

**CRUDI**

**RAW FISH**

<b>Carpaccio di Gambero rosso di Mazara del Vallo</b> (SH)	240
Sicilian red prawns carpaccio with citrus zest and caviar twist	
<b>Gillardeau OYSTER NO.3 per piece</b>	40
Served with Amalfi lemon	
<b>Le nostre Tartare – Our Tartare Selection</b>	
<b>Salmone</b>	130
Alaskan wild salmon tartare, fennel confit and mango	
<b>Branzino</b>	150
Seabass tartare with apple compote and passion fruit	
<b>Tonno rosso</b>	160
Bluefin tuna tartare, lemon zest and caviar twist	

**Gran Piatto di crudi del Mediterraneo**  
Our selection of Mediterranean raw fish  
Allow us 20 minute – Min. 2 people

600

*\*Kindly note: The above items are not part of the half board package*

**CAVIAR**

Served with: Blini, egg yolk, red Tropea onion, sour cream, chives

**ASTRAKHAN PREMIUM  
OSETRA**

30 grams – 1125 AED  
50 grams – 1885 AED  
125 grams – 4700 AED

**BAKU OSETRA**

30 grams – 1225 AED  
50 grams – 1925 AED  
113 grams – 4350 AED

**BAKU BELUGA**

30 grams – 1350 AED  
50 grams – 2250 AED  
113 grams – 5085 AED

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(V) Vegetarian, (N) Nuts, (SH) Shellfish, (D) Dairy, (G) Gluten  
For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

All prices are in UAE Dirhams and are inclusive of 7% municipality fees and 5% VAT.

## ANTIPASTI FREDDI

### COLD STARTERS

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<b>Carpaccio di Fassona piemontese</b> (D)(N)	175
Fassona's beef carpaccio with fresh figs, rocket leaves and Parmesan flakes	
<b>Insalata Amalfi</b> (SH)	170
Pan-fried prawns, Taggiasca olives, green beans, avocado and cherry tomatoes	
<b>Burrata DOP con Pomodori datterino</b> (D)(V) 300 GR	165
Burrata DOP with datterino tomatoes and basil	
<b>Vitello Tonnato</b>	130
Slow cooked Piedmont veal with light tuna sauce and capers from Pantelleria	
<b>Insalata Piatti</b> (V)	90
Mix italian lettuce, tomato heritage, artichoke, Nocellara olives and balsamic dressing	

## ANTIPASTI CALDI

### HOT STARTERS

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<b>Parmigiana di Zucchine al Pesto e Provola affumicata</b> (D)(G)	120
Baked courgettes Parmigiana with smoked provola and basil pesto	
<b>Tonno e Pistacchio</b> (N)	160
Seared Bluefin tuna, pistaccio crust, sweet and sour onion	
<b>Zuppetta di Cozze</b> (SH)	140
Sautéed Mediterranean mussels with fresh datterino tomatoes	
<b>Polpettine al Sugo</b> (D)(G)	140
Wagyu meat balls with Neapolitan tomato ragout	
<b>Fritto Misto di stagione</b> (SH)(G)	180
Crispy deep fried selection of seafood served with tartare sauce	

## PIZZE

### OUR SIGNATURE THIN AND CRUSTY PIZZAS

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<b>Margherita</b> (V)(G)(D)	110
Buffalo Mozzarella, San Marzano tomato sauce and fresh basil	
<b>Pizza al Tartufo Nero di Norcia</b> (V)(G)	210
"Norcia" black truffle pizza	
<b>Burratina</b> (G)(D)(V)	145
San Marzano tomato sauce, Apulia burrata, rocket salad and fresh basil	
<b>Diavola</b> (G)(D)	130
Buffalo Mozzarella, San Marzano tomatoes sauce, spicy beef salami	

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**PRIMI PIATTI**  
**PASTA DISHES**

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<b>Tagliolini allo Scoglio</b> (SH)(G) Fresh tagliolini pasta with mussels, clams, prawns, squid and cherry tomatoes	190
<b>Spaghetti alle Vongole</b> (SH)(G) Spaghetti di Gragnano with clams, garlic and chili	160
<b>Fusilloni caserecci ai 3 Pomodori</b> (G)(V)(D) Fusilli with fresh tomato heritage and fresh basil	130
<b>Gnocchi al Ragù di Agnello</b> (G)(D) Home-made gnocchi with lamb white ragout	150
<b>Risotto ai Porcini</b> (D)(V) San Massimo carnaroli rice with Porcini mushrooms and Parmesan cheese	160
<b>Linguine all'Astice</b> (SH)(G) Linguine with lobster and fresh datterino tomatoes	300
<b>Maccheroncini alla Norma</b> (D)(G)(V) Home-made maccheroncini with aubergines, tomato sauce and salted Ricotta cheese	140
<b>Risotto con Gamberi rossi di Mazara del Vallo all'Evo e Limone di Sorrento</b> (SH) Carnaroli rice with Sicilian red prawns, extra virgin olive oil and Sorrento's lemon	210
<b>Ravioli Capresi</b> (D)(G)(V) Lightly smoked buffalo mozzarella filled ravioli with datterino sauce and fresh basil	170
<b>Agnolotti alla Genovese Napoletana</b> (D)(G) Hand made agnolotti filled with Wagyu beef and onion, topped with Caciocavallo cheese fondue	180

**Tagliolini al Tarufo / Truffe Tagliolini**

Nero di Norcia / Black from Norcia 280

Bianco d'Alba / White from Alba 600

*Upon availability*

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**SECONDI PIATTI**

**MAIN COURSES**

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<b>Branzino in padella con Scarola alla Napoletana</b> (N)	290
Pan-seared seabass and escarole served with roasted potatoes and pine nuts	
<b>Filetto di Tonno rosso ai ferri con riduzione al Balsamico di Modena</b>	270
Seared Bluefin tuna steak with balsamic reduction and shallot confit	
<b>Salmone con Asparagi bianchi</b>	210
Roasted Scottish salmon with white grilled asparagus and citronette	
<b>Scampi o Gamberoni reali alla Griglia</b>	
Grilled Langoustines	650
King Praws Carabineros on the grill	850

**CATCH OF THE DAY**

The freshest fish mercato in Dubai  
Cooked as you wish... and we really mean it!

Price in AED and it may vary based on the market

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<b>Cotoletta alla Milanese</b> (G)(D)	295
Veal Milanese on the bone with rocket salad and cherry tomatoes	
<b>Tagliata di Wagyu</b> (D) 300 GR	350
Wagyu Beef "tagliata" served with mashed potato	
<b>Galletto arrosto</b> (D)	165
Roasted boneless corn-fed cockerel served with baby vegetables	
<b>Agnello alla griglia</b> (D)	290
Pan-seared Lamb chops served with French beans	

**CONTORNI**

**SIDE ORDERS**

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<b>Mashed potato</b> (V)(D)	50
<i>Add truffle</i>	45
<b>Grilled asparagus</b> (V)	65
<b>Sauteed mushrooms</b> (V)	55
<b>Hand cut French fries</b> (V)	60
<b>Grilled vegetables</b> (V)	50
<b>Mix salad with cherry tomato</b> (V)	50

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