



BELLINI





gluten



crustaceans



fish



eggs



nuts



dairy / milk



organic



vegetarian



pork



alcohol



fair trade



JOALI
HEALTHY



JOALI
SIGNATURE

Although all due care is taken,
some allergens may still be present
in the dishes. Please inform our hosts
if you have any severe allergies
or intolerances before placing orders. Kindly
note that any bespoke
orders cannot be guaranteed as
entirely allergen free.

A detailed botanical illustration in a reddish-brown hue, featuring a variety of tropical plants including a large monstera leaf with characteristic holes, several palm fronds, and clusters of plumeria flowers. The illustration is centered on a solid red background.

DINNER
MENU



Per Iniziare

Cestino Di Pane Con Accompagnamenti

Bread basket with homemade focaccia, soft white rolls with Parmigiano Reggiano, grissini, organic extra virgin olive oil and olive patè



Antipasti

Verdure di stagione condite con riduzione di aceto rosso ai lamponi

Seasonal vegetable salad with carrots, lettuce, zucchini, potato, green beans, asparagus, rocket and reduction of red raspberry vinegar

24

Burrata con insalatina mista, pomodorini pachino, olio al basilico e grissini

Burrata, cherry tomato, garden leaves, basil oil and grissini

28

Carpaccio di tonno, emulsione di pomodoro fresco, frutto della passione e crostini

Thin sliced fresh Maldivian tuna dressed in passion fruit dressing, tomato and croutons

32

Vitello tonnato cotto a bassa temperatura con salsa tonnata, capperi e insalatina di stagione

Slow cooked veal top side with tonnata sauce, capers and fresh garden leaves

32

Capésante con purée di zucca, funghi saltati al prezzemolo fresco e olio alle erbe

Scallops with pumpkin purée, sautéed mushrooms, fresh parsley and green oil

32

Insalata Di Frutti Di Mare

Seafood salad with squid, prawns, scallops, baby octopus and lemon oil dressing

34

Ostriche

Half dozen

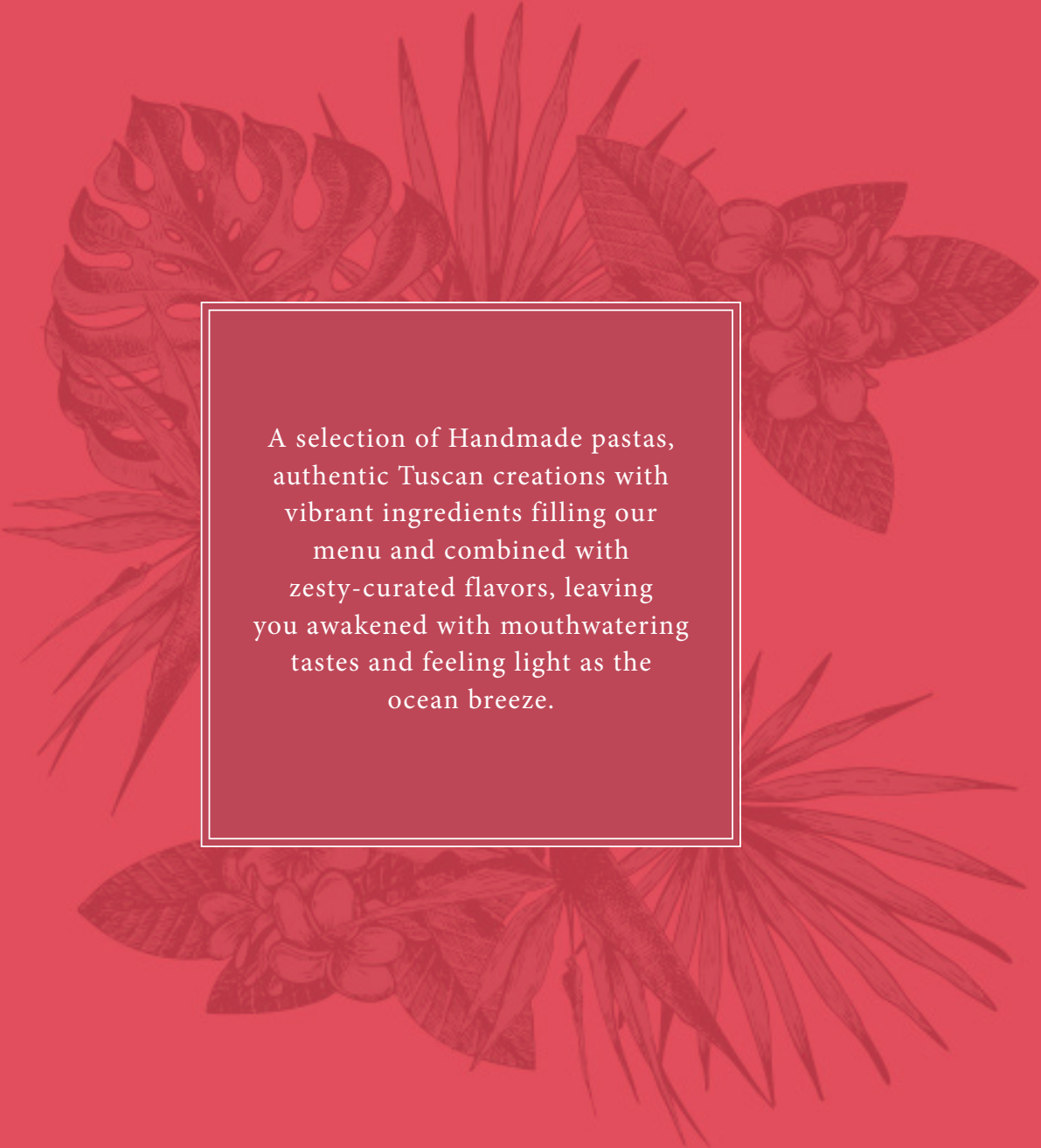
Dozen

Oysters served on crush ice with chardonnay vinegar, shallot and lemon

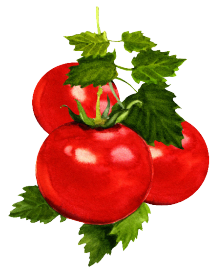
42

84



A decorative illustration of tropical foliage, including a large monstera leaf, palm fronds, and plumeria flowers, rendered in a light red color against a darker red background. The illustration is centered and partially overlaps a text box.

A selection of Handmade pastas,
authentic Tuscan creations with
vibrant ingredients filling our
menu and combined with
zesty-curated flavors, leaving
you awakened with mouthwatering
tastes and feeling light as the
ocean breeze.



Zuppe

Crema di carote, zenzero candito e crostini al nero di seppia ed erba cipollina

Carrot soup with pickled ginger, chives and squid ink crouton

22 

Guazzetto di pesce misto, pescato del giorno con cozze e crostini al rosmarino

Seafood soup with mussels, prawns, fish, scallops, seafood broth and rosemary crouton

26  

Primi

Gnocchi di patate viola con crema al parmigiano profumata al tartufo e porri fritti

Purple gnocchi with parmesan truffle cheese sauce and crispy leeks

32   

Tagliolini con verdure e salsiccia di maiale saltata con prezzemolo fresco

Tagliolini with vegetables, pork sausage and parsley

36    

Fettuccine al nero di seppia, cacio e pepe, lime e polipetti

Squid ink fettuccine with baby octopus, lime, asparagus and pecorino cheese

38     

Tagliatelle con gamberi e salsa di crostacei profumati al limone e burrata

Tagliatelle with prawns in rich lobster bisque, lemon zest and burrata cheese

38   

Pappardelle verdi di spinaci ai frutti di mare

Spinach pappardelle with scallops, prawns and black mussels

38    

Ravioli ripieni d'aragosta con salsa di crostacei e aneto

Ravioli filled with lobster, crustacean sauce and dill

42    

Riso

Riso selezione Acquerello con rapa rossa, fonduta al gorgonzola, noci e tartufo nero

Risotto cooked with beetroot, gorgonzola, crushed walnuts and black truffle

44   

Riso selezione Acquerello ai frutti di mare

Mixed seafood risotto cooked in seafood broth and basil

48  





Try one festive inspired wine degustation with tasty variations for individual textures and flavors of exotic Mediterranean sophistication. Our Bellini Kitchen is often the host to famous international chefs and wine makers events were we introduce their signature cuisine, wines through our thematic menus.

Secondi



- Tonno alla griglia in crosta di pistacchi, zucca, barbabietola e melanzana frita** 38 
Pistachio crust yellow fin tuna with roasted pumpkin, beetroot and fried eggplant
- Rotolo di pollo al rosmarino, pure al sedano rapa con lenticchie e fagiolini freschi** 42 
Rosemary flavored chicken roulade with celeriac purée, lentil, green beans and chicken jus
- Branzino con crema di broccoli, carotine e pomodori confit** 42 
Seabass with broccoli cream, baby carrots and tomato confit
- Carrè di agnello, cuore di lattuga grigliata e profumata al limone, cipolla in agrodolce e riduzione di aceto balsamico** 52 
Herb crusted lamb rack with grilled baby romaine, lemon, shallots and balsamic reduction
- Costoletta di maiale brasata al vino rosso pomodorini con pere cotte allo zafferano e ristretto di maialino** 64 
Pork ribs with vine ripe tomato, saffron poached pear and BBQ sauce
- Aragosta delle Maldive affogata nel burro, crema di porro, asparagi e caviale** 105 
Butter poached Maldivian lobster with leeks purée, asparagus and caviar
- Bistecca di manzo con osso cotta alla griglia, servita con broccolini, e ristretto di carne** 145 
Oven prepared ribs MBS-6 with sauté spinach, chat potato, caramelized onions, confit garlic and red pepper coulis

Contorni



- Zucchine Fritte** 12 
Crispy zucchini fries
- Patate Novelle con pomodorini ciliegino e basilico** 12 
Oven baked potato, cherry tomato and basil
- Verdure grigliate secondo stagione** 12 
Grilled seasonal vegetables
- Broccoli con aggiughe** 12 
Broccoli with anchovies

