

## **FROM CIAO TO XIN CHÀO!**

The history of Italian cuisine and culture is a magnificently blended palette of textures and colors, combined through culinary and cultural influences from neighboring countries. With Italian meals, there is a specific structure cultivated over centuries of eating that is a master class in how to best enjoy food and company. The traditional dinner – known as **cena** – consists of four courses paired with the finest Italian red or white wines:

### **ANTIPASTI**

myriad of hot or cold starter dishes from the land or the sea.

### **PRIMI PIATTI**

risotto or homemade pasta dishes with delicate flavors and textures.

### **SECONDI PIATTI**

main courses with refined presentation and sophisticated ingredients.

### **DOLCI**

sweets or dessert with endless possibilities.

Rediscover the pleasures of Italian cuisine in all its regional varieties with **Chef Diego's** romantic menu, his devotion to the highest quality ingredients and traditional homemade recipes prepared with a creative twist inspired from Phu Quoc adventures, allowing each flavor to shine through with elegant simplicity.

## **BUON APPETITO!**

Please inform us should you have any dietary requirements.

**V** - vegetarian

**N** - contains nuts

**P** - contains pork

**D** - contains dairy

# **APERITIF**

There's nothing like a sip of pleasantly bitter Campari or peachy Bellini before an Italian meal. From old standbys like Negroni to new twists on Italian classics, we've rounded up our favorite Italian-inspired cocktails.

## **SPRITZ**

Found all over Italy, the spritz is a classically Venetian cocktail of Prosecco mixed with a bitter aperitif and soda water.

185,000

## **AMERICANO**

The 19th-century Italian cocktail the *Milano-Torino* consisted of bitter Campari and sweet vermouth. It is said that American travelers preferred it with soda water, so this traditional cocktail with soda became known as the *Americano*.

175,000

## **BELLINI**

The traditional Bellini is made with white peach purée and sparkling wine, but the addition of peach brandy intensifies and sweetens the cocktail.

185,000

## **NEGRONI**

This classic cocktail couldn't be simpler - it's simply even parts of gin, Campari, and sweet vermouth.

175,000

## **GIN & IT**

Short name for gin and Italian, this drink made with full bodied Vermouth di Torino – a fabulous combination of botanicals, wine and spirits.

175,000

## **GODFATHER**

This 1970s-era drink, named for the film *The Godfather*, is made with equal parts of scotch whisky and amaretto.

175,000

# **ANTIPASTI**

## **ANTIPASTI DELLA CASA**

Art and tradition to begin a meal: selection of Italian cured meats with homemade cheeses from Vietnam's highlands, served with Kalamata olive tapenade. **P-N-D**  
425,000 (good for two)

## **CARPACCIO DI MANZO**

Traditionally a Venetian dish dedicated to painter Vittore Carpaccio: thinly sliced premium black angus beef topped with arugula salad, lemon, olive oil and shaved Grana Padano.  
215,000

## **CAPRESE**

A simple Italian classic originated in the 1950s in the Isle of Capri (the Campania region of Italy), made of fresh Buffalo mozzarella and heirloom tomatoes with a splash of basil oil. **V-D**  
215,000

## **INSALATA DI SALMONE AFFOMICATO**

This Italian salad has it all: soft and crunchy textures with sweet and tangy flavors. Smoked salmon, fried quinoa, arugula salad, cherry tomatoes, olives with lemon dressing. **V**  
275,000

## **CAPELANTE CON CREMA DI CAVOLFIOR**

Venetian cuisine stays true to the simplicity of its seafood: seared Hokkaido scallops, served on top of smooth cauliflower puree, infused with truffle oil. **D**  
325,000

## **BRUSCHETTA PHU QUOC**

Italy's most favorite appetizer: toasted bread topped with Phu Quoc grilled calamari, lime juice, extra virgin oil, fresh parsley and local green pepper, served with arugula oil.  
195,000

## **FRITTO MISTO**

Classic mix of Italian batter fried shrimp and calamari, served with Phu Quoc island sauce – a twisted version of a famous thousand island dip. **D**  
275,000

# **ZUPPE**

## **DI POMODORO**

Velvety smooth and richly flavored soup with, roasted tomatoes, basil oil and mozzarella cream. **V-D**  
175,000

## **DI FUNGI**

A balanced fusion between Italian porcini and Phu Quoc forest mushroom "nấm tràm". **V-D**  
175,000

# **P**PRIMI PIATTI

## **PAPPARDELLE ALLA BOLOGNESE**

A taste of a traditional Sunday meal: homemade wide pasta ribbons coated with beef and pork ragù cooked in tomato paste, parmesan cheese and basil from grandma's recipe. **P-D**  
265,000

## **RAVIOLI AL NERO DI SEPPIA**

Homemade squid ink ravioli with saffron, local shrimp and squid, topped with herb-flavored pan-fried squid, cherry tomatoes and green pea puree - a perfect pair with a cool Pinot Grigio.  
285,000

## **TAGLIOLINI ALL'ARAGOSTA**

Made of homemade thin pasta (typical to Emilia-Romagna region) and sweet lobster tossed in white wine, garlic, fresh ripe tomatoes and Italian seasoning, this sunny dish is sure to impress any crustacean lovers.  
635,000

## **LASAGNA**

Originated during the Middle Ages and has traditionally been ascribed to the city of Naples, lasagna is made of baked layers of pasta with sauce consisting of beef and pork ragù, béchamel and parmesan. **P-D**  
265,000

## **RISOTTO GAMBERI & ZAFFERANO**

The best of two worlds come together: a hearty combination of Phu Quoc prawns and saffron risotto, a cherished trademark of Lombardy region. **D**  
315,000

## **SPAGHETTI ALL'ARRABIATA**

Homemade angel hair with a spicy sauce made from garlic, tomatoes, parsley and dried red chili peppers cooked in olive oil is the confirmation that sometimes simple things in life are the best. **v**  
255,000

## **SPAGHETTI ALLA CARBONARA**

Earning its name "of coal miners" due to the flecks of black pepper appearing like coal dust on homemade spaghetti in a creamy yolk sauce, crispy bacon and pecorino cheese. **P D**  
265,000

# **S**ECONDI PIATTI

## **FILETTO AI FERRI**

Juicy and flavor-packed on the inside and well-seasoned on the outside, this grilled black angus tenderloin served over broccoli puree with grilled radicchio and baby carrots is a tribute to Tuscan cuisine. **D**  
595,000

## **OSSO BUCCO**

One of the most venerated recipes in Milanese culinary tradition - braised low and slow until the veal is fall-off-the-bone tender, served with mashed potatoes and seasonal vegetables.  
615,000

## **ANATRA AI FRUTTI DI BOSCO**

Succulent pan-fried duck breast combined with the warming wild berry reduction, beetroot puree and green asparagus truly makes a delicious Florentine holiday alternative to the everyday roast.  
495,000

## **FILETTO D'AGNELLO CON CECI**

Seared lamb loin served with truffle-infused chick pea puree, sautéed porcini mushroom and baby vegetables will remind you of warm summers on Tuscan mountains. **D**  
525,000

## **PETTO DI POLLO ALLA MEDITERRANEA**

Chicken breast pan-fried with famous Phu Quoc green pepper and Italian herbs, served with colorful vegetables and jus reduction - a light dish packed with the flavors of the Mediterranean.  
425,000

## **FILETTO DI BRANZINO**

Pan-seared sea bass fillet with thyme and rosemary, dill oil, cauliflower puree and seasonal vegetables – a simple but flavorsome dish for the beach season. **D**  
325,000

# **P**IZZA

According to popular tradition, in 1889 during a visit to Naples of queen Margherita, chef Raffaele Esposito of pizzeria Brandi and his wife created a modern pizza. Chef Diego would like to introduce you to our selection of our authentic pizza, which are finished with gourmet toppings and then baked to crispy perfection in the original Italian brick oven.

## **PIZZA DI MARE**

From Ciao to Xin Chào - traditional pizza bread with Phu Quoc fresh seafood; prawns, squid, mussels, tomato sauce, mozzarella and fresh basil and oregano on top.

355,000

## **LA PARMA**

It's excellence - a tastier version of Margherita - tomato sauce, mozzarella, arugula salad and Parma ham. **P-D**

345,000

## **QUATTRO FORMAGGI**

A great reunion for all cheese lovers: white pizza with mozzarella cheese, gorgonzola, brie and fontina. **V-D**

325,000

## **DIAVOLA**

A little hot devil with tomato sauce and spicy salami emphasizes its southern roots by giving a spicy kick to this fiery combo that's tempered by mozzarella cheese. **P-D**

345,000

## **MARGHERITA**

To honor the queen, Raffaele made a special pizza just for her. He baked a pizza topped with tomatoes, mozzarella cheese and fresh basil to represent the colors of the Italian flag: red, white, and green. **V-D**

295,000

# **DOLCI**

## **FORMAGGI MISTI**

Selection of cheeses from Lombardia - the first Italian region for number of protected cheeses: gorgonzola, pecorino romano, parmiggiano reggiano and caprino, served with walnuts and honey. **N-D**  
325,000

## **PANNACOTTA AI FRUTTI LOCALI**

Inspired by piedmont's original recipe, this creamy tower-shaped dessert made of local "sim berries", giving a delightful blend of sweet, delicate flavors of the island. **N-D**  
185,000

## **TIRAMISÙ**

An elegant and rich layered Italian dessert made with delicate ladyfinger cookies, espresso, mascarpone cheese, rum and cocoa powder. The word "tiramisu" comes from two Italian words that literally mean "pick me up", referring to the "energetic" boost of the dessert. **D**  
185,000

## **L'AFFOGATO**

This traditional dessert refers to the "drowning" of the cold vanilla gelato by the piping hot espresso. It makes the perfect hot-cold pairing with the creamy sweet ice cream and the bitter coffee beans. **D**  
155,000

## **GELATO E SORBETTO**

Vanilla, strawberry, chocolate, pistachio / Lemon, passion fruit, raspberry  
70,000 / scoop

# **DIGESTIVO**

## **SGROPPINO**

A slushy combination of lemon sorbet, vodka, and prosecco – perfect as a palate cleanser, a dessert drink.  
185,000

## **ESPRESSO MARTINI**

The sophisticated yet approachable stylish and classy coffee rich martini - a tempting little devil for your senses.  
175,000