



Vita
A TOUCH OF ITALY

BRINGING A TOUCH OF ITALY TO THE MALDIVES

Experience a touch of Italy at Vilu, where Mediterranean elegance meets the Maldives. Our menu features handcrafted pasta and premium meats, paired with locally sourced seafood and vibrant flavors. Each dish is designed to bring the essence of Italian dining to your evening by the lagoon.

FOOD ALLERGY

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

ANTIPASTI* (D, G, N, P) \$46 || 17*

Selection of marinated olives, pickled vegetables, international cheese and cold cuts, sourdough, confit tomatoes, onion jam, roasted nuts

BRUSCHETTA (V, D, G) \$28

Burrata and tomato, mushrooms, aubergine with aged balsamic glaze, garden basil

BEEF CARPACCIO (D) \$34

Black Angus beef, extra virgin olive oil, black pepper mousse, arugula

GAMBERI ALLA BUSARA (SF, G, D, A) \$34

Sautéed grey prawns in tomato and garlic sauce, fresh chili, crisp sourdough

INSALATA CAPRESE (D, V) 🌱 \$33

Heirloom tomatoes "Caprese style" variation, buffalo mozzarella, garden pesto, fried capers

CRUDO DI TONNO E RICCIOLA DELLE MALDIVES \$36

(SF, N) 🌱

Local marinated Maldivian tuna and reef fish, passion fruit, basil oil, pine nuts

ZUPPA FREDDA DI MELONE E PROSCIUTTO \$28

(D, P, A) 🌱

Cantaloupe melon gazpacho, Port wine, black-pepper and cured ham

CALAMARI AL FORNO (SF, A, D) \$34

Baby calamari, garlic and shallots, cooked with white wine and fresh herbs

MINISTRONE (VG, G) \$20

Traditional vegetable soup, white beans, pasta, fresh herbs and focaccia

ZUPPA DI PESCE ALLA MEDITERRANEA (SF, A, G) 🌱 \$35

Tomato and saffron based Mediterranean style fish soup with local seafood, oregano olives, chili oil and toasted bread

🌱 CHEF ARMANNI'S SIGNATURE DISH

D – DAIRY | G – GLUTEN | N – NUTS | E – EGG | SF – SEAFOOD
P – PORK | A – ALCOHOL | V – VEGETARIAN | VG – VEGAN

For the guests on the half/full board meal plan, dishes mark with asterisk () will incur additional charges, while all the other dishes are included.

All prices are in US\$, subject to 10% service charge and 16% T-GST

RISOTTO FRUTTI DI MARE (D, A, SF)	\$54
Creamy risotto, seasonal seafood, local white fish and shellfish bisque	
SPINACH AND RICOTTA RAVIOLI (D, G, V, E)	\$41
Homemade ravioli, sage butter, pumpkin puree, parmesan crisp, pea shoots	
LINGUINE ALL'ARAGOSTA LOCAL CON FINOCCHIO E ARANCIA* (G, S, A) 	\$61 \$18*
Maldivian lobster, linguine, homemade lobster stock, fennel and orange	
FARFALLE AL RAGU DI VITELLO E FUNGHI (D, A, G) 	\$44
Hand-made farfalle in white veal ragù sauce, seasonal mushrooms, red chicory, fresh thyme	
SPAGHETTI ALLE VONGOLE (A, G, SF)	\$44
Sliced garlic, white wine, seasonal clams, chili and Italian parsley	
GNOCCHI POMODORO (V, G, E, D)	\$41
Potato gnocchi, garlic, fresh cherry tomato sauce, parmesan, arugula	
FRUITTI DI MARE (G, D, SF, A)	\$44
Homemade squid ink pasta, garlic, white wine, prawns, calamari, mussels and fresh tomato	
CACIO E PEPE E PACCHERI (V, D, E, G)	\$39
Paccheri pasta, black pepper, pecorino cheese, parmesan cheese and crisp arugula	

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PROSCIUTTO E FUNGI (P, D, G)

\$50

Tomato sauce, mozzarella cheese, prosciutto, porcini mushroom, arugula, truffle shavings

BURRATA AND BRESAOLA (D, G, N)

\$43

Tomato sauce, bresaola, mozzarella cheese, pesto, baby spinach, confit cherry tomato

LOBSTER PIZZA* (SF, G, D)

\$53 || \$18*

Local Maldivian lobster meat, white garlic sauce, fresh tarragon, fontina and mozzarella cheese

MARGHERITA (V, G, D)

\$34

Tomato sauce, fresh mozzarella, garden basil

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SEARED LOCAL REEF FISH (P, D, SF) \$38

Pizzaiola sauce, zucchini, cherry tomatoes, pancetta, spinach oil, parmesan foam

BISTECCA DI FRACOSTA* (D, GF) \$98 || \$42*

300g dry aged Mayura Wagyu beef ribeye, cherry tomato confit, black garlic potato purée

COTOLETTA ALLA MILANESE \$88 || \$38*

TRADIZIONALE* (D, G, E)

Milanese style breaded veal chop, semi dried tomatoes, roasted potatoes, lemon aioli

POLLO ALLA SICILIANA (D, A) \$52

Roasted baby chicken, capers, tomato, baby potatoes, red wine reduction

ZUCCHINI AND EGGPLANT LASAGNA (V, D, G) \$42

Grilled eggplant, tomato marinara, basil, parmesan, mozzarella cheese

TAGLIATA* (D) \$78 || \$35*

200g Australian black Angus beef tenderloin, balsamic vinegar, arugula, cherry tomatoes, rosemary and parmesan

FUNGHI STUFATI (D, N, V) \$36

Roasted portabella mushrooms, basil pesto, pine nuts, mozzarella cheese, tomato ragù

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FROM THE LOBSTER TANK

GRILLED LOBSTER* (D, SF)

\$26*

Fresh Maldivian lobster, sautéed spinach, lemon and garlic butter sauce, fennel and truffle salad

per 100g

TO SHARE

24 HOUR PRE-ORDER

VEAL OSSO BUCCO COOKED THE OLD WAY* (D, A)

\$126 | \$98*

Served with risotto Milanese and Gremolata

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VEGETABLE CAPONATA (V, N, A)	\$16
TUSCAN STYLE MUSHROOMS, SPINACH, GARLIC, TOMATO, PARMESAN (V, D)	\$16
STEAMED BROCCOLI WITH LEMON AND CHILI	\$14
TRUFFLE MASHED POTATOES (V, D)	\$16
STEAMED VEGETABLES (V)	\$13

VILU TIRAMISU (D, G, E)	\$20
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Mascarpone, coffee, ladyfinger biscuit, white chocolate, cocoa

LIMONCELLO MERINGUE (D, E, G, N)	\$18
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Almond sponge, lemon syrup, lemon curd, limoncello sorbet

PASSION FRUIT PANNA COTTA (D)	\$18
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Passion fruit coulis, honeycomb, fresh berries, mint

PIÑA COLADA SEMIFREDDO (N, G, E) 	\$18
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Coconut and vanilla parfait, fresh mango coulis, rum flambé pineapple, lime meringue

SELECTION OF SORBET AND ICE CREAM (D, E)	\$18
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Choice of three flavors. Please ask your server for today's selection.

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