













# il Mare

# DINNER MENU

## ANTIPASTI

<b>Rotolo di melanzane al forno</b> 	4200
Baked eggplant roll with ricotta cheese, spinach, tomato, and buffalo mozzarella	
<b>Insalata caprese</b> 	4800
Buffalo mozzarella, ripe tomato, garden basil, aged balsamic	
<b>Insalata di mare</b>  	4800
Prawns, calamari, mussels, Scallops, tuna-artichoke rémoulade, fennel, olives, and capers	
<b>Insalata di verdure grigliate con mozzarella di Bufala</b>  	4900
Grilled seasonal vegetables, buffalo mozzarella, aged balsamic vinegar, crushed almonds	
<b>Carpaccio di filetto di manzo Australiano black angus con salsa al tartufo nero</b> 	5200
Australian black angus tenderloin slices, arugula capers, Parmigiano Reggiano, black truffle tapenade	
<b>Frittura Mista</b>	4800
Deep-fried calamari, local fish fillet and prawns, zucchini, home-made Italian tartar sauce	
<b>Tartare di tonno con agrumi, finocchi e avocado</b>	4800
Tuna tartare, orange-fennel salad, avocado, citrus-extra virgin olive oil dressing	
<b>Salmone marinato all'arancia e zenzero</b>	5600
Orange and ginger marinated salmon, with wild quinoa, rainbow peppers, roasted pine nuts, garden herbs	
<b>Salumi e formaggi tagliere</b> 	5800
Selection of cheese and cold cuts with marinated olives, crackers and pickles	
<b>Minestrone</b> 	3800
Anantara garden fresh vegetables, kidney beans in tomato and herb broth	
<b>Zuppa di aglio e cipolla arrosto</b> 	3800
Roasted garlic and onions, potato, leeks, crispy croutons, fine herbs	



Pork



Alcohol



Vegetarian














Nuts







Signature

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## PRIMI PIATTI

<b>Rigatoni gamberetti e pistacchi</b>   Rigatoni pasta, shrimps, black olives, green zucchini, saffron and Piedmont pistachio	6200
<b>Spaghetti all'astice dell'oceano Indiano</b> Indian Ocean lobster, spaghetti, fresh tomatoes, garden basil	10600
<b>Pappardelle alla Bolognese</b>  Homemade Pappardelle pasta, slow cooked beef ragout with red wine and tomato, parmesan cheese	6100
<b>Linguine ai frutti di mare</b> Linguine with prawns, calamari, mussels, scallops, fresh tomato, garlic and extra virgin olive oil, fresh garden basil	8700
<b>Linguine fatte in casa al nero di seppia, gamberi, zucchini e acciughe</b>   Homemade linguine with cuttlefish ink, prawns, zucchini and anchovies	8900
<b>Lasagne classica al ragout di manzo</b>  Home-made lasagna, beef ragout, mozzarella, tomatoes	6900
<b>Fettuccine al pesto fatto in casa, patate, fagiolini, ricotta e pinoli tostati</b>   Fettuccine pasta, home-made basil pesto, potatoes, green beans, ricotta cheese, roasted pine nuts	5700
<b>Penne or spaghetti alla carbonara</b>  Penne carbonara with pork bacon, parmigiano regiano, eggs, fresh garden basil	5400
<b>Gnocchi sorrentina</b>  Home-made potato gnocchi, basil, tomato sauce, buffalo mozzarella	5200
<b>Risotto ai frutti di mare di Tangalle con pomodoro e prezzemolo</b>   Tangalle fresh seafood risotto, tomato sauce, parsley	7200
<b>Risotto ai funghi e gorgonzola alle noci</b>   Wild mushroom risotto with gorgonzola, roasted walnuts, truffle oil, shaved parmesan	6200

## PIATTI PRINCIPALI

<b>Pancetta Di Maiale Brasata</b>  Slow roasted pork belly with fennel, carrot puree, green peas, rosemary and honey mustard glaze	7200
<b>Ossobuco</b>  Braised Veal shank, saffron risotto, mushrooms, root vegetables, gremolata	11700
<b>Ravioli di Manzo brasato</b>  Tendered beef cheek filled ravioli, roasted butternut squash, leeks puree, caramelized onion, thyme jus	10200
<b>Stingo di agnello brasato lentamente</b>  Slow cooked lamb shank, eggplant caponata, parmesan polenta, rosemary jus	11200

## SPECIALITÀ PIZZA

<b>Gamberoni e chorizzo pizza</b>  Mozzarella, ricotta, chorizo, prawns, spinach, sundried tomato and garden basil	5600
<b>Pizza Margherita</b> Tomato, shredded mozzarella, garden basil	4200
<b>Pizza ai frutti di mare</b> Prawns, calamari, local fish, tomato, shredded mozzarella, garden basil	4900
<b>Pizza con pollo al pesto alla griglia</b> Grilled pesto chicken, caramelized onion, mushrooms, tomato, shredded mozzarella	4900
<b>Pizza al prosciutto di Parma</b>  Prosciutto ham, arugula leaves, shaved parmesan, tomato, mozzarella	5600



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## PESCE E CARNE ALLA GRIGLIA


350g Galletto marinato alle erbe aromatiche Toscane - grilled baby chicken, marinated with aromatic Tuscan herbs	7200
180g Filetto di manzo della Tasmania di cape grim - grass fed cape grim Tasmanian beef tenderloin 	14200
300g Controfiletto di manzo della Tasmania di cape grim – grass fed cape grim Tasmanian rib eye steak 	12900
300g Braciola di agnello - Australian lamb rack	14600
600g - 700g Aragosta locale - local lobster	14800
180g Bistecca di salmone norvegese – Norwegian salmon steak	11200
380g Gamberi jumbo marinati con aglio e lime – jumbo shrimp marinated with garlic and lime	9900
180g Bistecca di tonno – local tuna steak	7500
180g Bistecca barramundi locale – local barramundi steak	7500

## CHEF'S SPECIAL

**Piatto Di Frutti Di Mare Alla Griglia - Il Mare signature grilled seafood platter for two**  34000  
 Spiny lobster, Lagoon prawn, Tiger prawn, baby octopus, Calamari, Mussels, local fish served with pan fried mini potato, grilled vegetables, garden green salad, lime and garlic butter, sicilian herb sauce

**Contorni E Salse Inclusi Per Piatti Alla Griglia – choice of two side dishes and a sauce included**   
 Patate al forno con rosmarino - roasted baby potato, rosemary  
 Verdure grigliate di stagione con crema di aceto balsamico - seasonal grilled vegetable, balsamic vinegar cream  
 Insalata mista - mixed salad, tomato, cucumber, carrot  
 Purè di patate al tartufo - truffle mash potato

For additional side dish 2900

Salsa al pepe verde - peppercorn sauce   
 Salsa salmoriglio - sicilian herb sauce  
 Salsa ai funghi - mushroom sauce  
 Salsa bernese - béarnaise sauce

## DOLCE

**Tiramisu**   3800  
 Mascarpone, biscotti, vanilla, double espresso

**Sfera di cioccolato** 3800  
 Ivory chocolate gelato, crispy nutty brownie, passion coulis, burnt chocolate

**Mango cheese cake** 3800  
 Fresh mango and cream cheese filling, passion fruit coulis, milky cracker crust

**Mille feuille** 3800  
 Vanilla custard, exotic fruits, citrus curd

**Bunet piemontese agli amaretti** 3800  
 Piedmont-style pudding, amaretto cookies, chocolate, caramel

**Torta de caprese** 3800  
 Almond chocolate cake, sea salt caramel ice cream, strawberry compote

**Il Mare signature gelato** 1800 (per scoop)  
 Sea salt and caramel, cheesy n more, tangalle coconut, fudgy or choc

**Homemade sorbet** 1600 (per scoop)  
 Passion fruit sorbet, pina colada sorbet, lemon and lime sorbet, mango sorbet



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