

ANAHITA

GOLF & SPA RESORT
MAURITIUS

il forno
trattoria

I Taglieri / The Cutting Boards

Gli Affettati Tipici P,D,G

Prosciutto crudo St. Daniele DOP, Lardo Di Colonnata,
Mortadella Ai Pistacchi, Salamie Finocchiona,
Spianata Calabrese

I Formaggi Tipici G,V

Parmigiano Reggiano 24 mesi, Cacioricotta Pugliese,
Gorgonzola dolce, Stracchino Campibelli,
Pecorino al pepe Siciliano

Selezione Di Antipasti Di Verdure V,D

Display of Typical Vegetable Appetizer

Tagliere Misto P

Selection of Cured Meats and Cheese

Il Tagliere Della Trattoria P

Selection of Cured Meats, Cheese and Vegetable

Wine Suggestions by glass

WHITE

Ernie Els, Big Easy,
Chenin Blanc
Orvietto Classico

RED

Ernie Els, Big Easy,
Cabernet Sauvignon
Ruffino, Chianti

ROSÉ

Ernie Els, Club House
France, Cotes De Provence
Note Bleue

SPARKLING

Fantinel, Prosecco

Antipasti / Appetizer

La Burrata e Il Pomodoro G,V

200 grams Burrata Pugliese Served on a Sliced
Marinated Buffalo Heart Tomatoes and Balsamic
Vinegar Reduction

Carpaccio di Carne Con Rucola Organica e Scaglie Di Parmigiano Reggiano G

Thin Sliced Australian Beef, Served with Organic
Arugula and Parmigiano Reggiano Cheese Flakes

Parmigiana di Melanzane V

Oven Baked Eggplants, Melted Mozzarella Cheese,
Tomatoes Sauce and Fresh Basil

Carpaccio di Pesce, Insalata di Carota, Granita Di Barbabietola e Perle Di Yuzu D,G

Local Fish Carpaccio, Carrots Salad, Beetroot Granite and
Yuzu Pearls

Flan Di Spinaci, Crema Di Taleggio e Noci Tostate V,N

Soft Spinach and Ricotta Flan, Cover by Taleggio Cheese Cream
And Topped With Toasted Walnuts

Primi Piatti / Pasta

Paccheri Farciti con Polipo e Calamari

Stuffed Paccheri Pasta With
Octopus and Calamari, Octopus
water and Tomato sauce,
Herbs Aromatized Bread Crumbs

Spaghetti al Nero Di Seppia Con Dentice, Carciofi e Bottarga D

Squid Ink Spaghetti, Snapper
and Artichokes Sauce,
Topped by Salted Cured Tuna Roe

Lasagna Di Verdure E Pomodorini Confit V,N

Vegetable Lasagna, Light
Béchamel and Pesto Sauce,
Tomatoes Confit

Mezzelune Ai Funghi Con Brasato Di Cinghiale

Half-moon Pasta Stuffed with
Mushrooms, Three Spices Boar
Meat Sauce

Farfalle Al Ragu'di Agnello E Ricotta Salata

Butterfly Pasta with Lamb Ragout
and Salted Ricotta Cheese

⁂ P Pork ⁂ V Vegetarian ⁂ D Dairy Free ⁂ G Gluten Free ⁂ N Contain Nuts

All prices are in mauritian rupees VAT included.

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Per Compartire / To Share

Fiorentina di Manzo (2px) G

Australian Angus Rib Steak Served with Sautéed Mushrooms and Garlic Broccoli

Spiedino di Gamberoni e Calamari G,D

Red Prawns and Calamari Brochette on a Bed of Romaine Salad and Marinated Red Onion

Aragosta alla Brace G

1400 g of Grilled Lobster
Accompany with Seasonal Vegetables, Butter Sauce & Fresh Tumaca sauce

Piemontese Pizza

Black Truffle, Parmesan Cream, Mozzarella

I Risotti Classici / The Classics

Alla Mantovana G,P

With Mantovana Pork Sausage, Roasted Squash and Gorgonzola Cheese Cream

Alla Amalfitana G

With Prawns, Asparagus and Lemon Zests

Alla Milanese

With Saffron and Soft Cook Wagyu



Secondi Piatti / Main Course

Filetto di Manzo G

Grilled Australian Angus Beef Tenderloin, 180grs, with Shallots Mash Potatoes and Seasonal Vegetable Sautéed

Costolette di Agnello G

Roasted Rack of Lamb Served With Zucchini Sautéed and Truffle Potatoes Gratin

Pesce alla Griglia G,D

Catch Of The Day Accompanied by Grilled Vegetables and Side of Puttanesca Sauce

Petto di Pollo Farcito Con Taleggio e Funghi,

Tortelli di Zucca N

Taleggio Cheese and Mushrooms Stuffed Chicken Breast, Accompanied by Squash Ravioli

Coscia d'anatra Confit, Lenticchie Beluga e Cavolfiori G,D

Duck Leg Confit, Sautéed Black "Beluga" Lentils, Roasted Cauliflower

Pizze

Margherita V

Tomato, Mozzarella and Basil

Marinara D

Tomato, Garlic, Anchovies, Oregano

Quattro Stagioni P

Ham, Mushrooms, Artichokes, Olives and Mozzarella. Each Season in a Separate Quarter

Capricciosa P

Garnish as the "Quattro Stagioni", All Top Are Mixed and Add Anchovies

Prosciutto e Funghi P

Ham, Mushrooms, Mozzarella and Parmesan Cheese

Calabrese P

Spicy Salami, Bell Peppers, Onions, Dry Tomatoes and Mozzarella

Bismark P

Parma Ham, Egg, Tomato and Mozzarella

Quattro Formaggi

Taleggio, Gorgonzola, Parmigiano and Mozzarella

Frutti di Mare D

Mixed Local Seafood, Garlic, Fresh Basil

Mozzarella on demand

Trentina P

Tyrol Speck, Mushrooms, Gorgonzola and Arugula

n P Pork n V Vegetarian n D Dairy Free n G Gluten Free n N Contain Nuts

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