

# MANZARU ITALIAN RESTAURANT

Traditional and authentic dishes, simply prepared to keep the original aromas and flavours of the Italian soil

## Antipasti / Appetizers

<b>Calamari fritti con salsa di pomodori freschi</b>	24.00
Crisp fried calamari lightly dusted with semolina, served with a fresh tomato, roasted garlic and fresh herb salsa	
<b>Carpaccio di manzo con rucola e grana</b>	28.00
Certified Angus beef tenderloin, thinly sliced, parmigiano reggiano shavings, and crisp organic baby rocket leaves	
<b>Carpaccio di Tonno con carciofi e olio tartufato</b>	28.00
Raw tuna seasoned with chervil and Dijon mustard, roasted artichoke confit, truffle scented, with lemon and extra virgin olive oil	
<b>Burrata Pugliese con pomodori Arlecchino</b>	36.00
Creamy Italian burrata mozzarella with heirloom tomatoes, extra virgin olive oil and our garden fresh basil {V}	
<b>Gamberoni piccanti alla brace con tortino di riso al zafferano</b>	32.00
Grilled tiger prawns, mildly spiced served atop a crisp saffron risotto cake, roasted bell pepper and tomato confit	
<b>Cuori Di Insalata alla Cesare</b>	24.00
Hearts of crisp romaine lettuce, roasted garlic, anchovies, and homemade croutons with paprika {V}	
<b>Insalata di spinaci con gorgonzola e pinoli</b>	24.00
Baby spinach, imported gorgonzola cheese and roasted pine nuts in a truffle, honey, vinaigrette {V}	
<b>Prosciutto e melone alternativo</b>	28.00
Tropical melon, 24 month aged Parma ham slices with crisp reggiano cornucopia and Port reduction {P}	

## Zuppe / Soup

<b>Crema di Funghi con pasta sfoglia</b>	30.00
Assorted wild mushroom and truffle soup topped with a crisp puff pastry dome	
<b>Zuppa di Pesce alla Veneziana</b>	25.00
Traditional assorted seafood soup with garlic crouton	

## Pasta e Risotto / Pasta and Risotto

<b>Spaghetti Chitarra ai frutti di mare</b>	36.00
Homemade spaghetti with a seafood ragout in a roasted garlic tomato sauce with fresh chervil and extra virgin olive oil	
<b>Fettucine coda d'Astice, salsa al zafferano e semi di papaveri</b>	46.00
Fettucine ribbons with lobster tail in a saffron and poppy seed cream sauce	
<b>Spaghetti semplicemente con pomodoro e basilico</b>	26.00
Spaghetti with fresh tomatoes, basil and extra virgin olive oil {V}	
<b>Pappardelle Bolognese</b>	32.00
Homemade pappardelle pasta with minced Angus beef and tomato sauce	
<b>Risotto con Aragosta, asparagi bianchi, e tartufo Nero</b>	52.00
Slow simmered Arborio rice with roasted lobster, white asparagus, parmigiano reggiano and black truffles	

P - Pork /

V - Vegetarian

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<b>Risotto verde con ortaggi freschi</b>	34.00
Arborio rice with fresh green peas, green beans, celery, spinach, green asparagus, and roasted pine nuts (V)	
<b>Risotto ai funghi porcini</b>	36.00
Risotto with imported porcini mushrooms and Parmigiano Reggiano	

## Le Nostre Pizze / Our Pizza

<b>Pizza margherita con mozzarella di bufala</b>	28.00
Mozzarella, tomato and fresh basil (V)	
<b>Calzone alla Romana</b>	32.00
Pizza dough filled with cooked ham, mozzarella and ricotta cheese topped with tomato sauce (P)	
<b>Pizza con pomodorini ciliegia, rucola, e Parmigiano</b>	32.00
Pizza Margherita served with fresh cherry tomatoes, rocket salad, and Parmigiano shavings	
<b>Pizza Capricciosa</b>	32.00
Pizza with artichokes, mushrooms, fresh tomato and mozzarella	

## Secondi / Main Course

<b>Filetto di branzino selvatico alla Toscana profumato alla lavanda</b>	72.00
Roasted fresh caught sea bass filet served with wilted lavender scented watercress in a lemon Beurre blanc	
<b>Platto del Pescatore - Seafood Platter (for 2 persons)</b>	130.00
A grilled medley of jumbo tiger prawns, calamari, scallops, lobster and grilled fresh reef fish filet served with assorted seasonal vegetables, rice pilaf, and accompanied with three daily prepared sauces and salsa to complement your fresh fish and seafood.	
<b>Aragosta locale con funghi finferli gratinata al brie tartufato</b>	95.00
600 gram broiled local lobster, gratinee with fresh chanterelle mushrooms and truffled brie, Thermidor style	
<b>Costata "Angus" certificato taglio Fiorentina alla griglia</b>	63.00
Grilled certified Angus T-bone steak with fresh herbs and extra virgin olive oil	
<b>Controfiletto di manzo alla griglia</b>	46.00
Certified Angus ribeye steak in a green peppercorn sauce with crisp fries	
<b>Filetto di manzo Rossini</b>	72.00
Pan seared Angus tenderloin topped with foie gras and black truffles in a light natural reduction	
<b>Scallopine di vitello ai funghi</b>	48.00
Veal medallions in a wild mushroom sauce with noisette potatoes and sautéed vegetables	
<b>Galletto croccante alla piastra</b>	38.00
Corn-fed chicken pressed between two lava stones and oven roasted crisp with noisette potatoes roasted pearl onions and rosciutto in a juniper berry natural jus (P)	
<b>Lombata d'agnello Australiano grigliato con riduzione di balsamico e rosmarino</b>	52.00
Grilled double cut Australian lamb chops in a balsamic and fresh rosemary reduction	
<b>Ossobuco di vitello in casseruola con pure di patate e cappuccio brasato</b>	42.00
Slow cooked veal shank in a casserole with mashed potato and purple cabbage confit	

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