

Bruschette

Grilled sour dough Ciabatta brushed with virgin olive oil

Classic Tomato Basi V FJD 24

Fresh tomatoes, grilled onion and basil tossed with virgin olive oil and shaved parmesan

Peperonata V FJD 23

Roasted assorted peppers, grilled onions, garlic and fresh garden basil mixed with virgin olive oil and finished with shaved parmesan

Eggplant Tapenade V FJD 23

Grilled local eggplants, roasted dates, peppers, olives and fresh herbs tossed with virgin olive oil and finished with shaved parmesan

Insalate

Insalata di Frutti di Mare FJD 37

Octopus, shrimp, calamari, black mussels, clams, and potato

Garden Salad V FJD 35

Assorted greens tossed with shaved red onion, pepper and walnuts, with a balsamic mustard dressing

Panzanella Salad V FJD 34

Toasted island greens, fresh basil, cucumber, tomato and onion with fresh Italian bread, virgin and olive oil

Caprese V FJD 42

Buffalo mozzarella with fresh tomatoes, basil pesto

Antipasti

Beef Carpaccio FJD 45

A salad of shaved onions, artichokes, bitter greens and tomatoes, topped with shaved parmesan and toasted ciabatta

Baked Pancetta Wrapped Prawns FJD 50

On tartar mayonnaise and Italian salad

Calamari FJD 42

Tossed with a wedge of charred lemon, served with a garlic tomato sauce

Arancini FJD 36

Curated fried rice, mozzarella cheese, tomato sauce, spicy sauce

Paste & Risotti

Ravioli Ricotta E Spinaci FJD 40

Homemade ravioli stuffed with ricotta cheese and spinach, fresh tomato sauce

Spaghetti With Clams FJD 36

Fresh clams, white wine, garlic, parsley

Classic Lasagna FJD 36

Oven baked homemade lasagna, bechamel, Bolognese sauce

Penne Arrabbiata FJD 35

Spicy tomato sauce, parmesan cheese

Penne Amatriciana FJD 40

Bacon, tomato sauce, parmesan cheese

Gnocchi Primavera V FJD 43

Tossed with fresh tomatoes, seasonal vegetables and fresh basil

Spaghetti Carbonara FJD 48

Toasted with crispy crispy pancetta pecorino and egg

Linguine With Prawns FJD 52

Tossed with a basil pesto, prawns and parmesan

Prawn And Calamari Risotto FJD 59

Garlic white wine seared prawn and calamari

Saffron Risotto With Beef Cheek FJD 55

Tossed with saffron, slow cooked beef cheek

Vegetarian Risotto V FJD 41

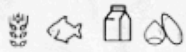
Local roasted pumpkin, seasonal vegetables tossed with cream, parmesan and fried onion

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ON ALL FOOD AND BEVERAGE PURCHASES DURING PUBLIC HOLIDAYS.

Look out for the following
food labels to be
advised on ingredients.



Piatti Principali



Sicilian Baked Local Reef Fish FJD 70

Topped with garlic and parsley crust, surrounded by tomato, pepper and basil sauce, potato mash

Bistecca di Manzo Scotch Ribeye 200g FJD 101

Served with Patate arrosto, Grilled seasonal vegetables Beef Tenderloin

Seared Beef Tenderloin Medallion FJD 93

Roasted potato, caramelized onion, puree, and seasonal grilled vegetables

Cioppino FJD 87



A hearty mix of local fish, prawns, squid, mussels and calamari simmered in a tomato, garlic and pepper sauce, served with toasted garlic bread croutons

Chicken Parmigiana FJD 51

Crumbed chicken breast topped with tomato sauce and mozzarella cheese

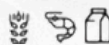
Chicken Saltimbocca alla Romana FJD 66

Chicken escallops, parma ham, mashed potatoes, baby vegetables

Scaloppine di Pollo al Vino Bianco FJD 61

Chicken escallops, white wine, rosemary, mashed potato, sautéed garden vegetables

Grand Piatti (2 or more)

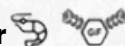


Big Bowl of Steamed Fresh Local Prawns Italiano

With white wine, garlic and fresh herbs, Italian tomato. Served with garlic herb toasted bread and a side of island salsa or Caesar salad

250 gm – FJD 72 | 500 gm – FJD 117

Steamed or Grilled Local Fijian Lobster



Served with garlic butter, spiced tomato concasse, roasted potato coins and side Salad

500 gm – FJD 185 | 1000 gm – FJD 306

Antipasti Platter – FJD 159



A selection of Italian salamis, sausages and cheeses, olives, pickles and vegetables, with bread

Dolci

Tiramisu



FJD 25

Espresso-soaked lady fingers layered with sweet mascarpone cream, double chocolate cookie crumble and coffee cream

Vanilla Panna Cotta



FJD 25

With chocolate blueberry

Crema Catalana



FJD 25

Custard cream, caramelized top, soft powdered sugar and Savoiardi. A reminder of the Catalan influence in Rome – first made in 1745 by Nuns

Gelati and Sorbetti



FJD 25

Ask your waiter for flavors available

Lemon Tart



FJD 27

Custard, lemon, caramelized sugar



SPARKLING & ROSÉ

GLERA (PROSECCO)	GLASS	BOTTLE
MIONETTO PROSECCO DOC TREVISO BRUT ITALY	25	120
VALDO ORIGINE BRUT ROSE ITALY	19	84
GRENACHE & BLENDS (ROSÉ)		
TE HENGA ROSE NEW ZEALAND	19	80
WIRRA WIGLEY GRENACHE ROSE AUSTRALIA	21	98
MATUA ROSE DRY AND ELEGANT NEW ZEALAND		98

WHITE WINES

PINOT GRIGIO	GLASS	BOTTLE
PINOT GRIGIO RESCHKE AUSTRALIA	17	78
SAUVIGNON BLANC		
BAROSSA SAUVIGNON BLANC AUSTRALIA		102
MATUA MARLBOROUGH NEW ZEALAND	18	81
STONEFISH LIMESTONE COAST SAUVIGNON BLANC AUSTRALIA	22	104
CHARDONNAY		
BIN 65 CHARDONNAY AUSTRALIA	14	68
WAIPARA HILLS CHARDONNAY NEW ZEALAND		95
MUDHOUSE MARLBOROUGH CHARDONNAY NEW ZEALAND		102
PENFOLD KOONUNGA HILL CHARDONNAY AUSTRALIA		104
STONEFISH LIMESTONE COAST CHARDONNAY AUSTRALIA	22	104

RED WINES

VIOGNIER & BLENDS		
PICCINI MEMORO BIANCO VIOGNIER AUSTRALIA		75
MARIO PRIMO CHIANTI ITALY	85	
PINOT NOIR		
MUD HOUSE PINOT NOIR NEW ZEALAND		124
LITTLE YERING PINOT NOIR AUSTRALIA	23	102
SHIRAZ (SYRAH)		
BAROSSA SHIRAZ AUSTRALIA		98
STONEFISH LIMESTONE SHIRAZ AUSTRALIA	22	104

MERLOT

TAYLORS PROMISED MERLOT AUSTRALIA	21	93
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CABERNET SAUVIGNON

PENFOLD KOONUNGA HILL CABERNET AUSTRALIA		103
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MERLOT

STONEFISH LIMESTONE MERLOT AUSTRALIA	22	104
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CHAMPAGNE

LAURENT PERRIER FRANCE	369	
MOET CHANDON	311	
VEVUE CLICQOUT	300	

SIGNATURE COCKTAILS

ACQA AZZURRA SPRITZ	27	
MALFY GIN,BRUT, SODA WATER, RASPBERRIES, MINT & LIME JUICE	27	
LIMONCELLO SPIRITS		
MALFY GIN, LIMONCELLO, BRUT & SODA WATER		
ROSSO NEGRONI	27	
MALFY CON ROSA, CAMPARI, SWEET VERMOUTH & ORANGE SLICE		
SGROPPINO AL LAMPONE	33	
MALFY CON LIMONE, BRUT, RASPBERRY SORBET, MINT, LIME JUICE & SUGAR SYRUP		
ARANCIA GINTONICA	33	
MALFY GIN CON ARANCIA, CAMPARI, TONIC WATER, GREEN OLIVE & ORANGE SLICE		
ENERGY DRINKS		
V DRINK	19	
RED BULL ENERGY	20	
RED BULL SUGAR FREE	20	
BUNDABERG LEMON LIME BITTERS	17	
BUNDABERG LEMONADE	17	

BEERS / VODKA RTD CANS

FIJI GOLD / FIJI BITTER	13	
VONU LAGER	16	
HEINEKEN	16	
PURE BLONDE	16	
PERONI	16	
TOOHEYS EXTRA DRY	16	
PALS ASSORTED	17	
HEINEKEN	11	
NON-ALCOHOLIC		

LOCAL SPIRITS (30ML)

VULA VITI	VODKA	15	
VULA VITI KOFI	VODKA	15	
VULA VITI CHILI	VODKA	15	
BATI ASSORTED	RUM	14	
KALOKALO WHITE RUM	RUM	15	
RATU 8 YO SIGNATURE	RUM	18	
BLUE TURTLE	GIN	15	
BOMBAY GIN & TONIC (MIXED DRINK)		26	

VODKA

ABSOLUT	17	
TITOS	18	
GREY GOOSE	19	
BELVEDERE	21	
DEUS	20	

COCKTAILS

FRENCH MARTINI	36	
VODKA, CHAMBORD, PINEAPPLE		
MARGARITA	26	
JOSE CUERVO SILVER, TRIPLE SEC, LIME, SUGAR		
PINA COLADA	26	
KALOKALO RUM, COCONUT, PINEAPPLE		
WHISKY SOUR	26	
JIM BEAM, LEMON, ORANGE, MARASCHINO		
ESPRESSO MARTINI	26	
VULA VITI VODKA, ESPRESSO, SUGAR		
ROCCIA ROSA	25	
TEQUILA, PINK GRAPEFRUIT, LIME, PROSECCO		
NEGRONI	25	
GIN, CAMPARI, MARTINI ROSSO, ORANGE		
TROPICAL SPRITZ	25	
APEROL, MALIBU, BRUT, PEACH, COCONUT WATER		
BASILICO SPRITZ	25	
GIN, BRUT, GRAPEFRUIT, APPLE, LYCHEE, MINT		

SINGLE MALT

GLENFIDDICH MALT	20	
LAPHORAIG	22	
GLENLIVIT	23	
RUM		
CAPTAIN MORGAN (DARK)	18	
MALIBU	18	
BACARDI	18	
BUNDABERG	18	

BOURBON

JIM BEAM	18	
JACK DANIEL'S	20	
SOUTHERN COMFORT	19	
GENTLEMEN JACK	21	

WHISKY

CANADIAN CLUB	18	
CHIVAS REGAL	23	
JAMESON IRISH	20	
JOHNNIE WALKER (RED)	20	
JOHNNIE WALKER (BLACK)	23	

GIN

BOMBAY SAPPHIRE	17	
GORDON'S	16	
HENDRICK'S	20	
MALFY GIN	19	
MALFY ARANCIA	19	
MALFY LIMONE	19	
MALFY ROSA	19	

TEQUILA

JOSE CUERVO SILVER	18	
JOSE CUERVO GOLD	18	
PATRON ANEJO	21	
PATRON REPOSADO	21	

LIQUEURS

LIMONCELLO	17	
BOTTEGA GRAPPA	17	
BOTTEGA MELONE	17	
BOTTEGA NERO	17	
BOTTEGA PISTACHIO	17	
APEROL	13	
KHALUA	17	
AMARETTO	17	
FRANGELICO	17	
DRAMBUIE	18	
TIA MARIA	18	
COINTREAU	18	
GALIANO (VANILLA)	18	
GALIANO SAMBUCA (BLACK)	18	
GALIANO SAMBUCA (WHITE)	18	
BAILEYS IRISH CREAM	19	
MIDORI MELON	19	
JAGERMIESTER	18	
GRAND MARNIER	19	

APERITIFS

MARTINI DRY	11	
MARTINI ROSSO	11	
CAMPARI	16	
PIMMS	17	

MIXERS / SOFTDRINKS

FEVER TREE ELDERFLOWER	13	
TONIC WATER 200 ML		
FEVER TREE INDIAN	13	
TONIC WATER 200 ML		
FEVER TREE PINK		
GRAPEFRUIT SODA WATER 200 ML	13	
SPIRITS / WHISKEY		
SKYY VODKA	16	
SYNTORY HAKU VODKA	20	
JOSE CUREVO COCONUT	24	
TEQUILLA		
LAPHROAIG 10Y MALT	24	
WHISKEY		
LAPHROAIG 1815 LEGACY	37	
EDITION SINGLE MALT WHISKEY		
THE MACALLAN WHISKEY	37	
12YO DOUBLE CASK		

NON ALCOHOLICS

WATER

	<i>Small</i>	<i>Large</i>
AQUA PACIFIC STILL	9	10
FIJI WATER	9	10
SANTA VITTORIA 1 LI	18	26

ICE COFFEE

CAPPUCCINO, MOCHA,
CARAMEL, HAZELNUT,
AMERICANO

SOFT DRINKS

COKE, COKE ZERO, FANTA, SPRITE	9
CHAPMAN	10
SODA, TONIC WATER, GINGER ALE	7
BUNDABERG ASSORTED	17

MOCKTAILS

DENARAU TROPICAL	11
VIRGIN MOJITO	11
COCO COLADA	11

COFFEE

	<i>Small</i>	<i>Large</i>
ESPRESSO, CAPPUCCINO, LATTE, CHAI , MOCHA, LONG BLACK, HOT CHOCOLATE LATTE	8	10

Large ASSORTED TEAS

	<i>Small</i>	<i>Large</i>
CAMMOMILE, EARL GREY, MINT TEA, GREEN TEA , ENGLISH TEA	7	9

JUICES

ORANGE, APPLE, PINEAPPLE	9
TROPICAL, TOMATO	
CRANBERRY	13

SHAKES & COLD COFFEE

MILKSHAKES	14
CHOCOLATE, VANILLA, STRAWBERRY, BANANA	

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