



Two Fish, One Glass

A simple symbol of sharing, a reminder that food is best enjoyed together. At BBG, the essence of the Italian coast is captured in every dish. From the gentle touch of the flame to the freshness of the sea, our cuisine celebrates simplicity, seasonality, and the joy of gathering. Each plate is crafted to be passed, savored, and shared; a reflection of life by the shore, where time slows, flavors deepen, and every meal feels like a celebration.

For guests on the dine around basis, the package includes: One starter, one main course or pasta, one side dish, and one dessert per person.

Antipasti

Fritto Misto ^(D, E, G, M, MO, SD, SF) · 120
Fried Calamari, Octopus, Shrimp and Baby Zucchini, Served With Tartar Sauce

Arancine Al Tartufo ^(D, E, G) · 90
Parmesan and Truffle Arancine with Truffle Sauce

Gamberi All'aglio ^(D, SF) · 110
Fresh Prawns with Chilli, Parsley, Confit Lemon and Garlic Sauce

Insalate

Burrata ^(D, G, SD, TN, V) · 115
Heirloom Candy Tomato, Homemade Pesto, Basil and Balsamic Vinegar

Insalata di Polpo ^(C, MO, SD, SF) · 120
Slow-Cooked Octopus with Celery, Cherry Tomato, Taggiasche Olives, Potato and Lemon - Oil Vinaigrette

Superfood Insalata ^(D, G, M, SD, TN) · 95
Kale, Quinoa, Beetroot, Butternut Squash, Cherry Tomato, Feta Cheese, Toasted Almonds, Orange Kernel, Pumpkin Seeds and Date Dressing

Watermelon Salad ^(D, V, TN) · 90
Avocado, Cucumber, Green Apple, Feta, Red Onion, Pistachio, Coriander, Mint and Avocado Oil

Caesar Salad ^(D, G, F, M) · 95
Crunchy Romaine Lettuce, Grilled Chicken, Golden Croutons, Parmesan Cheese and Creamy Caesar Dressing.

All dishes marked with CELERY (C) | DAIRY (D) | EGG (E) | FISH (F) | GLUTEN (G) | LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUT (P) | RAW (R) | SESAME (SE) | SEAFOOD (SF) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD) | TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG) | ALCOHOL (A) |



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Crudi

Gillardeau N.2 (R, M, SF) · 310 (*Half Dozen*) ·
590 (*dozen*)
Served With Shallot Vinaigrette and
Lemon Wedges
(*Not included in Half Board*)

Tartare Di Tonno (D, F, G, R) · 135
Bluefin Tuna, Avocado, Cream Cheese and
Truffle Dressing, Served With Crispy Bread

Carpaccio di Branzino (F, R, SF) · 120
Seabass Carpaccio with Mandarin Orange
and Grapefruit Vinaigrette

Carpaccio Di Manzo (D, G, R, SD) · 120
Wagyu Beef Carpaccio, Shallot - Balsamic
Vinaigrette and Comté Cheese

Pasta

Trofie Pesto (D, G, SD, TN, V) · 120
Fresh Genovese Pesto with Rocket Pine Nuts
and Sundried Tomato

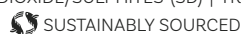
Paccheri alla Vittorio (G, D) · 120
Fresh mixed Tomato Sauce

Mafaldine Wagyu (C, D, E, G, SD) · 165
Slow-Cooked Wagyu Brisket Bolognese

Tonnarelli alle Vongole (D, E, F, G, MO, SF) · 185
Fresh Homemade Egg Tonnarelli, Sautéed
Clams, Fresh Herbs And Bottarga

Gnocchi Truffle (C, D, E, G) · 155
Potato gnocchi tossed in a creamy truffle
cheese sauce, finished with fresh chives

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Secondi

Filetto di Branzino ^(D, F) · 230

Char-Grilled Seabass Fillet with Gremolata Sauce

Gamberoni alla Griglia ^(D, SF) · 220

Grilled U5 Prawns, Served with Gremolata Sauce

Polpo Grigliato ^(C, D, MO, SF, TN) · 170

Grilled Octopus with Truffle Mashed Potatoes, Tapioca Chips and Pistachio

Pollo Grigliato ^(C, D, SD) · 140

Grilled Chicken with Lemon And Fresh Herbs Marinade, Served with Mashed Potatoes and Chicken Jus

Costata di Angus Tagliata ^(D, SD) · 360

Australian Chargrilled Black Angus Rib-Eye Mb5+ (350 G), Served With Rocket Salad, Parmesan, Balsamic And Demi-Glace Sauce

Filetto ai Ferri ^(D) · 290

Australian char-grilled black angus

Piatti per la Famiglia

(Sharing plates not included in half board)

Grigliata di Pesce ^(D, F, MO, SF) · 490

Seabass Fillet, U5 Prawns, Octopus Served with One Side Dish of your choice

Tomahawk Wagyu ^(D) · 1,250

Australian Wagyu Kiwami MB9+ (1.3 kg) Served with one side dish of your choice

Cotoletta alla Milanese ^(D, E, G) · 450

Breaded Veal, Milanese Style (600 g)

Grigliata di Carne ^(D) · 550

Tenderloin, Ribeye, Chicken Leg On The Bone, Served with One Side of your choice

Whole grilled chicken ^(D) · 290 (1.1 kg)

Served with One Side Dish of your choice

Contorni · 45 each

Triple-Cooked Fries ^(G, VG)

Broccolini with Toasted Garlic Chips and

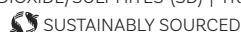
Lemon Sauce ^(D, V)

Mixed Green Salad ^(SD, VG)

Mashed Potatoes ^(D, V)

Sweet Potatoes ^(D, V)

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Dolci

Tiramisù ^(D, E, G) · 60

Savoardi Biscuits, Mascarpone Cream and Arabica Coffee

Torta Caprese ^(D, E, TN, V) · 60

Almond Chocolate Cake with Vanilla Ice Cream

Maritozzo ^(D, G, E, TN) · 60

Soft Brioche Bun filled with Vanilla Custard and Chantilly Served with Gianduja Sauce

Crostata al Limone ^(D, G, E, TN) · 75

Vanilla Tart filled with Amalfi Lemon Marmalade, Lemon Cream and finished with Meringue

Ice Cream & Sorbet ^(D, V) · 45

Three Scoops, Flavour of your choice

Gelato al Pistacchio di Bronte ^(D, TN) · 120

Served with Extra Virgin Olive Oil and Maldon Salt

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