ITALIAN
ELI'S
TRATTORIA

Antipasti

Bruschetta pomodoro (Veg) — 15
Grilled garlic bread topped with a fresh tomato salad flavoured with garlic, basil, and olive oil

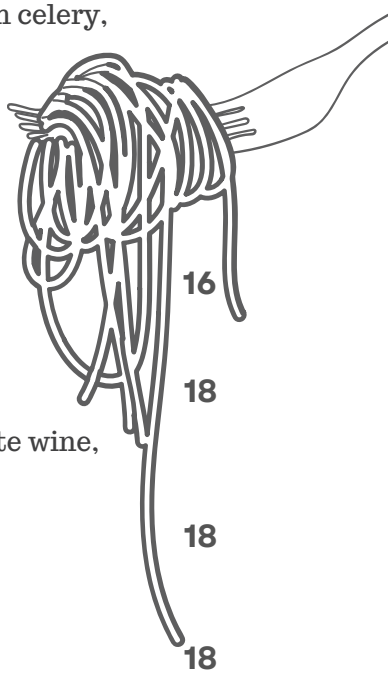
Burrata with grilled sweet peppers (Veg) — 16
A creamy burrata with grilled sweet peppers, ruccola, and basil oil

Crostini alla marinara — 16
Fresh seafood, olive oil, garlic, chilli, and celery served on roasted garlic bread

Panzanella al tonno — 16
A tomato and bread salad from Tuscany, topped with homemade pickled tuna, olives, and capers

Carpaccio di Manzo — 16
Thin slices of beef fillet, olive oil, rocket, parmesan, lemon, and artichoke cream

Polpo — 16
Local octopus simmered in white wine and herbs, thinly sliced, and topped with celery, fennel, lemon, & olive oil



Pasta

Cacio e pepe (Veg) — 16
Spaghetti with Pecorino Romano and cracked black pepper

Ravioli spinaci ricotta (Veg) — 18
Homemade pasta filled with spinach & ricotta cheese, tossed in a sauce of white wine, fresh sage, butter & parsley

Linguine ai frutti di mare — 18
Garlic, chilli, octopus, calamari, prawns, white wine, and parsley

Tortiglioni ai gamberi — 18
Garlic, chilli, local prawns, white wine, and fresh tomatoes

Tagliatelle alla bolognese — 18
The minced beef and pork slowly simmered for hours with finely chopped vegetables, garlic, tomatoes, and herbs

Gnocchi di patate con pomodoro, 'Nduja e pecorino romano — 18
Potato gnocchi with tomatoes, spicy pork sausage, and pecorino cheese

Please inform us of any allergies or intolerances to ingredients.
Additional dish orders are subject to availability and will incur a charge of $25 USD.
All meals are included in the "All-Inclusive" and "Full Board" packages.
Prices are listed in USD and include all applicable taxes and service charges.

Homemade Pizza

Margherita (Veg) — 16
Peeled tomatoes, fresh mozzarella, fresh basil, and olive oil

Vegetariana (Veg) — 16
Peeled tomatoes, fresh mozzarella, grilled and marinated vegetables, and basil oil

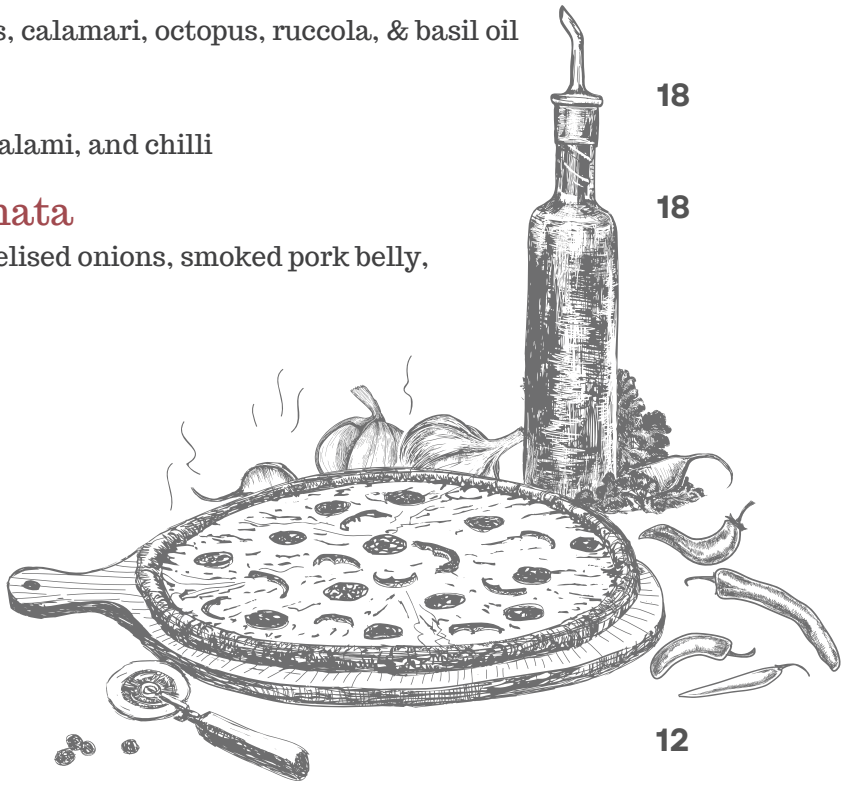
Salsa verde di broccoli (Veg—pizza bianca) — 18
Fresh mozzarella, cream of broccoli and garlic, roasted broccoli, parmesan, and rucola

Tonno — 16
Peeled tomatoes, fresh mozzarella, homemade canned tuna, olives, onions, and cayenne pepper

Frutti di Mare — 18
Peeled tomatoes, fresh mozzarella, prawns, calamari, octopus, ruccola, & basil oil

Diavola — 18
Peeled tomatoes, fresh mozzarella, spicy salami, and chilli

Pancetta affumicata e peperonata — 18
Peeled tomatoes, fresh mozzarella, caramelised onions, smoked pork belly, grilled bell peppers, and cayenne peppers



Dolci

Italian classic tiramisu — 12

Platter of seasonal and locally sourced cut fruits — 12

Cappuccino, panna cotta, candied cashew nuts, and berries — 12

Semifreddo with pistachios, pistachio cream, and dried pineapple — 12

Gelati e sorbetti italiani fatti in casa — 3 /scoop
Homemade Ice creams: Vanilla, chocolate, stracciatella, hazelnut, after eight, Coffee, Pistachio
Homemade Sorbets: Mango, passion fruit, tamarind, lemon, strawberry

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