



NONNA meaning “Grandmother” is a tribute to the rich heritage of Italian cooking as passed on through generations. Here at Kagi Maldives Resort & Spa, 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.

STARTER

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| CARPACCIO AL COLTELLO (D) (E) (GF) | 35 |
| grass-fed angus beef carpaccio, truffle 'zabaglione' & aromatic herbs | |
| CRUDO DI PESCE (F) (GF) | 28 |
| thinly sliced fish of the day, salmoriglio sauce & black garlic | |
| SHRIMP COCKTAIL (CR) (GF) | 20 |
| spicy horseradish dip, avocado & lemon wedges | |
| BURRATA (D) (V) (GF) | 30 |
| buffalo burrata, grilled peaches & aged balsamic vinegar | |
| TARTAR DI SALMONE (D) (F) | 26 |
| shallots, capers, fresh dill, sour cream, avocado & mango | |
| 'MOECA' AL SUD (D) (CR) | 30 |
| soft shell crab in 'pastella' perfumed with amalfi lemon & orange & aromatic salad | |
| VITELLO TONNATO (F) (E) (GF) | 35 |
| slow cooked veal tenderloin, creamy tuna & caper mousse, crispy capers & smoked olive oil | |
| LOBSTER ALLA CATALANA (D) (MUS) (CR) (GF) | 45 |
| sous vide rock lobster with citrus butter, tomato, grilled avocado, bell peppers & sweet lemon vinaigrette | |
| <i>please allow \$20 charge to your premium all-inclusive meal plan</i> | |

Prices are in US dollars and inclusive of 16% GST and 10% service charge. Please inform the waiter of your preferences or any ALLERGIES & dietary INTOLERANCES. Consuming raw or uncooked meat, poultry, seafood, shellfish or egg may increase risk of foodborne illness. (GF) Gluten Free, (P) Pork, (N) Nuts, (S) Soy, (CR) Crustacean, (SS) Sesame Seeds, (M) Mollusks, (C) Celery, (F) Fish, (MUS), Mustard (E) Eggs, (D) Dairy, (L) Lupin, (A) Alcohol, (V) Vegetarian

SOUP, RISOTTO, PASTA & PIZZA

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| MINISTRONE ALLA GENOVESE (N) (C) (V) (GF) | 20 |
| traditional vegetable soup, ligurian basil pesto, green beans & organic olive oil | |
| SAFFRON SEAFOOD RISOTTO (D) (CR) (A) | 30 |
| scallops, prawns, squids, white wine & parmesan cheese | |
| RISOTTO ALLA BARBABIETOLA (D) (V) (GF) | 20 |
| Beetroot Risotto with Goat Cheese Mousse, Balsamic Reduction & Parmesan Cheese | |
| TRUFFLE TAGLIATELLE (D) (V) | 35 |
| black truffle pasta, heavy cream & freshly grated parmesan cheese | |
| FETTUCCINI ALLA PANNA (D) (CR) (C) | 35 |
| Homemade, scallops, shrimps, vegetables & cream sauce | |
| SPAGHETTI FUNGI (D) (V) | 24 |
| morel mushroom sauce, celery, carrot, garlic & freshly grated parmesan sauce | |
| CREAMY VEGAN GNOCCHI (D) (V) (N) | 24 |
| sundried tomatoes, broccolini & almond cream sauce | |
| PIZZA MARGHERITA (D) (V) | 26 |
| tomato, fresh basil, mozzarella & parmesan cheese | |
| PIZZA SEAFOOD (D) (F) (CR) | 28 |
| shrimps, smoked salmon, anchovies, olives, garlic & mozzarella cheese | |
| SAN DANIELE (D) (P) | 26 |
| roasted parma ham, mushroom, stracciatella cheese, tomato & mozzarella cheese | |

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MAIN

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| FILETTO AL PEPE VERDE (A) (D) (E) (C) | 80 |
| grass-fed angus beef tenderloin, brioche bread, creamy brandy & green peppercorn sauce | |
| <i>please allow \$40 charge to your premium all-inclusive meal plan</i> | |
| MILANESE (E) (D) | 40 |
| breaded European veal, garden salad & raspberry salpicon | |
| POLLO ALLA DIAVOLA (C) (D) (GF) | 35 |
| pan seared chicken breast coated in a punchy spice rub, lime mashed potatoes & roasted meat jus | |
| VEAL OSSOBUCO (A) (D) | 50 |
| Italian braised veal shank, parsley, red wine sauce, garlic & lemon zest | |
| ACQUA PAZZA (F) (C) (GF) | 35 |
| pan seared fish of the day, roasted root puree, lightly herbed saffron fish broth & orange jelly | |
| COSTOLETTE D' AGNELLO (A) (GF) | 50 |
| grilled lamb chops, red wine reduction, rosemary & garlic | |
| <i>please allow \$25 charge to your premium all-inclusive meal plan</i> | |
| SALTIMBOCCA ALLA ROMANA (D) (P) (A) | 60 |
| veal médaillon, wrapped in parma ham & sage, butter sauce | |
| <i>please allow \$30 charge to your premium all-inclusive meal plan</i> | |
| ARAGOSTA ALLA NONNA (D) (CR) (GF) | 80 |
| gratinated maldivian lobster with parmesan cheese & garden herbs, tomato velouté & basil essence | |
| <i>please allow \$40 charge to your premium all-inclusive meal plan</i> | |

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DESSERT

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| TIRAMISU VENETO (A) (D) (E) | 20 |
| fluffy tiramisu sauce, homemade ladyfinger fermented organic cocoa powder & baileys | |
| CANNOLO ALLA SICILIANA (D) (N) (E) (SS) | 20 |
| homemade ricotta cheese infused in vanilla, crushed pistachio, lemon peel & raspberry coulis | |
| GIANDUJA FLIGHT (D) (N) (E) (SS) | 22 |
| hazelnut chocolate ganache in three different textures | |
| AFFOGATO AL CAFFE (D) (N) (E) | 16 |
| homemade vanilla ice cream, fragrant double espresso hazelnut tuille & cocoa biscotti | |
| HOUSE MADE ICE CREAM (D) (E) (S) (GF) | 6 PER SCOOP |
| vanilla, dark chocolate, strawberry, banana & hazelnut | |
| HOUSE MADE SORBETS (S) (GF) | 6 PER SCOOP |
| mango & passion fruit, coconut, lime, pineapple, soursop & mix berry | |

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