

THE CLIFF



<i>Cicchetti</i>	Olive Marinate, citrus & herbs	36	Culatello Di Busseto, Zibello	80
	Focaccia Olio d’oliva	30	Burratina Di Stagione, Campania	75

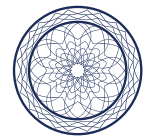
Dal Mare

OYSTER 1/2doz-1doz Ostrica	Limone e mignonette	160/300	Bloody mary aguachile	160/300
SCALLOPS Capesante	Crudo, winter citrus, bergamot & cucumber vinaigrette	95	Charcoal-grilled, orange & white balsamic, baby spinach, fennel	95
MUSSELS Cozze	Steamed, fennel, sage, lemon	80	Charcoal-grilled, pesto, pangrattato	85
SQUID Calamaro	Fritto misto, zucchini flower, aioli al limone	95	Charcoal-grilled, squid ink dressing, pomodoro, bottarga	98
LANGOUSTINE Scampi	Confit, fregola and vermouth butter	140	Charcoal-grilled with lemon oil, pepe special blend	125
RED PRAWN Gambero Rosso	Smoked, salmon roe, pine-nut milk, basil oil	125	Charcoal-grilled over sea salt	140
LANGOSTA Aragosta	Charcoal-grilled, lemon aioli, pesto	195	Riso all’onda, wild mushrooms, caramelized onions (25min)	195
SNAPPER Dentice	Crudo, pomegranate, colatura dressing, red onion, thyme	125	Charcoal-grilled, salsa verde	345
LOUP DE MER Branzino	Carpaccio, tomato vinaigrette, stracciatella and capers	125	Salt crust baked, lemon leaves, vermouth flamb��ed	395
	Grilled, salsa verde	365		

Specialit   di Mare

OCTOPUS Polpo	Arrabbiata, tapenade	140	TUNA Tonno	Tartare, figs, grapes, lemon, chive oil	95
UNI Riccio di mare	Stracciatella, black truffle, carta di musica	210	WILDFISH Pescato del giorno	Charcoal-grilled or steamed	250





Primi

impasto a lunga fermentazione

BUCATINI	Cacio e pepe <i>add truffle +45</i>	125	PIZZETTA AL TARTUFO	Stracciatella, fior di latte, pecorino, seasonal truffle	165
	Lobster, tomato, basil	225			
LASAGNA	Crab, zucchini, fonduta	195			
RIGATONI	Veal ragú, Barolo, parmigiano	155	PIZZETTA STAZIONE	Artichoke, zucchini, pesto, smoked mozzarella, pecorino	115

Terra

BEEF Manzo	Carpaccio	125	CHICKEN Pollo	Chicken Grilled Al Limone	130
	Truffle aioli, arugula, parmesan, capers and balsamic			Honey, green olives vierge	
	Wagyu Filet 8oz	295		Pollo Chicken Nuggets "The Bucket"	88
	Artichoke, fig gastrique, pepper sauce			Spicy pomodoro, chive, garlic cream	
	Wagyu Ribeye 11oz	325			
	Pepper sauce		LAMB CHOP	Piquillos pepper, golden raisin, Mauresque sauce	225
	Wagyu Fiorentina 32oz	1295	Costoletta d'agnello		
	Truffle butter and pepper sauce				
	Wagyu Rump Cap Slow Cooked	225			
	Mushrooms and Marsala sauce				

Verdi Stagionali

SALAD Insalata	Endive, orange, pistachio, calamansi dressing	95	San Marzano DOP Tomatoes, capsicum, red onion, olives, feta, pecorino	105
	Insalata, house Caesar dressing, croutons	105		
CAULIFLOWER Cavolfiore	Mascarpone , lemon yogurt, Gremolata, salsa verde, dukkah			125
AUBERGINE Melanzana	Fried, acacia honey, parmigiano, San Marzano DOP tomatoes			95
POTATOES Patate	French fries, spicy pomodoro, basil mayonnaise	40	Patate Mash al limone	40



Prices are listed in Barbados Dollars, inclusive of 10% VAT,
and 2.5% Levy Tax & subject to 12.5% Service Charge.