



BAGLIONI RESORT

MALDIVES

GUSTO

ITALIAN RESTAURANT

DINNER MENU

A MEMBER OF



THE LEADING HOTELS
OF THE WORLD®

ANTIPASTI - APPETIZER

BURRATA, MACEDONIA DI POMODORI MISTI, SCHIUMA AL BASILICO **M P**
PROSCIUTTO DI PARMA CROCCANTE
Burrata cheese, heirloom tomato confit, basil crisps, crackling Parma ham
\$36

PANZANELLA, POMODORO FRESCO, CALAMARI FRITTI E OLIO AL BASILICO **F E**
Panzanella salad, ciabatta bread, chilled fresh tomato soup with fried calamari and basil oil
\$29 **F W**

VITELLO TONNATO **F**
Australian milk fed veal, Yellow fin tuna tartare, tuna sauce
\$36

POLPO SCOTTATO E PATATE SU PASSATINA DI CECI AL ROSMARINO **F S**
Poached octopus and potato served with rosemary infused chickpeas vellutee
\$29

GAMBERONI GRIGLIATI, POK CHOY E CREMA DI CROSTACEI
Grilled jumbo prawns, sautéed pok choy choy, prawn bisque
\$29

INSALATA DI RUCOLA, PERE BRASATE, GORGONZOLA E CRUMBLE DI NOCI **MTNA**
Red wine braised pears, rocket leaves, Gorgonzola cheese and walnut
\$24

F Fish-**S** Shellfish-**PN** Peanuts-**TN** Tree Nuts-**W** Wheat-**SB** Soybeans-**E** Eggs-**M** Milk-**P** Pork-**A** Alcohol -  Vegan

All prices are quoted in US Dollar and are subject to 16% service charge and all applicable government taxes

ZUPPA - SOUP

ZUPPA DI PESCE CON BRODO DI CROSTACEI, **FS**
Seared mixed fish and seafood in tomato bisque with saffron essence
\$29

EMULSIONE DI CETRIOLO E GAMBERO SBIANCHITO E OLIO EVO **SW**
Japanese cucumber emulsion, blanched shrimp and extra virgin olive oil
\$26

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PASTA E RISOTTO

RISOTTO ALLA BARBABIETOLA CON CREMA DI BURRATA E LIME **M**
Beetroot Carnaroli risotto, cream of burrata and lime
\$36

RISOTTO AI FRUTTI DI MARE **F S M**
Carnaroli, seafood bisque, assorted fish and seafood
\$45

RAVIOLI DEL PLIN AL NERO RIPIENI DI BACCALA MANTECATO, **F S M E W**
CREMA DI ZAFFERANO E SPUMA ALL'AGLIO
Traditional pinched squid ink ravioli, stuffed with cod fish served with saffron sauce and garlic foam
\$36

STROZZAPRETI ALLA GENOVESE **W M TN**
Handcrafted durum wheat pasta with basil pesto, potato, Riviera olives and French beans
\$28

SPAGHETTONE DI GRAGNANO AGLIO OLIO E PEPERONCINO CON ACCIUGHE E LA MOLLIKA **F W**
Durum wheat spaghetti with anchovies, garlic, chili, EVOO and toasted breadcrumbs
\$28

TAGLIATELLE AL RAGU' DI MELENZANE, SUGO DI PEPERONI ARROSTO, POMODORO E BASILICO **E W**
Tagliatelle pasta, eggplant ragout, fire roasted bell pepper and tomato sauce with fresh basil
\$32

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SECONDI PIATTI - MAIN COURSES

TONNO ALLA ROSSINI **F P A W**

Seared tuna, guanciale, red wine reduction, brioche crouton, caramelized figs

\$39

SALMONE NORVEGESE, PESTO DI POMODORI SECCHI E CAPONATA **F TN**

Roasted salmon steak, sundried tomato pesto, caponata

\$45

OSSOBUCO ALLA MILANESE **M A**

Veal ossobuco, saffron risotto, gremolata

\$65

CARRE DI AGNELLO ALLA CAMOMILLA CON PAVE' DI PATATE E VERDURINE **M A**

Chamomile infused rack of lamb, potato cake and baby vegetables

\$55

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

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

\$39

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DOLCI E FORMAGGI - DESSERT AND CHEESE

TRAMISU' ^{EDW}
Classic tiramisu
\$22

TORTA AL CAFFE' ^{EDW}
Chocolate, coffee & Dulce ganache
\$22

CREMA CATALANA ^{EDW}
ALL'ARANCIA
Cream Catalana with orange confit
and vanilla ice cream
\$22

TORTA AL FORMAGGIO ^{EDW}
A TRE SAPORI
Trio of Exotic Mixed Fruit Cheesecake
\$24

SCHIUMA DI CIOCCOLATO BIANCO ^D
E LAMPONI
White Chocolate Raspberry Mousse
\$22

SELEZIONE DI FORMAGGI, NOCI, ^{TNWD}
MIELE TARTUFATO E CROSTINI
Assorted cheese plate, nuts, truffle Honey,
and crisp assorted breads
\$28

TAGLIATA DI FRUTTA TROPICALE ^{TN}
Tropical sliced fruit plate
\$24

PANNACOTTA DI MANDORLA ^{TN}
AI FRUTTI DI BOSCO
Almond Pannacotta with mixed berry compote
\$24

IL NOSTRO
GELATO ARTIGIANALE ^{EM} 
Our signature homemade ice cream
Please ask your server for today's flavor
\$5 per scoop

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MENU BAMBINI - KIDS MENU

MINISTRONE DI VERDURE **M**
Vegetable Minestrone Soup

\$14

SPAGHETTI ALLA **W M**
BOLOGNESE
*Spaghetti with beef ragout
in tomato sauce*

\$16

PENNE AL POMODORO **W**
E BASILICO
*Penne in tomato sauce
with fresh garden basil*

\$16

FUSILLI ALLA PANNA **W E**
E PARMIGIANO
*Fusilli in cream sauce
with Parmesan cheese*

\$16

FILETTO DI PESCE ALLA GRIGLIA **F M**
CON PURE DI PATATE
Grilled fish fillet with creamy mashed potatoes

\$20

MINI HAMBURGER DI MANZO **W M**
CON FORMAGGIO E PATATE FRITTE

\$20

PETTO DI POLLO ALLA MILANESE **W M**
Breaded chicken strips with French fries

\$20

PIZZA MARGHERITA **W M**
Kid's pizza, tomato sauce and cheese

\$20

GELATO – CHIEDETE I GUSTI DISPONIBILI **E M** 

Ice-Cream

**Please Ask for Available Flavours*

\$5 per scoop

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