

Al Tramonto
Menu

Set Menu

Seafood

\$96 for two persons / \$48 per person

Insalata di mare

*Steamed calamari, octopus, olives & shrimps
with a classic dressing of virgin olive oil & lemon juice*

Spaghetti ai frutti di mare

with seafood sauce

Grilled maldivian whole fish (300G - 500G)

Marinated with lemon & herbs, served with buttered vegetables & French fries / rice

Tiramisu (A) / Ice Cream / Fresh Fruits

Tea / Coffee

Lobster

\$175 for two persons / \$88 per person

Prawn cocktail

Boiled prawns with cocktail sauce

Spaghetti dello chef (A)

Fish, tomato, capers, olives, bottarga & white wine

Grilled 2 whole lobsters (SMALL)

Served with sauteed vegetables & French fries / rice

Tiramisu (A) / Ice Cream / Fresh Fruits

Tea / Coffee

Meat

\$96 for two persons / \$48 per person

Beef carpaccio or roast beef (COLD CUTS)

Served on a bed of lettuce

Pappardelle ai funghi di bosco

Creamy mushroom sauce

Grilled fillet steak of beef

*Marinated with mustard & rosemary served with
grilled vegetables, French fries & rice*

Tiramisu (A) / ice cream / fresh fruits

Tea / Coffee

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Appetizers

Yellow fin tuna carpaccio <i>Balsamico or horseradish sauce</i>	\$12
Prosciutto e melone (P) <i>Prosciutto parma with seasonal melon</i>	\$22
Beef carpaccio <i>Prime slices of beef, parmesan cheese-flakes, olives & pesto sauce</i>	\$22
Cold cut roasted beef <i>Sliced roast beef with olive oil, pesto sauce & parmesan cheese-flakes</i>	\$22
Cold cut roasted beef <i>Sliced roast beef with olive oil, pesto sauce & parmesan cheese-flakes</i>	\$22
Insalata di mare <i>Steamed calamari, octopus, olives & shrimps with a classic dressing of virgin olive oil & lemon juice</i>	\$24
Reef fish carpaccio <i>Thinly sliced reef fish with lemon juice & olive oil</i>	\$10
Antipasto Italiano (P) <i>Italian cold cut meats</i>	\$27

Salads

Garden salad (V) <i>Selection of garden vegetables mixed with vinaigrette dressing</i>	\$12
Caesar salad with chicken <i>Chicken, lettuce, parmesan cheese, egg white, garlic croutons & caesar dressing</i>	\$17
Maldivian tuna salad <i>Tuna, lettuce, tomato, onions, egg, lime & mayonnaise</i>	\$16
Chicken salad farmer's style (P) <i>Chicken, lettuce, cheese, pork bacon, sweet corn, mushrooms & mayonnaise</i>	\$19
Shrimps salad <i>Shrimps with lettuce, tomato, cucumber, olive oil & balsamic dressing</i>	\$25
Reef fish catalana style <i>Poached reef fish with tomato, onions, basil & olive oil dressing</i>	\$16
Mozzarella caprese <i>Mozzarella & fresh tomato with oregano & fresh basil</i>	\$16
Italian cheese selection <i>Italian classic mixed cheese</i>	\$19

Soups

Seafood soup with vegetables	\$16
<i>Selection of garden vegetables mixed with vinaigrette dressing</i>	
Seafood soup (A)	\$22
<i>Mixed seafood, tomato, wine, garlic croutons & herbs</i>	
Minestrone soup (P)	\$13
<i>Assorted vegetables, beans, macaroni, pork bacon & parmesan cheese</i>	
Choice of cream soup (V)	\$12
<i>Tomato, vegetable, carrot or mushroom</i>	
Crema di pomodoro (V)	\$12
<i>The classic tomato basil soup</i>	

Kids Special

Ninja fish	\$12
<i>Breadcrumbs fried fish fingers with French fries served with tartar sauce</i>	
Red Robin chicken fingers	\$15
<i>Crumbed fried chicken with French fries served with tartar sauce</i>	
Penne al pomodoro	\$10
<i>Penne in a tasty tomato sauce</i>	
Spaghetti alla bolognese	\$10
<i>Spaghetti in our classic bolognese sauce</i>	
Mini pizza margherita	\$8
<i>Fresh tomato, mozzarella & oregano</i>	
Spaghetti bianca	\$6
<i>With butter or olive oil</i>	

Side Dishes

Sautéed mixed vegetables (V) <i>Assorted vegetables sautéed in olive oil & garlic</i>	\$15
Grilled vegetables (V) <i>Assorted grilled vegetables marinated with basil olive oil, garlic & oregano</i>	\$15
Herb-buttered vegetables (V) <i>Assorted boiled vegetables served with sage butter</i>	\$15
Frittura di calamari <i>Deep fried in a herb-batter & served with tartar sauce</i>	\$33
Basil fried rice (chicken or beef) (N) <i>Stir-fried rice with your choice of meats, egg, onions, fresh basil & cashews</i>	\$23
Seafood fried rice or noodles <i>Stir-fried rice with mixed seafood & vegetables</i>	\$32
Pineapple fried rice (N) <i>Stir-fried rice with chicken, shrimps, egg, pineapple, onions, raisins, tomato, roasted cashews & light curry powder</i>	\$29
Tofu & vegetable fried rice (N) <i>Stir-fried rice with tofu, egg, assorted vegetables & roasted cashews</i>	\$22
Thai fried rice (chicken or beef) (N) <i>Stir-fried rice with egg, onions, cashews & tomato, with your choice of meats</i>	\$26

Home Made Pasta

Spaghetti aglio olio e peperoncino <i>Garlic, olive oil & dry chili</i>	\$12
Spaghetti pomodoro e basilico <i>Traditional tomato & basil sauce</i>	\$14
Spaghetti al pesto (N) <i>Fresh basil sauce with pine nuts, parmesan & olive oil</i>	\$17
Lasagne <i>Sautéed ground beef & shredded top round of beef with cheese</i>	\$23
Spaghetti ai frutti di mare <i>Mixed seafood with tomato sauce</i>	\$26
Spaghetti con aragosta <i>Tender lobster, tomato & fresh basil</i>	\$32
Spaghetti con gamberone e zafferano (A) <i>Prawns sautéed with garlic, onions, white wine, cream sauce & saffron</i>	\$32

Home Made Pasta

Pasta panna e prosciutto (P) <i>Pasta sautéed with cooked ham, fresh cream & cheese</i>	\$22
Alfredo with vegetables (V) <i>Cheesy light parmesan alfredo sauce with assorted vegetables</i>	\$18
Pappardelle ai funghi di bosco <i>Pappardelle with creamy wild mushroom sauce</i>	\$23
Spaghetti alla bolognese <i>Tagliatelle in a classical homemade meat sauce</i>	\$18
Penne panna e prosciutto (P) <i>Tortellini with prosciutto in a white cream sauce & cheese</i>	\$22
Spaghetti dello chef (A) <i>Reef fish sautéed with parsley, garlics, capers, tomato, olives & white wine topped with bottarga</i>	\$17
Pasta all' arrabiata with vegetables <i>Sautéed fresh chilli & garlic in a pomodoro sauce with vegetables & parmesan</i>	\$16.50
Spaghetti alla carbonara (P) <i>Bacons, egg yolk, parmesan cheese & cream sauce</i>	\$18
Spaghetti all'amatriciana (P) <i>Tomato sauce with caramelized onions & bacons</i>	\$19

From the Ocean

Maldivian crab <i>Crab cooked in an exotic sweet & sour sauce</i>	\$65
Grilled reef fish (A) <i>Tomato, olives, capers & white wine</i>	\$25
Maldivian tuna steak <i>Marinated with lemon & garlic sauce</i>	\$23
Mixed grill from the ocean <i>Assortment of reef fish, prawns & calamari marinated with lemon herbs & garlic mayonnaise (for 2 persons)</i>	\$90
Grilled salmon <i>Grilled salmon marinated with lemon vinaigrette sauce</i>	\$30
Seafood platter <i>Combination of grilled lobster, prawns, calamari & fish (for 2 persons)</i>	\$150

All grilled & baked items are served with sautéed vegetables & French fries or steamed rice

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From the Ocean

Prawns (300g) <i>Grilled jumbo prawns marinated with lemon & garlic sauce</i>	\$55
Truffled jumbo prawns (400g) <i>Jumbo prawns cooked with cream & truffle mushroom sauce topped with cheese</i>	\$65
Grilled calamari <i>Marinated with lemon & fresh herbs</i>	\$33
Grilled Lobster (100g) <i>Grilled Maldivian lobster seasoned with garlic lemon & fresh herbs</i>	\$14
Truffled lobster (100g) <i>An extravagant combination of tasty medallion of lobster & aromatic truffles</i>	\$14
Lobster thermidor (100g) <i>Chunky medallions of lobster, simmered in a creamy cheese sauce & gratinated in its own shell</i>	\$14

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From the Land

Pollo alla valdostana <i>Chicken supreme with creamy mushroom sauce & cheese, served with sautéed vegetables & french fries</i>	\$30
Pollo alla parmigiana <i>Breaded chicken breast with marinara sauce & mozzarella served with sautéed vegetables & french fries</i>	\$25
Pollo alla griglia <i>Italian marinated grilled chicken with BBQ sauce served with Mediterranean vegetables & french fries or steamed rice</i>	\$25
Bistecca di manzo alla pizzaiola <i>Pan seared black angus tenderloin of beef in a tomato, caper, garlic & oregano sauce, served with sautéed vegetables & french fries or steamed rice</i>	\$35
Grilled rack of lamb (300g) <i>Marinated with mint & garlic sauce, served with mashed potato & sautéed vegetables</i>	\$32
Filletto alla griglia al pepe (200g) <i>Chargrilled black angus tenderloin of beef with a creamy green peppercorn sauce served with sautéed vegetables & mashed potato</i>	\$35

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Italian Traditional Pizza

Margherita (V) <i>Tomato base, mozzarella, cheese & oregano</i>	\$14.50
Napoletana <i>Anchovies, black olives & mozzarella cheese with tomato sauce</i>	\$16.50
Quattro Formaggi <i>Four cheese pizza - gorgonzola, mozzarella, Ricotta, & parmesan cheese with napoletana sauce</i>	\$21
Vegetariana (V) <i>Mozzarella, tomato sauce, artichokes, sliced tomatoes, mushrooms, bell pepper, baby onion, corn & fresh basil</i>	\$20
Fresca (V) <i>Tomato base, mozzarella, pesto & fresh tomatoes</i>	\$17
Pugliese (V) <i>Tomato base, mozzarella, onions, olives</i>	\$16.50
Pollo (chicken) <i>Tomato sauce, mozzarella, chicken, bell pepper</i>	\$20
Al tramonto <i>Tomato base, mixed seafood, olives, mozzarella</i>	\$28
Ai Gamberi <i>Tomato base, shrimps, zucchini, mozzarella</i>	\$28
Pescatore de Maldivian <i>Tomato base, canned tuna, onions, mozzarella, olives</i>	\$19
Al Ragu (bolognese) (P) <i>Tomato sauce, mozzarella, bolognese sauce</i>	\$18
Hawaii (P) <i>Tomato base, mozzarella, ham & pineapple</i>	\$21
Con wurstel (P) <i>Tomato base, mozzarella, cheese & wurstel sausage</i>	\$17.50
Capricciosa (P) <i>Tomato sauce, mozzarella cheese, mixed Italian salami, artichokes & mushroom</i>	\$22
Prosciutto ai funghi (P) <i>Tomato sauce, mozzarella cheese, cooked ham & mushrooms</i>	\$20
Carbonara (P) <i>Mozzarella, bacons, egg & parmesan cheese</i>	\$18
Amatriciana (P) <i>Tomatoes, mozzarella, bacons & onions</i>	\$18
Caledonian special (P) <i>Tomatoes, mozzarella, garlic, mushrooms, onions & hot salami</i>	\$22
Calzone (P) <i>Tomato sauce, mozzarella, stuffed with mushrooms, ham, wurstel & artichoke in a folded pizza</i>	\$22
Diavola (P) <i>Tomato base with hot salami, bell pepper & mozzarella</i>	\$21

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*Create Your Own Pizza
Flat or Calzone Fold*

\$14.50

Pizza dough, tomato sauce & mozzarella cheese

Additional toppings of your choice

Mozzarella cheese	\$7.50
Gorgonzola cheese	\$5
Parmesan cheese	\$5
Maldivian tuna fish	\$5
Pork wurstel sausage (P)	\$6
Beef tenderloin (P)	\$5.50
Pork parma ham (P)	\$7
Pork hot salami (P)	\$6
Pork cooked ham (P)	\$7
Bell pepper mixed (P)	\$1.50
Mixed olives	\$2
Mushroom	\$6
Eggplant	\$1.50
Artichoke	\$5
Chicken	\$4.50
Onion	\$1
Capers	\$1
Pineapple	\$1.50

Desserts

Coppa Bambino	\$4
<i>2 scoops of your choice with whipped cream</i>	
Coppa Classica Piccola	\$7
<i>4 scoops of assorted flavors with whipped cream</i>	
Coppa Cocco (A)	\$12
<i>2 scoops of coconut & 1 scoop of stracciatella ice cream with malibu rum</i>	
Chocolate affagato	\$14
<i>4 scoops of ice cream with hot chocolate, alla minutti & whipped cream</i>	
Coffee Affagato (A)	\$14
<i>4 scoops of ice cream with espresso, kahlua alla minutti & whipped cream</i>	
Coppa Test	\$2
<i>1 scoop of your choice</i>	
Banana Split	\$12
<i>4 scoops of ice cream with fresh banana & whipped cream</i>	
Coppa Classica Gr&e	\$13
<i>(for 2 persons) 6 scoops of assorted flavours with whipped cream</i>	
Tropicana	\$26
<i>(for 2 persons) Assorted fruits with 8 scoops of ice cream served in half pineapple</i>	
Tiramisu (A)	\$10
Fresh fruit salad with ice cream	\$12
Fresh Fruit Salad	\$10
Assorted Fresh Fruit Platter	\$15

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