



Although all due care is taken, some allergens may still be present in the dishes.

Please inform our hosts if you have any severe allergies or intolerances before placing orders.

Kindly note that any bespoke orders cannot be guaranteed as entirely allergen free.





Per Iniziare

Cestino Di Pane Con Accompagnamenti

Bread basket with homemade focaccia, soft white rolls with Parmigiano Reggiano, grissini, organic extra virgin olive oil and olive paté



<u>Antipasti</u>

Insalata Mista Co	n Ortaggi Ed Erbette	
Dal Nostro Orto Joali		

Joali garden salad with raw, steamed and baked seasonal homegrown goods







Homemade mozzarella cheese complimented with semi dried roma tomatoes



Carpaccio Di Manzo

Certified Black Angus beef carpaccio with pickled baby vegetables and aged Parmigiano Reggiano



Calamari Alla Griglia

Josper grilled calamari with rocket, chilli salsa and lemon dressing



Tonno Affumicato In Casa

House smoked Maldivian yellowfin tuna, avocado mousse and sweet chili jam









Primi

Crema Di Zucca Al Profumo Di Rosmarino

Roasted pumpkin soup with toasted pumpkin seeds and extra virgin olive oil

Strozzapreti Con Pomodorini E Rucola

Pasta twists with fresh cherry tomatoes and Joali rocket

34

Gnudi Di Ricotta E Spinaci In Pomodoro Homegrown garden spinach and ricotta cheese gnudi

in a tomato coulis

34

Agnolotti Di Vitello Burro E Salvia

Lemon and thyme braised veal parcels with sage butter

36

Fettuccine Con Ragù Di Magro Di Manzo

Fettuccine with beef ragoùt and Grana Padano

36

Tagliolini Al Nero Con Polipetti Brasati Al Peperoncino

Squid ink tagliolini, garlic, chilli and slow cooked baby octopus

36

38

Risotto Al Prosecco E Capesante

Prosecco and diver scallop risotto, zesty lime, pink







<u>Secondi</u>

Parmigiana Di Melanzane Baked aubergine, mozzarella, tomatoes, basil and Grana Padano	34	
Filletto Di Pesce Del Giorno In Crosta Di Erbe E Sale Grosso Local line caught reef fish in garden herb and a rock salt crust with celeriac puree and caper berries	36	
Tonno Ai Ferri Con Caponata Siciliana Grilled tuna steak with Joali garden herbs and Sicilian caponata		
Galletto Arrosto Glassato Al Miele Piccante Slow roasted spatchcock, spicy honey glaze, lemon spinach		(
Tagliata Di Filetto Al Balsamico Certified Black angus beef tenderloin with local rocket, cherry tomato salad and aged balsamic dressing	52	
Aragosta Alla Griglia Con Insalata Di Finocchio E Agrumi Grilled Maldivian lobster with a citrus and fennel salad Contorni	95	
Zucchine Fritte		12



