

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

*Linquine, monkfish, chili garlic and candied lemon*  
(F, G, So2) | 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, Vg) | 670 Cal. | 135

## PENNE MADEO

*Madeo signature penne with tomato sauce, Parmigiano Reggiano and basil*  
(G, M, Vg) | 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, Vg, Mu) | 722 Cal. | 190

## PIZZA BURRATA

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

## PIZZA FORTE DEI MARMI

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

## PIZZA PORCINI

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

## PIZZA MARGHERITA

*Tomato sauce, mozzarella and basil*  
(G, M, Vg) | 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 AGNELLINO 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

## PROFITEROLES

*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) | 38 Cal. | 35

## SICILIAN FIZZ

*Italian Spritz, Hibiscus tea, strawberry purée and soda water*  
122 Cal. | 68

## FRAGRANCE OF THE SUN

*Green tea, honey, rose, water, orange blossom and lemon*  
72 Cal. | 35

## SAFFRON BLOSSOM

*Saffron water, raspberry purée, rose water, rose syrup, tonic water*  
(M) | 300 Cal. | 50

## GINGER BREEZE

*Whipping cream, lemon, lime and orange juice, vanilla and D&D ginger ale*  
198 Cal. | 48

## MOMENT OF TRUTH

*Milk Oolong tea, peach, lemon and soda*  
133 Cal. | 35

# WATER

## San Bernardo Still & Sparkling

Bottle 750 ml | 37

# FRESH JUICES

Orange | Pineapple | Apple | Watermelon  
250 ml | 40

# SPARKLING & FRESH

## Bellino or Rossino

Glass 48 / Bottle 275

## Duka Sparkling Coffee

330 ml | 33

# BEER

## HEINEKEN

Bottle 330 ml 45 / Draft 42

# SOFT DRINKS

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

# HALAL WINES

## Lyre's

Glass 80 / Bottle 390

## Chardonnay or Merlot

Glass 55 / Bottle 275

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