

CRUDI

RAW FISH

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

Gran Piatto di crudi del Mediterraneo 600

Our selection of Mediterranean raw fish

Allow us 20 minute – Min. 2 people

**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

BELUGA ADAMAS

30 grams – 1765 AED

GOLDEN ADAMAS

30 grams – 2650 AED

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

(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

Carpaccio di Fassona piemontese (D)(N)	180
Fassona's beef carpaccio with fresh figs, rocket leaves and Parmesan flakes	
Alici marinate in agrodolce (G)(N)	95
Marinated Anchovies with sweet and sour onions served with garlic bread	
Burrata DOP con Pomodori datterino (D)(V) 300 GR	170
Burrata DOP with datterino tomatoes and basil	
Vitello Tonnato	130
Slow cooked Piedmont veal with light tuna sauce and capers from Pantelleria	

<p>La nostra Tartare di Manzo 220</p> <p>Beef Tenderloin tartare, cappers, shallots, chives, mustard served with oregano crostini</p> <p>Prepared at the table - Min. 2 people</p> <p><i>*Kindly note: The above items are not part of the half board package</i></p>
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ANTIPASTI CALDI
HOT STARTERS

Parmigiana di Zucchine al Pesto e Provola affumicata (D)(G)	125
Baked courgettes Parmigiana with smoked provola and basil pesto	
Tonno e Pistacchio (N)	160
Seared Bluefin tuna, pistachio crust, sweet and sour onion	
Zuppetta di Cozze (SH)	140
Sautéed Mediterranean mussels with fresh datterino tomatoes	
Polpettine al Sugo (D)(G)	145
Wagyu meat balls with Neapolitan tomato ragout	
Fritto Misto di stagione (SH)(G)	180
Crispy deep fried selection of seafood served with tartare sauce	



LE INSALATE SALADS

Amalfi (SH) Pan-fried prawns, Taggiasca olives, green beans, avocado and cherry tomatoes	175
Piatti (V) Mix italian lettuce, tomato heritage, artichoke, Nocellara olives and balsamic dressing	95
Nizzarda Baby gem, green beans, tuna, taggiasca Olives, boiled eggs, tomatoes, red onions, boiled potato	140
Carciofi (D)(V) Fresh raw artichokes with parmisan cheese, semi dried tomato and gratin artichokes	90
Siciliana (V) Fresh fennell with orange, black olives and anchoives	90

PIZZE OUR SIGNATURE THIN AND CRUSTY PIZZAS

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

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PRIMI PIATTI
PASTA DISHES

Tagliolini allo Scoglio (SH)(G) Fresh tagliolini pasta with mussels, clams, prawns, squid and cherry tomatoes	195
Spaghetti alle Vongole (SH)(G) Spaghetti di Gragnano with clams, garlic and chili	165
Fusilloni caserecci ai 3 Pomodori (G)(V)(D) Fusilli with fresh tomato heritage and fresh basil	130
Maltagliati al Ragù di Vitello (G)(D) Home-made maltagliati with veal ragout	220
Risotto ai Porcini (D)(V) San Massimo carnaroli rice with Porcini mushrooms and Parmesan cheese	160
Linguine all'Astice (SH)(G) Linguine with lobster and fresh datterino tomatoes	300
Risotto con Gamberi rossi di Mazara del Vallo all'Evo e Limone di Sorrento (SH) Carnaroli rice with Sicilian red prawns, extra virgin olive oil and Sorrento's lemon	210
Ravioli Capresi (D)(G)(V) Lightly smoked buffalo mozzarella filled ravioli with datterino sauce and fresh basil	170
Agnolotti alla Genovese Napoletana (D)(G) Hand made agnolotti filled with Wagyu beef and onion, topped with Caciocavallo cheese fondue	180

Tagliolini al Tartufo / Truffle Tagliolini

Nero di Norcia / Black from Norcia 280

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SECONDI PIATTI MAIN COURSES

Branzino in padella con Scarola alla Napoletana (N)	290
Pan-seared seabass and escarole served with roasted potatoes and pine nuts	
Filetto di Tonno rosso ai ferri con riduzione al Balsamico di Modena	270
Seared Bluefin tuna steak with balsamic reduction and shallot confit	
Salmone con Asparagi bianchi	210
Roasted Scottish salmon with white grilled asparagus and citronette	
Scampi o Gamberoni reali alla Griglia	
Grilled Langoustines	650
King Prawns 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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Cotoletta alla Milanese (G)(D)	295
Veal Milanese on the bone with rocket salad and cherry tomatoes	
Tagliata di Filetto (D) 200 GR	290
Tenderloin Beef "sliced" served with mashed potato	
Galletto arrosto (D)	165
Roasted boneless corn-fed cockerel served with baby vegetables	
Agnello alla griglia (D)	290
Pan-seared Lamb chops served with French green beans	
Costata senz'osso alla brace (D) 300 GR	350
Wagyu rib-eye served with mushroom sauce and mix salad	

CONTORNI SIDE ORDERS

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

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