



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
\$32

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

Panzanella Salad, Chilled Fresh Tomato Soup with Fried Calamari and Basil Oil
\$26

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
\$34

VITELLO TONNATO^F

Milk-fed veal tenderloin slices topped with a tuna and caper mayonnaise in the style of Piemonte
\$36

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

Mixed organic salad of 12 different greens, lemon, honey and Dijon mustard dressing
\$22

ZUPPA – SOUP

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

Traditional Mixed Fish Soup in tomato broth with saffron essence
\$25

VELLUTATA DI ZUCCA ARROSTO CON MASCARPONE^{V D}

Roasted Butternut Squash Puree with Mascarpone Cream
\$18

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^F

Squid ink risotto with scallops, asparagus and green peas

\$32

SPAGHETTI ALLO SCOGLIO CON COZZE, CALAMARI, GAMBERI E VONGOLE^F

Spaghetti with mussels, clams, calamari and shrimp, extra virgin olive oil and fresh vine ripe tomato

\$35

CAPPELLETTI DI BARBABIETOLA RIPIENI CON SPINACI E RICOTTA, CREMA DI ZUCCA ARROSTO^V

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

\$35

PENNE ALL'AMATRICIANA^{P S}

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

\$28

SPAGHETTI AL POMODORO FRESCO E BASILICO^V

Spaghetti in fresh tomato sauce and garden picked basil

\$26

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

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SECONDI PIATTI – MAIN COURSES

CERNIA CON CROSTA DI PATATE, PORRI BRASATI AL VINO BIANCO, EMULSIONE DI LIMONE E ARANCIA ^F

Line caught grouper fillet served with braised baby leeks in a lemon and orange reduction

\$42

FILETTO DI DENTICE ARROSTO CON SALSA DI POMODORINI, CAPPERI E OLIVE TAGGIASCHE ^F

Roasted red snapper fillet served with fresh vine ripened tomatoes, capers and imported Italian olives – served with roasted baby potatoes

\$45

SALMONE IN CROSTA CON SALSA AGRODOLCE ^{F D A}

Fresh salmon crusted with herbs, crumbs, and parmesan cheese, sweet citrus butter sauce, potato pave'

\$32

POLPO GRIGLIATO CON PATATE, FINOCCHIO, SALSA DI POMODORI FRESCHI ^F

Grilled octopus, pan fried baby potatoes and baby fennel, caramelized onion, vine ripened tomato nage

\$35

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

\$29

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DOLCI E FORMAGGI – DESSERT AND CHEESE

TIRAMISU RIVISITATO^{DA}

Italian tiramisu twist

\$20

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

Soft cheesecake mousse filled with wild berries and lavender tuile

\$22

FONDENTE AL CIOCCOLATO, CREMA DI NOCCIOLE, CROCCANTE AL CARMELLO^{ND A}

Warm chocolate fondant, hazelnut cream, caramel tuile

\$20

*SELEZIONE 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

\$5

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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 FRITTE

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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