



NONNA meaning “grandmother” is a tribute to the rich heritage of Italian cooking as passed on through generations. Here at Kagi Maldives Spa Island, we may be far from the Italian homeland of our Executive Chef, but we are able to draw upon the farmers and fishermen around us to source the finest local ingredients and freshest seafood. This amazing produce is transformed by simple alchemy of the kitchen team into bold, heart-warming authentic Italian dishes, alive with flavors.

# STARTERS

- CARPACCIO AL COLTELLO**  25  
HAND CUT ANGUS BEEF CARPACCIO, TRUFFLE 'ZABAGLIONE',  
AROMATIC HERBS
- CRUDO DI PESCE**  20  
THINLY SLICED FISH OF THE DAY, CITRUS AND  
OLIVE OIL EMULSION, BLACK GARLIC
- PIZZA AL VAPORE**  18  
STEAMED PIZZA DOUGHT, SAN MARZANO TARTAR,  
STRACIATELLA CHEESE, OREGANO
- PERE E GORGONZOLA**    18  
ENDIVE AND RED RADICCHIO, BLUE CHEESE DRESSING,  
PEARS AND LIGHT CARAMELIZED WALNUTS
- BURRATA**    24  
BUFFALO BURRATA, GRILLED PEACHES, MINT BASIL PESTO,  
40 YEARS AGED BALSAMIC VINEGAR
- ANTIPASTO ALL'ITALIANA** 35  
(TO SHARE FOR TWO PEOPLE OR MORE)  
FINE SELECTION OF CURED PORK AND BEEF COLD CUTS,  
EUROPEAN CHEESE, MEDITERRANEAN OLIVES SERVED WITH  
BREAD STICK AND FLAT BREAD
- QUAGLIA IN DOPPIA COTTURA** 25  
PAN SEARED QUAIL BREAST AND CRISPY LEG, GINGER  
PUMPKING PUREE, ARTICHOKE, CHOCOLATE CRUMBLE
- VITELLO TONNATO**  25  
SLOW COOKED VEAL TENDERLOIN, CREAMY TUNA MOUSSE,  
CRISPY CAPERS, SMOKED OLIVE OIL

PLEASE INFORM THE WAITER/WAITRESS OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES  
INGREDIENTS ARE SOURCED LOCALLY AND SUBJECT TO AVAILABILITY MAY CAN CHANGE WITHOUT NOTICE  
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE ILLNESS.  
PRICE ARE IN USD & ARE INCLUSIVE OF 12% GST AND SERVICE CHARGE.



CONTAIN NUTS



SPICY



CONTAIN SHELL FISH









GLUTEN FREE



VEGETARIAN

## PASTA AND SOUP

- MINISTRONE ALLA GENOVESE**    20  
TRADITIONAL VEGETABLE SOUP, LIGURIAN BASIL PESTO,  
GREEN BEANS, ORGANIC OLIVE OIL
- AGNOLOTTI CACIO E PEPE**  25  
PECORINO AND PARMESAN CHEESE MOUSSE IN  
HOUSEMADE EGG PASTA, BLACK TRUFFLE SAUCE
- RISOTTO ALL'ORO**   25  
SAFFRON CARNAROLI RISOTTO WITH ORANGE AND FENNEL  
KAGI'S GARDEN AROMATIC HERBS

## MAIN

- FILETTO AL PEPE ROSA** (160 gr.) 50  
GRAS FED BLACK ANGUS BEEF TENDERLOIN IN PINK  
PEPPERCORN SAUCE, GRILLED ASPARAGUS, CRUNCHY TUILLE  
*Please allow 20 US\$ charge to your all-inclusive meal plan*
- MILANESE** (200 gr.) 35  
BREADED AUSTRALIAN VEAL SERVED WITH ROSEMARY  
POTATO WEDGES AND TARTAR SAUCE
- POLLO ALLA PIZZAIOLA**  30  
BAKED CHICKEN BREAST WITH HEIRLOOM TOMATO, BUFFALO  
MOZZARELLA, OLIVES AND CAPERS
- SALTIMBOCCA ALLA ROMANA**  30  
REEF FISH WRAPPED IN PARMA HAM, CLASSIC PEPPERONATA  
AND AROMATIC HERBS
- PIOVRA ALL BRACE**  30  
DOUBLE COOKED MALDIVIAN OCTOPUS, ROMESCO SAUCE,  
CRUSHED POTATO, OLIVES CRUMBLE
- ARAGOSTA GRATINATA** 70  
BAKED MALDIVIAN LOBSTER WITH LIME BUTTER AND  
BREADCRUMB SERVED WITH POTATO GRATIN  
*Please allow 35 US\$ charge to your all-inclusive meal plan*

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# DESSERT

<b>TIRAMISU VENETO</b> (contain alcohol)	14
FLUFFLY TIRAMISU SAUCE, HOUSE MADE LADYFINGER FERMENTED ORGANIC COCOA POWDER, BAILEYS	
<b>CANNOLLO ALLA SICILIANA</b> 	16
HOUSE MADE RICOTTA CHEESE, CRUSHED PISTACHIO, RASPBERRY COULIS	
<b>CROSTATINA AL LIMONE</b>	16
LEMON CURD, CRUNCY ITALIAN MERINGUE, SUGAR TUILLE WITH FRUIT SALAD AND MINT	
<b>SABBIOSA AL CIOCCOLATO</b>   (contain alcohol)	16
TANGY CHOCOLATE CAKE WITH CANDIED BLACK OLIVES, GINGER AND ALMONDS SERVED WITH CHAMPA-TELLA	
<b>AFFOGATO AL CAFFE</b>  	12
HOUSE MADE VANILLA ICE CREAM, FRAGRANT DOUBLE ESPRESSO HAZELNUT TUILLE, COCOA BISCOTTI	
<b>HOUSE MADE ICE CREM</b>	4 per scoop
VANILLA   DARK CHOCOLATE   BANANA   STRAWBERRY	
<b>HOUSE MADE SORBETS</b> 	4 per scoop
MANGO & PASSION FRUIT   COCONUT   LIME   PINEAPPLE	

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