



Restaurant





NESTLED WITHIN THE IDYLIC LE VIMARN COTTAGES AND SPA, "O" OFFERS A SYMPHONY OF AUTHENTIC ITALIAN FLAVORS. SAVOR DISHES CRAFTED WITH PASSION, USING ONLY THE FRESHEST SEASONAL INGREDIENTS. FROM WOOD-FIRED PIZZAS, LEGENDARY FOR THEIR PERFECT CRUST AND VIBRANT TOPPINGS, TO A DELIGHTFUL ANTIPASTO SELECTION AND A TEMPTING ARRAY OF ITALIAN CLASSICS, EACH PLATE PROMISES A TRANSPORTIVE JOURNEY TO THE HEART OF ITALY. LET THE PEACEFUL AND ROMANTIC AMBIENCE OF "O" RESTAURANT WASH OVER YOU. BREATHTAKING VIEWS OF AO PRAO BEACH'S MESMERIZING SUNSETS COMPLETE THE PICTURE, CREATING AN UNFORGETTABLE MOMENT THAT WILL LINGER LONG AFTER YOUR LAST BITE.

ANTIPASTI

APPETIZER



1. CARPACCIO

Beef or Salmon Carpaccio

490.-



2. ANTIPASTI AO PRAO BAY

Mixed Ham and Fresh Mozzarella

550.- / 1,050.-

5. AO PRAO BRUSCHETTE

Bruschetta Topped with Parma Ham

6. CAPRESE

Fresh Mozzarella, Tomatoes, Basil, and Olive Oil



3. COZZE AL POMODORO

Mussels in Tomato Sauce

490.-



4. FRITTO MISTO

Deep Fried Mixed Seafood and Vegetables with Tartar Sauce

600.-

325.-

385.-

MINESTRE

SOUP



7. ZUPPA DI PESCE

Seafood Soup

560.-



8. CREMA DI FUNGHI

Mushroom Cream Soup

290.-



9. MINISTRONE

Vegetable and Tomato Soup

290.-

INSALATA

SALAD



10. INSALATA NIZZARDA

Nicoise Salad

500.-



11. INSALATA DI RUCOLA

Rocket Salad

350.-



12. INSALATA CAESAR

Caesar Salad

350.-

PASTA

PASTA



13. SPAGHETTI AI FRUTTI DI MARE

Spaghetti Mixed Seafood with Chili and Garlic

560.-



14. SPAGHETTI ALLE VONGOLE

Spaghetti with Clams, Garlic, Chili and Basil

385.-



15. RAVIOLI DI PESCE

Spinach Ravioli with Mixed Seafood

560.-

16. FETTUCCINE AGLI ASPARAGI E FUNGHI

Fettuccine in Creamy Asparagus and Mushroom Sauce

340.-

17. FARFALLE ALLO ZAFFERANO

Spinach Butterfly Pasta in Saffron Cream Sauce

340.-

18. GNOCCHI AL PESTO

Potato Gnocchi with Fresh Basil Sauce

340.-

19. GNOCCHI AGLI ASPARAGI

Potato Gnocchi with Asparagus Cream Sauce

340.-

20. SPAGHETTI ALLA NAPOLETANA

Spaghetti Tomato Sauce with Basil

335.-

21. SPAGHETTI ALLA BOLOGNESE

Spaghetti Meat Sauce

440.-

22. SPAGHETTI ALLA CARBONARA

Spaghetti Carbonara

370.-

23. SPAGHETTI AGLIO E OLIO

Spaghetti with Garlic, Olive Oil, Chili and Bacon

355.-



25. TORTELLINI GRATINATI

Tortellini Filled with Veal,
Parma Ham Sauce and Mozzarella

350.-

24. LASAGNE ALLA BOLOGNESE

Lasagne with Meat Tomato Sauce

385.-



26. SPAGHETTI AL TARTUFO

Spaghetti Truffle Sauce

430.-

27. TAGLIATELLE AL SALMONE E PROSCIUTTO

Egg Tagliatelle with Salmon and Parma Ham

560.-

28. TAGLIATELLE AL NERO DI SEPPIA

Black Ink Tagliatelle Sautéed with Seafood

720.-

29. TAGLIATELLE AL RAGÙ D' AGNELLO

Tagliatelle Served with Tomato Lamb Sauce

580.-

30. RAVIOLI DI CARNE

Meat Ravioli in Tomato Sauce

420.-

31. LASAGNE VERDI

Lasagne with Spinach

340.-

RISOTTO

RISOTTO



32. AL TARTUFO

Risotto with Black Truffle Cream Sauce

430.-

33. ALLE VERDURE, DI POLLO, AI FUNGHI

Risotto with Vegetables, Chicken or Mushrooms

345.-

SECONDI PIATTI

MAIN



34. BRANZINO AL FORNO

Baked Sea Bass Marinated with Lemon Butter Sauce

990.-



35. TRANCIO DI SALMONE

Grilled Salmon with Sautéed Vegetable Served
with Caper Sauce

800.-



36. GAMBERONI GIGANTI IN SALSA AL LIMONE

Grilled Tiger Prawns Served with Lemon Sauce

1,250.-



37. COSTOLETTE DI MAIALE

Grilled Pork Chop with Mushroom Sauce
or Peppercorn Sauce

510.-



38. POLLO AL MARSALA

Grilled Chicken Breast Served
with Mushroom Sauce

410.-

39. GALLETTO ARROSTITO

Roasted Spring Chicken Served
with Brown Sauce

520.-



40. CONTROFILETTO ALLA GRIGLIA

Grilled Beef Striploin Served
with Red Wine Sauce or Peppercorn Sauce

880.-





41. FILETTO AI FERRI

Grilled Tenderloin Served with Red Wine Sauce
or Peppercorn Sauce

1,340.-



42. AGNELLO ALLA SCOTTADITO

Grilled Lamb Chops Served with
Red Wine Sauce or Garlic Sauce

1,450.-



43. STINCO DI AGNELLO

Braised Lamb Shank
in Red Wine Sauce

1,134.-

PIZZERIA

PIZZA



44. CAPRICCIOSA

Ham, Artichoke, and Mushroom

500.-

46. MARGHERITA

Tomato, Basil and Mozzarella

380.-

47. SAMED RESORT

Coppa Ham, Artichoke,
Black Olive, Mushroom
and Asparagus

450.-

48. AL PROSCIUTTO

Parma Ham, Rocket Salad,
and Parmesan Cheese

460.-



45. ALLA DIAVOLA

Tomato and Salami

550.-

49. CON CALAMARI E AGLIO

Squid and Garlic

550.-

50. QUATTRO STAGIONI

Black Olive, Ham, Artichoke
and Mushroom

500.-

51. ALLA PESCATORA

Mixed Seafood and Fresh Tomato

560.-



54. CON POLLO

Chicken, Shallot and Mushroom

400.-

55. ALLA NAPOLETANA

Tomato, Caper and Anchovy

430.-

52. MASCARPONE

Mascarpone, Mushroom,
Cherry Tomato and Spinach

400.-

56. AL SALMONE

Smoked Salmon, Rocket Salad
and Caper

530.-



53. CALZONE

Wrapped Pizza Dough with Tomato,
Zucchini, Onion and Salami

450.-

57. TONNO

Tuna, Tomato and Shallot

730.-

58. PIZZA LOVER

Half and Half Pizza

Depending on
Your Selection

DOLCI

DESSERT



59. TIRAMISU

Coffee Flavored Ladyfinger
and Mascarpone

280.-



60. PANNA COTTA AL FRUTTO DELLA PASSIONE

Panna Cotta with Fresh Passion Fruit

260.-



61. CHOCOLATE LAVA

Chocolate Lava Cake Served
with Vanilla Ice Cream

- Please Order in Advance -

300.-

62. COPPA DI GELATO (Vanilla, Chocolate, Nutella, Raspberry)

Ice Cream / Scoop

120.-

63. CRÈME BRULÉE

Custard Cream Topped with Caramelized Sugar

195.-

64. PANNA COTTA

Panna Cotta with Berry Sauce

240.-

65. FRUTTA MISTA

Tropical Fresh Fruits

195.-

