



This menu celebrates the timeless flavors and influences of, Forte dei Marmi, Italy.
It is an homage to the elegance of my hometown and, as always, is inspired by my mamma's cooking.

Buon appetito,

Alfio Vietina

ANTIPASTI

BURRATA DI STAGIONE

Imported smoked burrata, homemade marinated pumpkin, hazelnut and pumpkin seeds
(M, Vg, N) | 153 Cal. | 120

MELANZANE ALLA PARMIGIANA

Eggplant parmigiana with mozzarella and tomato sauce
(M, G) | 488 Cal. | 95

ZUPPA DI STAGIONE

Soup of the season
(M, Vg) | approx. 330 Cal. | 70

BRESAOLA D'AUTUNNO

Cured beef, pickled beetroot, walnuts, and goat cheese dressing
(M, N) | 781 Cal. | 125

CARPACCIO DI MANZO BLACK ANGUS

Angus beef tenderloin carpaccio, served with rocket salad, shavings of Parmigiano Reggiano and lemon dressing
(M) | 476 Cal. | 130

GRAVLAX DI SALMONE

Homemade marinated salmon, fennel, and orange salad
(F, M, So) | 840 Cal. | 135

FRITTO DI CALAMARI

Crispy fried calamari, chili chips, served with a horseradish yogurt sauce
(M, G) | 310 Cal. | 105

INSALATE

INSALATA DI MELE, ENDIVIA E GORGONZOLA

Fresh endive and fresh apples, served with Blue Cheese and house dressing
(Vg) | 173 Cal. | 95

INSALATA DI RUCOLA

Baby rucola, avocado, shavings of Parmigiano Reggiano, cherry tomatoes and balsamic dressing
(M, Vg) | 315 Cal. | 75

INSALATA DI SPINACI

Baby spinach salad, dried cranberries, sun-dried tomato, dry ricotta and pomegranate dressing
(M, Vg) | 645 Cal. | 90

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(Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

PASTA

LINQUINE RAGU DI RANA PESCATRICE LIMONI CANDITI

*Linguine, monkfish, chili garlic and candied lemon
(F, G, S o 2) | 720 Cal. | 160*

PAPPARDELLE AL RAGU DI CAPRETTO

*Homemade pappardelle with spicy kid goat ragu finished with Parmigiano Reggiano
(G, M, E) | 710 Cal. | 145*

RAVIOLI RICOTTA E SPINACI

*Homemade ricotta and spinach ravioli in a butter and sage sauce with Parmigiano Reggiano
(G, V g) | 670 Cal. | 135*

PENNE MADEO

*Madeo signature penne with tomato sauce, Parmigiano Reggiano and basil
(G, M, V g) | 940 Cal. | 135*

SPAGHETTI ALLA BOLOGNESE

*Our most popular pasta with Bolognese sauce
(M) | 990 Cal. | 145*

GNOCCHI AI FUNGHI PORCINI

*Homemade potato gnocchi served with a creamy porcini mushroom sauce
(G, M, E) | 600 Cal. | 150*

MALFATTI RIPIENI DI ZUCCA E AMARETTI

*Homemade parcel pasta filled with pumpkin and crushed amaretti
(G, M, E, N) | 475 Cal. | 135*

RISOTTO AI CARCIOFI E TARTUFO NERO

*Creamy risotto with tender braised artichokes, enriched by black truffle and fried topinambur
(G, M) | 740 Cal. | 170*

PIZZA

PIZZA BIANCA AL TARTUFO

*Selection of cheese and fresh black truffle
(G, M, V g, M u) | 722 Cal. | 190*

PIZZA BURRATA

*Tomato sauce, mozzarella, cherry tomato, sun dried tomato and burrata
(G, M, V g) | 933 Cal. | 125*

PIZZA FORTE DEI MARMI

*Spicy beef salami, anchovy, fresh cherry tomatoes
(F, G, M, V g) | 1055 Cal. | 115*

PIZZA PORCINI

*White base, fortina, mozzarella and porcini mushrooms
(G, M, V g) | 768 Cal. | 135*

PIZZA MARGHERITA

*Tomato sauce, mozzarella and basil
(G, M, V g) | 750 Cal. | 95*

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SECONDI DI CARNE

POLLETTO ALLA DIAVOLA

Oven-roasted baby chicken marinated with chili, served with seasonal grilled vegetables
(G, M, Mu) | 810 Cal. | 145

COTOLETTA DI VITELLO MILANESE

Crispy shallow-fried veal cutlet, breaded in golden crumbs and cooked in clarified butter
(G, E, M) | 600 Cal. | 350

SCALOPPINE DI VITELLO AI FUNGHI

Tender veal slices sautéed in butter and olive oil, finished with mushroom sauce
(G, M) | 505 Cal. | 220

BRASATO DI AGNELINO AL ROSMARINO E PURÉ DI PATATE

Slow-braised young lamb in rosemary sauce, served with mashed potatoes
(M) | 755 Cal. | 230

FILETTO DI BLACK ANGUS

Black Angus fillet, crispy rösti potato and roasted mushrooms, finished with a veal jus and pink pepper
(M) | 770 Cal. | 325

CONTROFILETTO DI ANGUS ALLA PIASTRA

Black Angus sirloin grilled to perfection, served with smoky roasted eggplant
| 630 Cal. | 280

SECONDI DI PESCE

SOGLIOLA ALLA MUGNAIA

Whole Dover sole served with butter and lemon sauce
(F, G, M) | 660 Cal. | 680

SALMONE IN CROSTA DI SALE E AGRUMI

Fresh salmon baked in a crust of sea salt and citrus zest
(F, G, E) | 480 Cal. | 180

FILETTO DI BRANZINO, PATATE, OLIVE VERDI E POMODORINI

Pot roasted Mediterranean fillet of sea bass, potatoes, green olives and cherry tomatoes
(F) | 590 Cal. | 270

CONTORNI

SPROUTING BROCCOLI | ROASTED POTATO | MASHED POTATO

(Vg) | 140 Cal. | (Vg) | 245 Cal. | (M, Vg) | 250 Cal.

GRILLED VEGETABLES | ROASTED EGGPLANT

(Vg) | 150 Cal. | (Vg) | 195 Cal.

DOLCI

TIRAMISU

Classic Italian tiramisu
(M, E, G, N) | 778 Cal. | 65

MILLEFOGLIE

Layers of puff pastry with custard and whipped cream
(M, E, G, N) | 569 Cal. | 65

FONDENTE AL CIOCCOLATO CUORE DI ZAFFERANO

Warm chocolate fondant with a molten molten center, served with homemade vanilla gelato
(M, E, G, N) | 640 Cal. | 65

PROFITTEROLES

Profiteroles filled with hazelnut cream and served with cold chocolate sauce
(M, E, G, N) | 447 Cal. | 65

SPUMA DI CREMA CATALANA

Light Catalan cream foam, salted caramel gelato, fresh mixed berries
(M, E) | 530 Cal. | 65

COFFE & TEA

EXPRESS YOURSELF

Double Espresso, fresh cream and chocolate powder
133 Cal. | 64

ESPRESSO | ESPRESSO DECA

2 / 2 Cal. | 20 / 24

DOUBLE ESPRESSO

4 Cal. | 24

MACCHIATO | DOUBLE MACCHIATO

17 / 29 Cal. | 20 / 24

AMERICANO

2 Cal. | 24

CAPPUCCINO

115 Cal. | 26

LATTE

96 Cal. | 26

ENGLISH BREAKFAST | FRENCH EARL GREY | JASMINE PEARLS | EMPEROR SENCHA | MORROCAN MINT | CHAMOMILE

5 Cal. | 30

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MOCKTAILS

MEMORIES

Jasmine, butterfly pea tea, bergamot and lemon
(N) | 3 8 Cal. | 35

SICILIAN FIZZ

Italian Spritz, Hibiscus tea, strawberry purée and soda water
1 2 2 Cal. | 68

FRAGRANCE OF THE SUN

Green tea, honey, rose, water, orange blossom and lemon
7 2 Cal. | 35

SAFFRON BLOSSOM

Saffron water, raspberry purée, rose water, rose syrup, tonic water
(M) | 3 0 0 Cal. | 50

GINGER BREEZE

Whipping cream, lemon, lime and orange juice, vanilla and D&D ginger ale
1 9 8 Cal. | 48

MOMENT OF TRUTH

Milk Oolong tea, peach, lemon and soda
1 3 3 Cal. | 35

WATER

San Bernardo Still & Sparkling
Bottle 750 ml | 37

BEER

HEINEKEN
Bottle 330 ml 45 / Draft 42

FRESH JUICES

Orange | Pineapple | Apple | Watermelon
250 ml | 40

SOFT DRINKS

Coca-cola | Coca-Cola Light | Sprite | Fanta
250 ml | 24

SPARKLING & FRESH

Bellino or Rossino
Glass 48 / Bottle 275

HALAL WINES

Lyre's
Glass 80 / Bottle 390

Duka Sparkling Coffee
330 ml | 33

Chardonnay or Merlot
Glass 55 / Bottle 275

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