



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

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 \$18 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

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

FILETTO AL PEPE VERDE (A) (D) (E) (C)	80
grass-fed angus beef tenderloin, brioche bread, creamy brandy & green peppercorn sauce	
<i>please allow \$28 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)	46
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)	52
grilled lamb chops, red wine reduction, rosemary & garlic	
<i>please allow \$18 charge to your premium all-inclusive meal plan</i>	
SALTIMBOCCA ALLA ROMANA (D) (P) (A)	62
veal médaillon, wrapped in parma ham & sage, butter sauce	
<i>please allow \$25 charge to your premium all-inclusive meal plan</i>	
ARAGOSTA ALLA NONNA (D) (CR) (GF)	88
gratinated maldivian lobster with parmesan cheese & garden herbs, tomato velouté & basil essence	
<i>please allow \$38 charge to your premium all-inclusive meal plan</i>	

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DESSERT

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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