



## Antipasti

**Carpaccio di Branzino marinato all "orancio BD 7.00 NEW**  
Marinated Sea bass Carpaccio with orange zest

**Vol-au-Vent alla crema di Funghi BD 3.00 NEW**  
Puff Pastry Creamy Mushroom Vol-au-Vents

**Carpaccio di Manzo(N) BD 6.00**  
Hand-cut Angus beef Carpaccio with citrus dressing and pine seeds

**Carpaccio di Mare BD 6.00**  
Seafood Carpaccio with ponzu dressing

**Spadellata di Cozze e CapesanteBD 8.50**  
Sautéed Mussels with pan-seared Scallops

**Gamberi griglia letto di riduzione di cipolla rossa BD 4.00 NEW**  
Grilled Shrimps on a bed of red onion reduction

**Frittura di Calamari e Gamberoni BD 6.00**  
Fried Calamari, Prawns, zucchini served with fresh tomato sauce

**Pizza Margarita Or Vegetables BD 5.00 NEW**

**Bresaola della Valtellina BD 8.00**  
Cured Bresaola with lemondressing and 36-month aged ReggianoParmesan

**Parmigiana di MelanzaneBD 4.25**  
Baked eggplant with layers of mozzarella in a tomato and basil sauce

**Burrata Campana 330 gm BD 10.50/ 125 gm BD 5.00**  
Organic fresh Burrata cheese from Puglia with Roman Puntarelle salad

**Funghi Portobello allaGriglia con Parmigiano e un Pizzico di Aglio BD 3.00 NEW**  
Grilled Portobello mushrooms with parmesan cheese and a touch of garlic

**Cocktail di Gamberoni BD 4.50**  
Shrimps in a "cocktail sauce" served with grapefruit

## Insalate

**Insalata Caprese BD 6.00**  
Organic buffalo mozzarella from Caserta with cherry tomatoes and a fresh light basil sauce

**Insalata di Quinoa alla Mediterranea BD 4.50 NEW**  
Mediterranean salad with Quinoa flavor

**InsalataMediterranea con "Crudites" di Vegetali BD 5.50**  
Mediterranean Seafood salad with vegetables "crudités"

**Insalata di Spinaci e RoquefortBD 5.00**  
Baby Spinach salad with Roquefort and Champagne vinegar dressing

**Insalata Mista diPollo (N)BD 5.25**  
Baby greens with grilled organic Chicken, Parmesan cheese, avocado, walnuts and red fruit dressing

**InsalataTricolore BD 4.25**  
Arugula, radicchio and endive salad with balsamic and sesame oil dressing

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## Paste

**Spaghetti al Nero di Seppia con Calamari freschi e peperoncino BD 7.50 NEW**  
Squid ink Spaghetti Pasta with calamari touch of spicy

**Ravioli alla Massaia (A) BD 7.25**  
Veal or Beef and Spinach homemade ravioli in a wild mushroom cream sauce

**Pappardelle al Telefono BD 7.25**  
Pappardelle with Casertabuffalo mozzarella in a fresh tomato-basil cream sauce

**Linguine all' Aragosta(A) BD 13.50**  
Linguini with fresh Omani lobster and cherry tomatoes in lobster bisque

**Lasagne alla Bolognese BD 6.75**  
Homemade Bolognese Lasagna

**Fettuccine alle Delizie di Mare BD 9.00**  
Seafood Fettuccine with tomato concasse

**Penne all'Arrabbiata BD 6.75**  
Penne in a spicy tomato sauce

**Gnocchi di Patate ai Quattro Formaggi e Spinaci BD 6.50**  
Potato gnocchi with a four-cheese sauce and spinach

**Spaghetti Chitarra alle Vongole Veraci (A)BD 7.50**  
Homemade Spaghetti with Mediterranean seasonal Clams

**Tagliolini ai Funghi Porcini e Olio Tartufato BD 8.50NEW**  
Tagliolini pasta with porcini mushrooms and black truffle essence

**Tonnarelli Portofino ai Gamberi e Patate BD 7.50**  
Tonnarelli pasta "Portofino" style with pesto sauce, prawns and parmantier potatoes

## Risotti

**Risotto Barbabietola con Tonno scottato fresco BD 8.25 NEW**  
"Carnaroli" Risotto with Beetroot and seared fresh Tuna

**Risotto ai Funghi Porcini BD 8.50**  
" Carnaroli" Risotto with fresh Porcini mushrooms

**Risotto ai Gamberoni BD 8.25**  
"Carnaroli" Risotto with jumbo Shrimp

## Zuppe

**Vellutata di AsparagiBD 4.50**  
Bio green Bassano asparagus soup

**Minestrone alla Milanese BD 4.50**  
Milanese-style fresh vegetable soup

**Zuppa ai Funghi Trifolani (A) BD 4.50**  
Mushrooms veloute

**Zuppetta ai Frutti di Mare e Capesante BD 6.00**  
Sautéed mixed Seafood soup with scallops and cherry tomatoes

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## Secondi di Pesce

**Darna di Cernia Locale con Cozze e Vongole all' Acqua Pazza BD 11.50**

Fresh Hammour "acquapazza" style and sundried tomatoes

**Salmone Selvaggio con Passatina di Ceci e Sformatino al Parmigiano BD 12.00**

Wild Salmon in a chick peas emulsion sauce and Parmesan flan

**Tagliata di Tonno alla Mediterranea con Spinaci e Olio di Sesamo BD 12.50**

Yellow-tail Tuna "tagliata" Mediterranean style with spinach and sesame oil

**Branzino all'Isolana BD 14.00**

Wild Mediterranean Sea Bass with black olives, potatoes, cherry tomatoes and thyme

**Sogliola di Dover alla Mugnaia BD 17.00**

Dover Sole "Meuniere" with braised endive

**Merluzzo Nero Caramellato BD 13.50**

Caramelized Alaskan Black Cod with sautéed vegetables

**Piattodi Pesce con vendura BD 14.00 NEW**

Seafood Platter with vegetable

**Aragosta alla Griglia BD 13.50 NEW**

Grilled fresh Omani Lobster with lemon and extra virgin olive oil

## Secondi di Carne

**Costoletta di Vitello alla MilaneseBD 16.00**

Pounded and breaded Veal Chop served with arugula salad and cherry tomatoes

**Filetto Angus alla Griglia con Pura di Patate ed AsparagiBD 17.50**

Pan-seared USA certified Angus Tenderloin with mashed potatoes andgrilled asparagus

**Galletto al MattoneBD 8.50**

Marinated Baby Chicken grilled under a stone served with roasted potatoes and sautéed vegetables

**Costolette di Agnelloalla Toscana BD 10.00**

Lamb Chop rack in a Tuscan garlic and herbs sauce, roasted potatoes, mushrooms and olives

**Ossobuco di Vitello con Risotto allo Zafferano (A) BD 13.50**

Slowly braised Veal Shank served with saffron risotto

**Entrecotte di Manzo al Carbondolce, Insalata di Rucola e Patatine al Rosmarino BD 16.00**

Grilled prime-aged New York Steak served with arugula salad and roasted rosemary potatoes

**Angus Cowboy Rib eye di Manzo 360 gm BD 17.00 NEW**

Cowboy Angus Beef Rib eye with rocket salad, cherry tomatoes

**Scaloppina di Vitello al Limone (A) BD 11.50**

Veal Piccata served with fresh broccoli and rosemary roasted potatoes

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## Dolci

**Ciocolatissimo BD 4.50**

Soft chocolate soufflé with vanilla ice cream and Millefiori honey

**Tiramisu' della Clasica(A) BD 4.00**

Classic Italian Tiramisu

**Strudel di Mele con Gelato alla Vanigliae Salsa ai Lamponi BD 4.50**

Filo pastry Apple Strudel with vanilla Ice Cream and raspberry sauce

**Tagliata di Frutta Esotica BD 6.50**

Exotic Fruit Platter

**Gelati e Sorbetti della CasaBD 3.50**

Selection of Ice Creams and Sorbets

**Pannacotta BD 3.50**

Pannacotta with raspberry sauce

**Frutti di Bosco BD 5.00**

Selection of seasonal Wild Berries topped with homemade Chantilly cream

**Torta di mele con gelato alla Vaniglia BD 3.50 NEW**

Apple Pie with Vanilla Ice cream

**Torta di formaggio Siciliana BD 3.00 NEW**

Siciliana Cheese Cake

**Limone Mirage BD 3.00 NEW**

Lemon Tart topped with fresh fruits

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## A La Carte Menu

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