THE CLIFF

Cicchetti *Small Bites*

Olive Marinate *Marinated Olives* 40
Citrus & herbs

Culatello Di Busseto *Cured Ham* 80
Zibello

Focaccia *Focaccia Bread* 30
Olio d'oliva

Burratina Di Stagione *Seasonal burrata* 75
Campania

Crudi di Mare *Raw from the Sea*

Ostrica *Oyster* (½ doz / 1 doz) 160/300
Limone e mignonette

Tonno *Tuna* 95
Tartare, figs, grapes, lemon, chive oil

Capesante *Scallops* 105
Crudo, winter citrus, bergamot & cucumber vinaigrette

Dentice *Snapper* 125
Crudo, pomegranate, colatura dressing, red onion, thyme

Branzino *Mediterranean Sea Bass* 125
Carpaccio, tomato vinaigrette, stracciatella and capers

Antipasti *Starters*

Cozze *Mussels*
- Steamed, fennel, sage, lemon 80
- Charcoal-grilled, pesto, pangrattato 85

Capesante *Scallops* 95
Fire-roasted, orange & white balsamic, baby spinach, fennel

Calamaro *Squid*
- Fritto misto, zucchini flower, aioli al limone 95
- Charcoal-grilled, squid ink dressing, pomodoro, bottarga 98

Scampi *Langoustine*
- Fregola pasta, confit tails, vermouth butter 140
- Charcoal-grilled with lemon oil, pepe special blend 125

Gambero Rosso *Red Prawn* 140
Charcoal-grilled over sea salt

Polpo *Octopus* 140
Arrabbiata, tapenade

Manzo *Angus Beef Carpaccio* 125
Truffle aioli, arugula, parmesan, capers and balsamic

Pollo *Pollo Chicken Nuggets «The Bucket»* 88
Spicy pomodoro, chive, garlic cream

Pizzetta al Tartufo *Truffle pizza* 165
Stracciatella, fior di latte, pecorino, seasonal truffle
(48 hour fermentation dough)

Pizzetta di Stagione *Seasonal pizza* 115
Artichoke, zucchini, pesto, smoked mozzarella, pecorino
(48 hour fermentation dough)

Primi *First Courses / Homemade Pasta*

Bucatini *Bucatini Pasta* 125
Cacio e pepe ***(add truffle +45)***

Lasagna *Lasagne* 195
Crab, zucchini, fonduta

Tonnarelli al Nero *Squid Ink Spaghetti* 155
Ink squid, mussels, clams, cuttlefish and pangrattato

Bucatini *Bucatini Pasta* 225
Lobster, tomato, basil

Secondi *Main Courses*

MARE *From the Sea*

Aragosta *Spiny Lobster*
- Charcoal-grilled, lemon aioli, pesto 195
- Riso all'onda, wild mushrooms, caramelized onions *(25min)* 195

Dentice *Snapper* 345
Charcoal-grilled, salsa verde

Branzino *Mediterranean Sea Bass*
- Salt crust baked, grape leaves, vermouth flambéed 395
- Grilled, salsa verde 365

Pescato del Giorno *Catch of the Day* 250
Charcoal-grilled or steamed

TERRA *From the Land*

Snake River Farms Wagyu Filetto 8oz *Wagyu Filet* 335
Artichoke, fig gastrique, pepper sauce

Snake River Farms Wagyu Ribeye 11oz *Wagyu Ribeye* 385
Pepper sauce

Snake River Farms Bone-In Ribeye 32oz *(for two)* 965
Gold Grade American Wagyu

Snake River Farms Wagyu Rump Cap Slow Cooked 225
Mushrooms and Marsala sauce

Pollo *Chicken Grilled al Limone* 130
Honey, green olives vierge, lemon sauce *(25min)*

Agnello *Lamb Chop* 225
Piquillos pepper, golden raisin, mauresque sauce

Verdi Stagionali *Seasonal Vegetables*

Insalate *Salads*
- Endive, orange, pistachio, calamansi dressing 95
- San Marzano DOP Tomatoes, capsicum, red onion, olives, feta, pecorino 105
- Insalata, house Caesar dressing, croutons 105

Cavolfiore *Cauliflower* 125
Mascarpone, lemon yogurt, Gremolata, salsa verde, dukkah

Melanzane *Aubergines*
Fried, acacia honey, parmigiano, San Marzano DOP tomatoes 95

Patate *Potatoes*
- 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.