



VILLA BISTROT

ITALIAN RESTAURANT & BAR



## CHEF'S SIGNATURE DISHES

### ANTIPASTI

#### Trio Plo

*Trio of Arancini •  
Beetroot, Raisins & Goat Cheese with Feta Cream Sauce  
Pesto, Mozzarella & Pine nuts with Neapolitan Sauce  
Stuffed Scamorza & Sundried Tomatoes with homemade  
BBQ Sauce*

1050

#### A la Gamberoni •

*Crumbed Shrimp drizzled with Spicy Tartar Sauce,  
garnished with Spring Onion, Parsley*

1450

### SECONDI

#### Pappardelle al Funghi Misti •

*Mix Mushroom, Pappardelle Pasta, Dolcelatte Sauce,  
Baby Spinach*

1350

#### Bistecca Di Ricotta alla Griglia con Erbe Amare •

*Grilled Cottage Cheese Steak, Garlic Mash, Puffed  
Quinoa, Rocket, Broccoli, Reduced Mint jus*

1500

#### Polletto Affumicato Arrosto •

*Rosemary Smoked Corn-fed Chicken on a bed of roasted  
Baby Potato and Beetroot, served with garden fresh fried  
Leeks*

1760

#### Branzino e Vignarola •

*Pan Seared Norwegian Salmon, Asparagus, Grilled  
Artichoke, Beans, Mint and Peas Puree, Olive, Caper  
Beurre blanc*

2660

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We levy 5% gratuity



## CHEF'S SIGNATURE DOLCE

### *DOLCE*

#### Assorted Dolce Trio •

*A stunning sugar dome encases our signature dessert trio* 1850  
*Hazelnut Yuzu Tart, Raspberry Entremet and Kunafa Roll*

#### Chocolate Cigars •

*Indulge in a decadent chocolate cigar roll crafted with the* 1100  
*finest 54% Callebaut chocolate. Filled with a rich ganache*  
*and candied nuts, this elegant dessert is artfully rolled into*  
*the shape of a cigar, offering a luxurious and sophisticated*  
*treat*

#### Table - Side Tiramisu •

*Experience our tiramisu, specially crafted by our Chef at your* 1100  
*table, featuring artisanal coffee and premium mascarpone,*  
*layered to perfection for an irresistible indulgence*

#### Pavlova •

*A crisp, airy pavlova filled with vibrant strawberry gel, zesty* 820  
*lemon curd and a luscious mascarpone vanilla Chantilly*

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## ANTIPASTI

<b>Bruschetta Assortite •</b> <i>Assortment of Bruschetta Mushrooms, Cream Cheese Cherry Tomato, Bocconcini with Balsamic reduction</i>	940
<b>Involtini di Zucchini •</b> <i>Rolled Zucchini Stuffed with Goat Cheese &amp; Mozzarella, Tomato jam</i>	940
<b>Poco di mais ai Funghi •</b> <i>Parcels of Mushroom, Corn &amp; Mascarpone Cheese</i>	940
<b>Crocchette di Patate •</b> <i>Potato &amp; Cheese Croquettes</i>	940
<b>Bruschetta Assortite •</b> <i>Assortment of Bruschetta Pulled Chicken &amp; Aioli with Olive drizzle Smoked Salmone &amp; Ricotta with Fennel oil</i>	990
<b>Pollo e Formaggio •</b> <i>Cream Cheese Chicken tots</i>	990
<b>Pollo alla Pesto •</b> <i>Roulade of Grilled Chicken Supreme in Tangy Basil Pesto</i>	990
<b>Gamberi alla Dynamite •</b> <i>Batter fried Prawns with Spicy Pomodoro</i>	1250

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## ZUPPA

Zuppa Broccoli di Timo • 660  
*Thyme Scented Broccoli & rich Cream Soup*

Cappuccino di Funghi • 660  
*Silky Creamy Mushroom Soup with Truffle Foam*

Zuppa di Basilico e Pomodoro Arrosto al Fuoco • 660  
*Wood fire Roasted Tomato & Basil Soup*

Minestrone Cappuccino • 660  
*Traditional Tomato Broth with Fresh Veggies*

Zuppa di Aragosta • 1270  
*A masterful balance of fresh lobster, subtle spices and a hint of sherry*

Granchio e Zucca • 1050  
*A creamy fusion of fresh crab, caramelized butternut squash with a touch of sea salt.*

Zuppa di Pollo e Fagioli Cannellini • 770  
*A comforting blend of tender chicken, creamy Cannellini beans and aromatic vegetables.*

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## INSALATA

### Insalata Mista •

*Lettuce, Cucumber, Tomatoes, Onion, Olives & Vinegar* 720

### Insalata Rucola •

*Rocca Leaves, Sundried Tomatoes, Pinenuts, Parmesan Shavings Seasoned with homemade Citrus Dressing* 720

### Insalata Giardiniera •

*Meschun leaves laced with citrus dressing, Topped with glazed Truffle Oil, Avocado, Pomegranate & Parmesan Biscuit* 720

### Insalata Caprese •

*Platter of Fresh Buffalo Mozzarella & Tomato slices with a drizzle of Balsamic* 720

### Insalata Watermelon Feta e Orzo •

*Watermelon, Feta & Orzo* 720

### Burrata •

*Home-style creamy Buffalo Cheese, Heirloom Tomatoes, pesto* 720

### Insalata di Avocado, Perle di Mozzarella di Bufala •

*Avocado, Buffalo Mozzarella pearls, Romaine Lettuce & Aged Balsamic Vinegar* 720

### Insalata Caesar (Veg / Non-Veg)

*The Classic masterpiece* 720/830

### Insalata di Pollo •

*Warm Chicken & Goat Cheese tossed with Garden Greens & Honey Mustard Dressing* 830

### Insalata di Arrosto •

*Baby Spinach Salad with Roasted Pumpkin, Grilled Chicken & Feta Cheese, Dressed with Maple Dijon Dressing* 830

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## PASTA

<b>Orecchiette con Cime di Rapa •</b> <i>Traditional Pasta from Puglia, these "Little Ears" are the ideal shape for catching a delightfully savoury Broccoli Sauce</i>	1210
<b>Penne con Pomodoro e Basilico •</b> <i>Penne with the Quintessential Tomato &amp; Basil Sauce</i>	1210
<b>Raviolo Pasta •</b> <i>Singular form of Ravioli, a traditional Italian pasta dish filled with spinach and cheese, smothered in Marinara sauce with a touch of Rosé Wine</i>	1210
<b>Spaghetti Aglio e Olio •</b> <i>Traditional Italian delicacy with Chilli Flakes, thinly sliced Garlic &amp; Olive Oil</i>	1210
<b>Lasagne alla Verdure •</b> <i>Layered Pasta filled with creamy Vegetables &amp; Gratinated Parmesan Cheese</i>	1210
<b>Gnocchi •</b> <i>Arrabbiata / Alfredo / Pesto Hand Crafted Potato Gnocchi</i>	1210

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## PASTA

<b>Gnocchi al Ragu •</b> <i>Hand Crafted Potato Gnocchi with a slow cooked Lamb Ragu</i>	1600
<b>Pollo alla Lasagne •</b> <i>Layered Pasta filled with Chicken Bolognese &amp; Gratinated Parmesan Cheese</i>	1760
<b>Spaghetti con Pollo en Salsa de Tomatoes Secos •</b> <i>Spaghetti &amp; five simple ingredients, One Revolutionary Meal</i>	1430
<b>Fusilli al Tonno •</b> <i>A Coastal classic with origins in Calabria, this Pasta &amp; grilled Tuna combination is something to write home about</i>	1430
<b>Ziti alla Norma de Salmone •</b> <i>Hollow tube Pasta Combined with Ricotta, Eggplant &amp; a chunky Tomato Sauce topped with a slice of Norwegian grilled Salmone</i>	2300
<b>Capelli d'Angelo con al Aragosta •</b> <i>Angel hair Pasta with Lobster, Scallops &amp; Marinara Sauce</i>	2040

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## RISOTTO

<b>Risotto Primavera •</b> <i>Creamy Italian Rice dish loaded with tender vegetables &amp; a hint of Chardonnay</i>	1210
<b>Risotto ai Funghi Porcini •</b> <i>Served with Porcini Mushrooms, Shallot, grated Parmigiano Reggiano &amp; Sauvignon Blanc</i>	1210
<b>Risotto con Pomodoro e Basilico •</b> <i>Hand tossed Risotto in Tangy Tomato Sauce &amp; Chianti Classico</i>	1210
<b>Risotto alla Milanese •</b> <i>Saffron lends its signature warmth and golden colour to this decadent Creamy Risotto</i>	1210
<b>Risotto con Gamberi •</b> <i>Tiger Prawns exquisitely complemented by the crisp notes of Chenin Blanc</i>	1490
<b>Risotto Frutti di Mare •</b> <i>Pinot Grigio-infused Risotto, featuring a decadent seafood medley of Lobster, Crab, Shrimp, Clams, Mussels and Squid</i>	1490
<b>Risotto al Salmone •</b> <i>Norwegian salmon accentuates the flavors of this Creamy Tomato Risotto</i>	2040
<b>Risotto al Pollo •</b> <i>Nothing needs to be said about this Italian staple</i>	1490

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## SECONDI

### *Spinaci in Confezione con Pinoli •*

*Phyllo pastry parcels filled with fresh Spinach,  
Pinenuts & Ricotta Cheese*

1380

### *Parmigiana di Melanzane •*

*This Italian casserole layered with Parmesan Cheese,  
Tomatoes & Rocket Salad*

1380

### *Costolette di Agnello all Griglia Alle Erbe •*

*Grilled New Zealand Lamb Chops, paired with  
herb-scented Polenta and Montepulciano reduced  
Mushroom Jus*

2420

### *Bistecca di Filetto al Sangiovese Sauce •*

*New Zealand Beef Tenderloin wrapped in Sangiovese  
Sauce served with generous portion of roasted Garlic  
Vegetables & Potato Mash*

2420

### *Cernia alla Griglia •*

*Pan seared Grouper with Veg Caponata & Spumante  
Beurre Blanc*

2090

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## SECONDI

### *Salmone Fiorentino •*

*Norwegian Salmone Steak, expertly grilled and served with a velvety Spinach Mushroom cream sauce*

2420

### *Gamberi Tigre Arrostiti all Aglio •*

*Succulent Tiger Prawns smothered in roasted garlic butter, served with fluffy Jacket Potatoes and a rich, creamy Velouté Sauce*

1760

### *Aragosta al Vino Bianco •*

*Vermentino-infused lobster, velvety potatoes, sautéed veggies, and rich garlicky sauce unite in a decadent fusion*

2090

### *Pollo in Crosta di Parmigiano •*

*Parmesan Crusted Chicken with Gratin Potatoes, sautéed Veggies, Merlot infused Herb Jus mushroom*

1760

### *Pollo alla Romagna •*

*Confit Chicken braised in a rich mixture of Tomatoes, White Wine, and Garlic, served with a colorful medley of Bell Peppers*

1600

### *Pollo Avvolto con Pancetta •*

*Bacon -Wrapped Chicken, stuffed with Cheese and Sausage, served with brown butter sauce, creamy mash, and a fresh garden vegetable sauté*

1600

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## WOOD FIRED HAND TOSSED PIZZAS

### CHOOSE YOUR CRUST

Thin	
Thick	220
Cheese Burst	330
Deep Dish	440
 Verdura •	 880
<i>Tomato, Mozzarella, Zucchini, Eggplant, Peppers, Olives, Asparagus</i>	
 Biancaneve •	 880
<i>Mozzarella, Parmesan, Mascarpone, Spinach</i>	
 Margherita •	 880
<i>Plum Tomatoes, Mozzarella, Fresh Basil</i>	
 Caprese •	 990
<i>Rucola, Buffalo Mozzarella, Cherry Tomato and fresh Basil</i>	
 Calzone •	 990
<i>Artichokes, Olives, Spinach &amp; Semi-Dried Tomatoes</i>	
 Quattro Formagi •	 990
<i>Mozzarella, Parmesan, Fontal &amp; Scamorza</i>	
 Campagnola •	 990
<i>Tomato, Mozzarella, Capers, Olives &amp; Oregano</i>	
 Quattro Stagioni •	 1210
<i>Tomato, Mozzarella, Artichokes, Olives, Chicken Ham &amp; Egg</i>	
 Diavola •	 1430
<i>Loaded with Chicken Pepperoni, Tomato &amp; Chili flakes</i>	
 Meat Burst Pizza •	 1430
<i>BBQ Chicken, Chicken Pepperoni, Grilled Chicken, Chicken Sausage</i>	

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## DOLCE

<b>Della Explosion •</b> <i>Grand Dessert Experience (serves at least 4) - A stunning spread of gourmet delights, personally presented by our chef</i>	1430
<b>Burnt Butter Panna Cotta •</b> <i>Silky Panna Cotta infused with Caramelized Butter and Toasted Coconut</i>	720
<b>Raspberry and Vanilla Parfait •</b> <i>A delicate Chamomile Veil Conceals frozen Vanilla foam, Vanilla Sponge and a Luscious Raspberry gel</i>	720
<b>Caffè Nocciola Bliss •</b> <i>Savor a smooth Espresso Parfait, layered with Hazelnut Praline and Kahlúa Gelée, topped with a warm Chocolate Elixir</i>	720
<b>Chocolate Zabaglione •</b> <i>Velvety Zabaglione served with a decadent Pistachio Biscotti</i>	720
<b>Seasonal Gelato •</b> <i>Italian handmade Gelato (Ask for Flavours)</i>	440

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