



BAGLIONI RESORT

MALDIVES

# GUSTO

ITALIAN RESTAURANT

A MEMBER OF



THE LEADING HOTELS  
OF THE WORLD®

## ANTIPASTI - APPETIZER

BURRATA, MACEDONIA DI POMODORI MISTI, SCHIUMA AL BASILICO,  
PROSCIUTTO DI PARMA CROCCANTE

Fresh Burrata Cheese, Heirloom Tomato Confit, Basil foam, Parma ham crackling **D P**

\$36

PANZANELLA, POMODORO FRESCO, CALAMARI FRITTI E OLIO AL BASILICO

Panzanella Salad, Chilled Fresh Tomato Soup with Fried Calamari and Basil Oil **F**

\$29

FRITTO MISTO CON SALSA DI POMODORI FRESCHI ARROSTITI

Crisp fried mixed seafood of calamari, prawns, and scallops served with a fresh roasted tomato salsa **F**

\$38

COZZE AL GUAZZETTO

Imported fresh Mediterranean mussels in a tomato and white wine broth with fresh herbs and bread croutons **AF**

\$27

VITELLO TONNATO

Milk-fed veal tenderloin slices topped with a tuna and caper mayonnaise in the style of Piemonte **F**

\$42

INSALATA ORGANICA DI 12 ORTAGGI, SALSA AL LIMONE, MIELE E SENAPE

Mixed organic salad of 12 different greens, lemon, honey and Dijon mustard dressing **V**

\$24

## ZUPPA - SOUP

ZUPPA DI PESCE CON BRODO DI POMODORI, PROFUMO DI ZAFFERANO

Traditional Mixed Fish Soup in tomato broth with saffron essence **F**

\$29

**V**,Vegetarian   **🍷**,Signature Dish   **N**,Nuts   **A**,Alcohol   **F**,Fish   **S**,Spicy   **P**,Pork   **D**,Dairy   **\$**,Extra Charge Only

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VELLUTATA DI ZUCCA ARROSTO CON MASCARPONE  
Roasted Butternut Squash Puree with Mascarpone Cream V,D  
\$26

## PASTA E RISOTTO

RISOTTO AL NERO DI SEPIE CON CAPESANTE, ASPARAGI, E PISELLI  
Squid ink risotto with scallops, asparagus and green peas F D  
\$38

SPAGHETTI ALLO SCOGLIO  
Spaghetti with mix sea food, extra virgin olive oil and fresh vine ripe tomato F  
\$36

CAPPELLETTI DI BARBABIETOLA RIPIENI CON SPINACI E RICOTTA, CREMA DI ZUCCA ARROSTO  
Homemade beetroot pasta filled with spinach and ricotta cheese in a roasted butternut squash cream sauce D V  
\$38

FREGOLA ALLE VONGOLE  
Imported Sardinian toasted semolina with baby clams and Bottarga cooked in a seafood broth with butter and Katsuobushi bonito flakes  
F D  
\$60

PENNE ALL'AMATRICIANA  
Penne pasta with sautéed pork cheek, Pecorino cheese, and chillies in tomato sauce P S D  
\$32

SPAGHETTI AL POMODORO FRESCO E BASILICO  
Spaghetti in fresh tomato sauce and garden picked basil V  
\$26

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## SECONDI PIATTI - MAIN COURSES

GRIGLIATA DI MARE CON CREMA DI SEDANO RAPA,  
SALSA AL LIMONE E VEGETALI STAGIONALI

Assorted mixed seafood with scampi on celery root puree  
With seasonal glazed vegetables, with lemon and butter **F**

\$52

FILETTO DI DENTICE ARROSTO CON SALSA DI POMODORINI, CAPPERI E OLIVE TAGGIASCHE

Roasted red snapper fillet served with fresh tomatoes sauce, capers and Italian Taggiasca olives **F**

\$49

SALMONE IN CROSTA CON SALSA AGRUMI

Fresh salmon crusted with herbs, crumbs, and parmesan cheese, sweet citrus butter sauce, potato pave' **F D**

\$38

POLPO GRIGLIATO CON PATATE, FINOCCHIO, SALSA DI POMODORI FRESCHI

Grilled octopus, pan fried baby potatoes and baby fennel, caramelized onion, vine ripened tomato nage **F**

\$39

MILLEFOGLIE DI PATATE CON FUNGHI SELVATICI, PORRI, E MARMELLATA DI POMODORI, ASPARAGI MISTI

Crisp potato Millefeuille layered with wild mushroom ragout, roasted baby leeks and tomato confit wild mushroom jus, braised green & white asparagus **V**

\$36

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# DOLCI E FORMAGGI - DESSERT AND CHEESE

## TIRAMISU CLASSICO A STRATI, MODERNIZZATO

The Classic Italian Dessert A modern version in various layers **D A**

\$20

## TORTA AL MOUSSE DI FORMAGGIO RIPIENA CON FRUTTI DI BOSCO, BISCOTTO ALLA LAVANDA

Soft cheesecake mousse filled with wild berries and lavender tuile **N D**

\$22

## TORTA DI CIOCCOLATO AL OLIO D'OLIVA CON GELATO DI NOCCIOLE, CROCCANTE AL CARMELLO

Soft olive oil chocolate cake topped with creamy chocolate ganache

Served with hazelnut ice cream and caramel tuile **N D**

\$20

## SELEZIONI DI FORMAGGI, NOCI, MIELE TARTUFATO E CROSTINI

Assorted cheese plate, nuts, truffle Honey, and crisp assorted breads **N D**

\$25

## TAGLIATA DI FRUTTA TROPICALE

Tropical sliced fruit plate

\$18

## IL NOSTRO GELATO ARTIGIANALE SERVITO CON WAFER AL CIOCCOLATO

Our signature homemade ice cream served with chocolate swirl. Please ask your server for today's flavor

\$10

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# CHARGEABLE MENU

## PASTA E RISOTTO

FETTUCCHINE ALLO ZAFFERANO CON CODA D'ASTICE, ALICI, CAPPERI E POMODORINI FRESCHI

Homemade saffron fettuccine, lobster tail, anchovies and capers with fresh baby tomatoes

extra virgin olive oil and fresh garden basil **F S B \$**

\$49

## SECONDI PIATTI - MAIN COURSES

ARAGOSTA MALDIVIANA GRIGLIATA AL BURRO CHIARIFICATO E LIMONE O CON SALSA CATALANA

CONTORNO DI PATATE E ASPARAGI

Maldivian lobster grilled and served with clarified butter and lemon or with Catalan sauce - asparagus and roasted blue potatoes **F D \$**

\$90

FILETTO DI MANZO CON PURÈ DI PATATE DOLCI, SALSA DI CILIEGIE ZENZERO AL BAROLO

Grilled Angus beef tenderloin filet, sweet potato puree, Barolo, roasted cherry and ginger nage **A \$**

\$56

OSSOBUCO ALLA MILANESE

Slow braised veal shank served in the traditional style of Milan with saffron risotto **\$**

\$65

BRANZINO ARROSTO CON CREMA DI CARCIOFI, VERDURE GLASSATE E COULIS AL POMODORO FRESCO

Roasted crisp skin seabass loin on fresh baby artichoke puree served with glazed seasonal vegetables and tomato coulis **F \$**

\$75

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# MENU BAMBINI - KIDS MENU

## MINISTRONE DI VERDURE

Vegetable Minestrone Soup **V**

\$14

## BRODINO DI POLLO CON PASTINA

Chicken soup with small pasta

\$15

## SPAGHETTI BOLOGNESE

Spaghetti with beef ragout in tomato sauce

\$16

## PENNE AL POMODORO E BASILICO

Penne in tomato sauce with fresh garden basil **V**

\$16

## FUSILLI ALLA PANNA E PARMIGIANO

Fusilli in cream sauce with Parmesan cheese **D**

\$16

## FILETTO DI PESCE ALLA GRIGLIA CON PURE DI PATATE

Grilled fish fillet with creamy mashed potatoes **F**

\$20

## MINI HAMBURGER DI MANZO CON FORMAGGIO E PATATE FRITTI

Mini Beef Cheese Burger Served with French Fries

\$20

## PETTO DI POLLO ALLA MILANESE

Breaded chicken strips with French fries

\$20

## PICCOLA PIZZA MARGHERITA

Kid's pizza Margherita in tomato sauce and cheese **D**

\$20

## GELATO – CHIEDETE I GUSTI DISPONIBILI

Ice-Cream **D**

\*Please Ask for Available Flavours

\$5 per scoop

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