



A-MARE

ITALIAN CUISINE

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ANTIPASTI E INSALATE (APPETIZERS)

ANTIPASTI MISTI *

Seasonal vegetables, artisan cheese, and Italian cold cuts

CARPACCIO DI CARNE *

Beef carpaccio with arugula, mustard, and Chiodini mushrooms

TARTARE DI TONNO FRESCO CON CIPOLLA ROSSA IN AGRODOLCE *

Fresh tuna tartare with garden mint and sweet and sour red onions

PANE CUNZATO EOLIANO *

Aeolian Islands style bread with tomatoes, dry ricotta, capers, tuna, and anchovies

CALAMARI FRITTI *

Fried squid with arrabiata sauce and mayonnaise

INVOLTINI DI MELANZANE *

Eggplant rolls with mozzarella, tomato, and island-fresh basil

INSALATA CON SCAGLIE DI PARMIGIANO *

Salad with Parmesan shavings and balsamic reduction

INSALATA CAPRESE *

Mozzarella, tomatoes, and basil

ZUPPA DI PESCE *

Italian seafood soup in a light tomato and herb broth

ZUPPA DEL GIORNO *

Daily soup special

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PRIMI PIATTI (FIRST COURSES)

GNOCCHI AL PESTO *

Gnocchi in creamy pesto sauce with garden herbs

SPAGHETTI AL POMODORO FRESCO *

Spaghetti with fresh tomatoes and basil

PENNE INTEGRALI CON CREMA DI ASPARAGI *

Whole wheat penne with creamy asparagus sauce and Parmesan

SPAGHETTI ALLO SCOGLIO *

Spaghetti with mixed seafood in a light tomato sauce

RISOTTO CON GAMBERI E LIMONE *

Risotto with shrimp and fresh lemon zest

RISOTTO AL PROSECCO *

Risotto cooked with Prosecco

PRIMO DEL GIORNO *

Daily first course special

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PIZZE (PIZZAS)

PIZZA REGINA MARGHERITA *

Tomato sauce, fresh mozzarella, cherry tomatoes, and basil

PIZZA AI QUATTRO FORMAGGI *

Melted mozzarella, gorgonzola, Parmesan, and ricotta

PIZZA PROSCIUTTO E FUNGHI *

Cooked ham and mushrooms

PIZZA DIAVOLA *

Spicy Italian salami

PIZZA TONNO E CIPOLLA *

Tuna and red onion

PIZZA A-MARE *

Assortment of seafood

CALZONE *

Ham, mozzarella, and a touch of tomato sauce

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SECONDI PIATTI (MAIN COURSES)

FILETTO DI PESCE LOCALE ALL'ACQUA PAZZA *

Local reef fish fillet in a traditional "crazy water" sauce made with cherry tomatoes, garlic, and white wine, served with a small mixed salad

FILETTO DI MAIALE IN STILE SALTIMBOCCA *

Pork fillet wrapped in prosciutto and sage accompanied with vegetables

TONNO ALLA GRIGLIA CON SALSA GHIOTTA *

Grilled tuna steak with tomato, onion, caper, and olive sauce served with a small mixed salad

SCALOPPINE AL LIMONE *

Beef scaloppini in lemon sauce accompanied with mixed salad

GUANCIA DI VITELLO STUFATA *

Braised veal cheek with vegetables and mashed potatoes

MELANZANE ALLA PARMIGIANA *

Eggplant, mozzarella, and Parmesan in tomato sauce

PIATTO DEL GIORNO *

Daily chef's special

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CONTORNI (SIDE DISHES)

INSALATA MISTA

Mixed greens with cherry tomatoes and cucumbers

PATATE ARROSTO

Roasted potatoes with Mediterranean herbs

VERDURE GRIGLIATE

Grilled seasonal vegetables

SPINACI SALTATI

Sautéed spinach with lemon and butter

PATATINE FRITTE

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SPECIALS

VITELLO TONNATO (APPETIZER)

Thinly sliced veal with creamy tuna and caper sauce

BURRATA CON POMODORINI AL FORNO (APPETIZER)

Fresh burrata with oven-roasted cherry tomatoes and basil

GNOCCHI ALLA SORRENTINA (FIRST COURSE)

Gnocchi with tomato sauce and melted mozzarella

TRA MARE E TERRA

*Surf and Turf with beef tenderloin, prawns, and scallops served with a side of your choice
(see 'Contorni' for side options) and garlic cream sauce*

LA BISTECCA DI MANZO 350G

*Grilled T-bone steak served with a side of your choice
(see 'Contorni' for side options) and green peppercorn sauce*

TAGLIOLINI CON ARAGOSTA LOCALE

Tagliolini with Maldivian lobster

PIZZA BIANCA AL TARTUFO NERO

Pizza with mozzarella and Parmesan, topped with black truffle

OSTRICHE E LIMONE

Fresh oysters with lemon

***Please note that additional fees may apply to any specials,
20% discount on food specials for all AIP guests***

ALLERGEN INFORMATION
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS
*FOODS INCLUDED IN THE ALL INCLUSIVE PLUS PACKAGE
ALL PRICES ARE INCLUSIVE OF SERVICE CHARGE AND GST

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DOLCI (DESSERTS)

TIRAMISU *

Coffee-soaked ladyfingers and mascarpone

PANNA COTTA *

Creamy vanilla dessert with fresh berries

TORTA AL LIMONE *

Refreshing Lemon Cake

TORTA DI MELE CON GELATO AL COCCO *

Vegan apple cake served with vegan coconut ice cream

SEMIFREDDO ALLA FRAGOLA *

Semi-frozen strawberry dessert

AFFOGATO AL CAFFÈ *

Home made hazelnut ice cream with hot espresso

SELEZIONE DI GELATI *

Daily selection of ice creams \$3per scoop

FRESH FRUITS *

Seasonal fruit platter

DOLCE DEL GIORNO *

Daily dessert special