



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.

FOOD ALLERGY

IF YOU HAVE FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT, PLEASE INFORM A MEMBER OF OUR F&B TEAM.



STARTERS

CARPACCIO AL COLTELLO    35
Gras fed Angus Beef Carpaccio, Truffle 'Zabaglione', Aromatic Herbs


CRUDO DI PESCE   28
Thinly Sliced Fish of the Day, Salmoriglio Sauce, Black Garlic




PERE E GORGONZOLA      22
Endive & Red Radicchio, Blue Cheese Dressing, Pears & Light Caramelized Walnuts

PARMIGIANA DI MELANZANE    22
Baked Rolled Italian Eggplant with Organic Tomato Sauce, Basil & Aged Parmesan Cheese

BURRATA    30
Buffalo Burrata, Grilled Peaches, Aged Balsamic Vinegar

ANTIPASTO ALL'ITALIANA (Contains pork)   40
Fine Selection of Cured Pork & Beef Cold Cuts, European Cheese, Mediterranean Olives
Served with Bread Stick & Flat Bread

'MOECA' AL SUD  30
Soft Shell Crab in 'Pastella' Perfumed with Amalfi Lemon & Orange served with an
Aromatic Salad

VITELLO TONNATO    35
Slow Cooked Veal Tenderloin, Creamy Tuna Mousse, Crispy Capers, Smoked Olive Oil





LOBSTER ALLA CATALANA     45
Sous Vide Rock Lobster with Citrus Butter, Tomato, Grilled Avocado, Bell Peppers & Sweet
Lemon Vinaigrette
Please allow \$20 charge to Your Premium All-Inclusive meal plan

PLEASE INFORM THE SERVER OF YOUR PREFERENCES OR ANY ALLERGIES & DIETARY INTOLERANCES .
INGREDIENTS ARE SOURCED LOCALLY & SUBJECT TO AVAILABILITY.
CONSUMING RAW OR UNCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE RISK OF FOODBORNE
ILLNESS.
PRICES ARE IN USD & INCLUSIVE OF 12% GST & SERVICE CHARGE.

PASTA AND SOUP

- MINISTRONE ALLA GENOVESE**     20
 Traditional Vegetable Soup, Ligurian Basil Pesto, Green Beans, Organic Olive Oil
- AGNOLOTTI CACIO E PEPE**    35
 Pecorino & Parmesan Cheese Mousse in Homemade Egg Pasta, Black Truffle
- RISOTTO AL CAVIALE to share for two people or more**    300
 Carnaroli Risotto with Beluga Caviar, Chives & Edible Gold Leaf
Not included in Premium All-Inclusive meal plan. Served with a 50 g tin of Selected Beluga Caviar
- RISOTTO AL PIZIMONIO**    30
 Parmesan Cheese Risotto, 'Burro Acido', Shaving of Vegetables, Balsamic Cream Vinegar

MAIN

- FILETTO ALLA ROSSINI (Contains alcohol)**     80
 Gras Fed Black Angus Beef Tenderloin, Foie Gras, Black Truffle, Brioche Bread
 Creamy Vermouth Sauce
Please allow \$40 charge to your Premium All-Inclusive meal plan
- MILANESE**   40
 Breaded European Veal served with Garden Salad, Raspberry Salpicon
- POLLO ALLA DIAVOLA**    35
 Pan Seared Chicken Breast Coated in a Punchy Spice Rub served with Lime Mashed Potatoes, Roasted Meat Jus
- ACQUA PAZZA**    35
 Pan Seared Fish Of The Day, Roasted Root Puree, Lightly Herbed Saffron Fish Broth, Orange Jelly
- PIOVRA ALLA BRACE**      35
 Double Cooked Maldivian Octopus, Romesco Sauce, Crushed New Potato, Olives Crumble
- ARAGOSTA ALLA NONNA**    80
 Gratinated Maldivian Lobster with Parmesan Cheese & Garden Herbs served with Tomato Velouté & Basil Essence
Please allow \$40 charge to your Premium All-Inclusive meal plan

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DESSERTS



TIRAMISU VENETO (Contains alcohol)    20
Fluffy Tiramisu Sauce, House Made Ladyfinger Fermented Organic Cocoa Powder, Baileys

CANNOLO ALLA SICILIANA     20
House Made Ricotta Cheese Infused in Vanilla, Crushed Pistachio, Lemon Peel
Raspberry Coulis

GIANDUJA FLIGHT    22
Hazelnut Chocolate Ganache in three different textures
(Tart, Praline & Cappuccino)

AFFOGATO AL CAFFE    16
House Made Vanilla Ice Cream, Fragrant Double Espresso Hazelnut Tuille, Cocoa Biscotti

HOUSE MADE ICE CREAM     4 scoop
Vanilla, Dark Chocolate, Strawberry, Banana, Hazelnut

HOUSE MADE SORBETS   4 scoop
Mango & Passion Fruit, Coconut, Lime, Pineapple, Soursop, Mix Berry

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