*Mixed Grilled Vegetables  
Sautéed Garlic Spinach  
Mashed Potatoes  
Caponata*

## Main Courses

### Le Paste

#### **Mixed Seafood Spaghetti**

King Prawn, Baby Squid, Mussels and Clams  
RM 78

#### **Lobster Linguine**

Boston Lobster Flambé with Cognac, Pine Nuts,  
Basil, Asparagus with Tomato and Shellfish Sauce  
RM 138

#### **Homemade Pappardelle al Ragù di Carne**

Veal and Lamb Ragù with Pecorino Sardo  
RM 58

#### **Lasagne Primavera**

Homemade Spinach Lasagna, Layered with Delicate  
Mixed Vegetables, Buffalo Mozzarella and  
Basil Pesto (Vegetarian)  
RM 60

#### **Squid Ink Risotto**

Served with Grilled Squid, Bottarga and Salmon Roe  
RM 68

#### **Homemade Potato Gnocchi alla Sorrentina**

Buffalo Mozzarella with Basil and Tomato Sauce  
(Vegetarian)  
RM 52

#### **Angel Hair with Sardinian Bottarga**

Aglio Olio Peperoncino with Tiger Prawn and Shaved  
Bottarga  
RM 68

(Served with Additional Hokkaido Scallop)  
RM 98

#### **Penne allo Zenzero**

Tomato Sauce, Buffalo Mozzarella and  
Fresh Ginger (Vegetarian)  
RM 46

### I Pesci

#### **Baked Salmon**

Sesame Crust, Carrot and Ginger Puree  
Green Vegetables Salad  
(Fava and Snow Beans, Broccoli, Green Beans,  
Asparagus)  
RM 84

#### **Pan Seared Barramundi Fillet**

Served with Caponata, Celeriac Puree with Crustacean  
Bisque and Lemongrass Sauce  
RM 82

#### **"Zuppa di Pesce"**

Fish and Seafood Stew;  
Scallop, Barramundi, Squid, Octopus Clams and Mussels  
Served with Roasted Garlic Focaccia  
RM 98

#### **Yellowfin Tuna Steak**

Wrapped with Kataifi and Served with Oven Roasted  
Roma Tomatoes, Smoked Eggplant Puree and Basil Pesto  
RM 86

#### **Catch of the Day**

(Served 300 grams)  
Atlantic Wild Caught Fish  
Served with Potatoes, Shallots and Olives  
In White Wine Sauce  
RM 106

#### **Zenzero Mixed Grilled Seafood Platter**

Sea Bass, Tiger Prawn, Tuna, Salmon Served with Grilled  
Zucchini, Eggplant and Lemon Capers Sauce  
RM 120

### Le Carni

#### **Roasted Black Angus Rib Eye Steak**

Green Asparagus, Roasted Endive, and Spring Rosemary Potatoes  
Served with Black Peppercorn Sauce  
RM 132

#### **Black Angus Tenderloin**

Fortified Wine and Black Truffles Sauce on Potatoes Au Gratin

RM 142

(Served with Additional Pan Seared Foie Gras)

RM 182

#### **La Milanese**

(Served 160 grams)

Breaded Veal Chop, Roasted Potatoes, Arugula and Tomato Salad with  
Shaved Grana Padano Cheese

RM 128

#### **Roasted Veal Fillet**

Baked Endive and Creamy Soft Polenta,  
Fresh Mushroom and Porcini Mushroom Ragù

RM 138

#### **Spring Chicken alla Diavola**

Free Range, Seasoned with Mediterranean Herbs, Red Chili, Tabasco  
Served with Roasted Spring Potatoes, Caponata and Black Peppercorn Sauce

RM 86

#### **Duck Leg Confit**

Lentils Stew and Truffle Oil Scented Mashed Potatoes

RM 98

(Served with Additional Pan Seared Foie Gras)

RM 138

#### **Slow and Low Roasted Lamb Leg**

Served with Artichoke Pesto, Potatoes au Gratin,  
Walnuts Gremolata and Rosemary Jus

RM 108