

Welcome to the Alunan All-Inclusive experience which includes **Unlimited Dining!** Feast on Italian delights and indulge in beverages and select alcoholic drinks at Costa Azzurra Ristorante.

Please take note of the following:

- Our portions are generous and we recommend that you order not more than two (2) items per person. If you would like to have more, our server will be happy to take your order. To minimize over-ordering, food wastage will be charged at RM50.00 per 100g.
- No takeaways or in-room dining allowed.
- Unlimited Dining is only valid for dine-in at our restaurants during opening hours. No meals and drinks are provided outside of these hours.
- Food and beverage items are available on an **à la carte or buffet** basis subject to management's discretion.
- Vegetarian menu available upon request.

Enhance your dining experience with Premium Food & Beverage selections (including cocktails and premium wines) and celebrate special occasions with our Private Dining Experience, available at additional cost. Ask our server to find out more.



~ ANTIPASTI ~

Appetizers

CA001

INSALATA DI MARE

RM68.00

Sardinian style mixed marinated seafood salad with squid, octopus, mussels, clams, scallop, prawns, green olives & red capsicum.



MOZZARELLA CAPRESE

RM 58.00

Buffalo mozzarella cheese served with fresh tomatoes, marinated olives, garden green salad & shaved pecorino cheese, drizzled with extra virgin olive oil.

CA004

GAMBAS RM 48.00

Tiger prawns sauteed with red sweet chili, garlic, paprika & basil, served with green garden salad.



BRUSCHETTA POMODORO

RM 40.00

Toasted bread topped with diced garden tomatoes & cherry tomatoes with extra virgin olive oil.

CAIN02

TUNA SALAD RM 58.00

Tuna flakes with mixed greens, cherry tomatoes & cucumbers, onions, green olives drizzled with balsamic dressing.



MIXED SALAD

RM 55.00

Seasonal greens, cherry tomatoes, cucumber slices, & bell peppers, carrot, onions drizzled with a choice of **honey mustard** or **balsamic dressing**.

CAIN04

CAESAR SALAD

RM 58.00

Romaine lettuce tossed in creamy caesar salad dressing topped with hard-boiled egg,cherry tomatoes, onion,croton, grilled chicken & grated parmesan cheese.



~ ZUPPE ~

Soup

CAZ01 SOUP OF THE DAY

RM 58.00

All soups are served with homemade garlic bread. Ask your server for details

~ RISOTTI ~

CAR01

RISOTTO PESCATORA

RM 88.00

Risotto in a marinara sauce with squid, mussels, scallop, clams & prawns finished with fresh parsley.

CAR02

RISOTTO NIRO DI SEPPIA

RM 65.00

Risotto in a flavorful sauce made from squid ink, with garlic, cherry tomatoes, calamari, scallop & a touch of chili.



RISOTTO AI FUNGHI

RM 58.00

Risotto in mixed creamy truffle sauce with 3 types of Italian forest mushrooms topped with parmesan cheese.



~ PASTA ~

CAS01

SPAGHETTI AI FRUTTI DI MARE

RM 88.00

Spaghetti with mixed seafood (tiger prawn, mussels, clams, octopus, scallop & squid) in a garlic, chili & marinara sauce.

CAS₀₂

SPAGHETTI VONGOLE

RM 70.00

Spaghetti served with clams in aglio e olio sauce and topped with cherry tomatoes, & parsley.

CAS03

SPAGHETTI BOLOGNESE

RM 58.00

Spaghetti served with beef bolognese sauce topped with parmesan cheese.

CAS04

FETTUCCINE CARBONARA

RM 60.00

Fettuccine in a creamy sauce made with egg yolks, pecorino romano, parmesan & black pepper served with chicken.

CAS05

PENNE AMATRICIANA

RM 55.00

Penne with smoked duck, onions & garlic, mixed mushrooms in a zesty tomato sauce, topped with pecorino romano & a dash of black pepper.



PENNE ARRABIATA

RM 45.00

Penne in a spicy pomodoro sauce with red chili flakes, garlic, fresh basil & olive oil, topped with parmesan cheese.



SPAGHETTI AGLIO OLIO

RM40.00

Spaghetti served with garlic, chili flakes & extra virgin olive oil sauce topped with parmesan cheese.



~ DOLCI ~

Dessert

CAD01

TIRAMISU RM 40.00

Homemade tiramisu topped with cocoa powder and seasonal fruit.

CAD02

PANNA COTTA RM 33.00

Silky smooth Panna Cotta served with passionfruit & berries coulis.

CAD03

ICE CREAM RM 15.00

Single scoop of vanilla, chocolate or strawberry.