



BREAD SERVICE

Semolina and Sesame Grissini

Warm Nocellara olives

Focaccia with Picualia early-harvest olive oil

APPETISERS

PROSCIUTTO DI PARMA AND SEASONAL MELON

Aleppo pepper and fig leaf oil

MOZZARELLA DI BUFALA

Broad bean pesto, basil, Valencian smoked almonds, and crispy lavash

ROASTED SCALLOPS

Nduja, walnut gremolata, samphire, and fried capers

us\$8.50

VEAL AND FENNEL POLPETTE

Whipped feta, oregano, salted grapes, and cucumber

CLASSIC FRITTO MISTO

Aioli and caramelised lemon

To share / single portion

ENTRÉES

CHERMOULA HAKE

Sumac hummus, preserved lemon, chickpeas, and spiced raisins

CHICKEN MILANESE

Confit celery, chilli, and Kalamata olive salsa

PAN-FRIED SEA BREAM

Risotto nero, romesco sauce, and fresh pavilion garden herbs

TRAMONTO SEAFOOD POT

Fregola, basil, and citrus

Single portion us\$8.50 / To share us\$12.50

LAMB SCOTTADITO*

Jamón and Pedro Ximénez sherry butter, pea salmoriglio, and chicory

CONFIT-SPICED AUBERGINE

Ezme, sticky onions, vegan labneh, and parsley oil

FRESHLY MADE PASTA OF THE DAY

Check with your waiter for today’s special.
Available as either an appetiser or entrée.

FOR THE TABLE

Tomatoes with sumac onions, pine nuts, and fig leaf oil

Rosemary polenta chips and salsa verde

Aeolian summer salad

DESSERTS

DARK CHOCOLATE AND SHERRY GANACHA

Picualia olive oil, pickled blackberries, and sea salt

ROSQUILLAS

Pistachio and orange blossom crema, and pistachio gelato

PANNA COTTA

Strawberry, chilli, lime, 10-year-old balsamic, and basil

SELECTION OF PAVILION GELATO AND SORBETTO

Vegan option also available

CHEESE PLATE

A selection of artisanal Mediterranean cheeses

COCKTAILS

us\$

CUNARD SPRITZ

Cunard 4 Queens Gin ‘Queen Anne’ Edition, Aperol, Ginjo Yuzushu Sake, Fever-Tree Indian Tonic Water

12.00

CHINOTTO NEGRONI

El Jimador Blanco Tequila, Muyu Chinotto Nero, Campari, Cunard Dry and Cinzano Rosso Vermouth

13.50

COASTAL COLLINS

Everleaf Marine, Freshly Squeezed Lemon Juice, Club Soda, Sugar Syrup

12.00

SPARKLING WINE

125ml
us\$ 750ml
us\$

Cunard Cellar Reserve Prosecco, Le Coulture, Italy (2)

9.50

45.00

Moscato d’Asti, Fratelli Antonio e Raimondo, Italy (6)

9.00

42.00

WHITE WINE

175ml
us\$ 750ml
us\$

Gavi di Gavi La Minaia, Nicola Bergaglio, Italy (1)

13.00

48.00

Grillo 'Terebinto', Planeta, Italy (2)

12.50

45.00

Moschofilero, Nassiakos Mantinia Semeli, Greece (2)

12.50

46.00

Pemo Pecorino, IGP Terre di Chieti, Italy (1)

10.50

36.00

Ribolla Gialla, Rìgialla, Tunella, Italy (2)

15.50

56.00

Santiago Ruiz, O Rosal, Spain (2)

13.00

48.00

Soave ‘Gregoris’, Fattori Giovanni, Italy (1)

12.50

45.00

ROSÉ WINE

175ml
us\$ 750ml
us\$

Calafuria Negroamaro Rosato, Antinori Tenuta Tormaresca, Italy (3)

10.00

35.00

Cunard Cellar Reserve, Château la Tour de l'Évêque, France (3)

13.00

45.00

Whispering Angel, Caves d’Esclans, France (2)

13.50

50.00

RED WINE

175ml
us\$ 750ml
us\$

Chianti Rufina Riserva, Fattoria di Basciano, Italy (C)

15.00

55.00

Merlot delle Venezie Belvedere, Cecilia Beretta, Veneto, Italy (C)

10.00

35.00

Passitivo Primitivo, Cantine Paolo Leo, Puglia, Italy (D)

10.00

35.00

Ritme Tinto Cepas Vella, Acustic Celler, Spain (D)

14.50

53.00

Soraie, Cecilia Beretta, Veneto, Italy (E)

11.00

40.00

Syrah, Clos de Gat Har'el, Israël (D)

16.50

60.00

Thymiopoulos Jeunes Vignes, Greece (D)

13.50

50.00

SWEET WINE

75ml
us\$ 750ml
us\$

Chateau Romer du Hayot, Le 2 de Romer du Hayot, Sauternes , France (7)

10.50

45.00

LIQUEURS

50ml
us\$

Amaro Ramazzotti

11.00

Limoncello

11.00

Sambuca

9.50

Wine tasting guide



Plant-based Vegetarian Gluten free

Please note that all bar purchases are subject to a 15% service charge. Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.
*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Should you wish to order an additional dish, a supplemental charge of us\$5.00 will apply to appetisers, us\$7.50 to entrées and us\$5.00 to desserts.

TRAMONTO