



VILLA BISTRO

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  
Hazelnut Yuzu Tart, Raspberry Entremet and Kunafa Roll*

1850

#### Chocolate Cigars •

*Indulge in a decadent chocolate cigar roll crafted with the  
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*

1100

#### Table - Side Tiramisu •

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

1100

#### Pavlova •

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

820

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## ANTIPASTI

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

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## ZUPPA

- Zuppa Broccoli di Timo •**  
*Thyme Scented Broccoli & rich Cream Soup* 660
- Cappuccino di Funghi •**  
*Silky Creamy Mushroom Soup with Truffle Foam* 660
- Zuppa di Basilico e Pomodoro Arrosto al Fuoco •**  
*Wood fire Roasted Tomato & Basil Soup* 660
- Minestrone Cappuccino •**  
*Traditional Tomato Broth with Fresh Veggies* 660
- Zuppa di Aragosta •**  
*A masterful balance of fresh lobster, subtle spices and a hint of sherry* 1270
- Granchio e Zucca •**  
*A creamy fusion of fresh crab, caramelized butternut squash with a touch of sea salt.* 1050
- Zuppa di Pollo e Fagioli Cannellini •**  
*A comforting blend of tender chicken, creamy Cannellini beans and aromatic vegetables.* 770

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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

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

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## PASTA

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

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## RISOTTO

- Risotto Primavera •**  
*Creamy Italian Rice dish loaded with tender vegetables & a hint of Chardonnay* 1210
- Risotto ai Funghi Porcini •**  
*Served with Porcini Mushrooms, Shallot, grated Parmigiano Reggiano & Sauvignon Blanc* 1210
- Risotto con Pomodoro e Basilico •**  
*Hand tossed Risotto in Tangy Tomato Sauce & Chianti Classico* 1210
- Risotto alla Milanese •**  
*Saffron lends its signature warmth and golden colour to this decadent Creamy Risotto* 1210
- Risotto con Gamberi •**  
*Tiger Prawns exquisitely complemented by the crisp notes of Chenin Blanc* 1490
- Risotto Frutti di Mare •**  
*Pinot Grigio-infused Risotto, featuring a decadent seafood medley of Lobster, Crab, Shrimp, Clams, Mussels and Squid* 1490
- Risotto al Salmone •**  
*Norwegian salmon accentuates the flavors of this Creamy Tomato Risotto* 2040
- Risotto al Pollo •**  
*Nothing needs to be said about this Italian staple* 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
<b>Verdura •</b>	880
<i>Tomato, Mozzarella, Zucchini, Eggplant, Peppers, Olives, Asparagus</i>	
<b>Biancaneve •</b>	880
<i>Mozzarella, Parmesan, Mascarpone, Spinach</i>	
<b>Margherita •</b>	880
<i>Plum Tomatoes, Mozzarella, Fresh Basil</i>	
<b>Caprese •</b>	990
<i>Rucola, Buffalo Mozzarella, Cherry Tomato and fresh Basil</i>	
<b>Calzone •</b>	990
<i>Artichokes, Olives, Spinach &amp; Semi-Dried Tomatoes</i>	
<b>Quattro Formagi •</b>	990
<i>Mozzarella, Parmesan, Fontal &amp; Scamorza</i>	
<b>Campagnola •</b>	990
<i>Tomato, Mozzarella, Capers, Olives &amp; Oregano</i>	
<b>Quattro Stagioni •</b>	1210
<i>Tomato, Mozzarella, Artichokes, Olives, Chicken Ham &amp; Egg</i>	
<b>Diavola •</b>	1430
<i>Loaded with Chicken Pepperoni, Tomato &amp; Chili flakes</i>	
<b>Meat Burst Pizza •</b>	1430
<i>BBQ Chicken, Chicken Pepperoni, Grilled Chicken, Chicken Sausage</i>	

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## DOLCE

### Della Explosion •

*Grand Dessert Experience (serves at least 4) - A stunning spread of gourmet delights, personally presented by our chef*

1430

### Burnt Butter Panna Cotta •

*Silky Panna Cotta infused with Caramelized Butter and Toasted Coconut*

720

### Raspberry and Vanilla Parfait •

*A delicate Chamomile Veil Conceals frozen Vanilla foam, Vanilla Sponge and a Luscious Raspberry gel*

720

### Caffè Nocciola Bliss •

*Savor a smooth Espresso Parfait, layered with Hazelnut Praline and Kahlúa Gelée, topped with a warm Chocolate Elixir*

720

### Chocolate Zabaglione •

*Velvety Zabaglione served with a decadent Pistachio Biscotti*

720

### Seasonal Gelato •

*Italian handmade Gelato (Ask for Flavours)*

440

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