

## ANTIPASTI/STARTERS

<b>INSALATA DI FINOCCHI (N) (VG) (H)</b> Home grown mesclun lettuce, kale, fennel, cucumber, orange, seeds & walnuts dressing	<b>65</b>
<b>INSALATA PANTELLERIA (VG) (H)</b> Potatoes, frigitello capsicum, heirloom tomatoes, Taggiasca olives, red onion, oregano	<b>65</b>
<b>BRUSCHETTA AL POMODORO (G) (VG)</b> Apulian semolina bread, Datterino tomatoes, cucumber, rocket, red onion	<b>75</b>
<b>BURRATA (D) (N)</b> Burrata cheese, roasted grapes, balsamic onion, figs, kale pesto	<b>95</b>
<b>CAPRESE DI BUFALA (D)</b> Buffalo mozzarella, heirloom tomato, vegetable tapenade	<b>90</b>
<b>TONNO SCOTTATO (S) (N)</b> Pan seared tuna, potato, green beans, basil cream	<b>90</b>
<b>BRANZINO MARINATO (S) (N)</b> Sea bass carpaccio, Taggiasca olives, almond sauce, zucchini	<b>90</b>
<b>VITELLO TONNATO (D) (S) (E) (SD)</b> Slow cook veal loin, tuna sauce, anchovies, Taggiasca olives, caper berries	<b>90</b>
<b>SELEZIONE SALUMI DI MAIALE (P) (G)</b> Italian pork cold cuts, homemade pickled vegetable, fried bread dumpling	<b>95</b>
<b>MINISTRONE (VG) (H)</b> Seasonal vegetable soup	<b>60</b>
<b>CREMA DI CECI (G) (VG) (H)</b> Chickpeas velouté, black Tuscany cabbage, semi dried tomato, croutons	<b>65</b>

## PASTA/MAIN COURSE

<b>PENNE ALL' ARRABBIATA (G) (VG)</b> Cherry tomato sauce, garlic, chilli, parsley	<b>95</b>
<b>RAVIOLI DI BURRATA, MELANZANA, RICOTTA AFFUMICATA (G) (D) (E) (V)</b> Burrata ravioli, eggplant sauce with San Marzano tomato, smoked ricotta	<b>125</b>
<b>GNOCCHI AI FUNGHI (G) (D) (E) (V) (SD)</b> Potato gnocchi, mushroom sauce, black truffle	<b>120</b>
<b>RISOTTO AI FRUTTI DI MARE (D) (S) (SU)</b> Seafood risotto, gulf prawn, calamari, mussels & clams	<b>125</b>
<b>TAGLIATELLE ALLA BOLOGNESE (G) (D) (E)</b> Homemade tagliatelle, slow cooked beef ragout	<b>110</b>
<b>SPAGHETTI CARBONARA (P) (D) (G) (E)</b> Egg sauce, pork guanciale, pecorino cheese, black pepper	<b>115</b>

## SECONDI/MAIN COURSE

<b>BRANZINO (S) (A)</b> Crispy skinned sea bass, chickpeas puree, clams & mussels	<b>135</b>
<b>TRIGLIA ALLA LIVORNESE (S) (A) (SD)</b> Red snapper, cherry tomato soup Mediterranean style	<b>145</b>
<b>GAMBERI E CAPESANTE AL VERDE (S) (SU)</b> Gulf prawn & scallop, zucchini, gem lettuce, preserved lemon	<b>150</b>
<b>POLLETTO ALLA CACCIATORA</b> Cornfed chicken, bell pepper, mushrooms, tomato sauce & carrots puree	<b>125</b>
<b>OSSOBUCO (G) (D) (A) (E) (SD)</b> Braised veal shank, saffron mashed potatoes, sautéed baby carrots	<b>135</b>
<b>AGNELLO (D)</b> Braised lamb shoulder, king oyster mushrooms, potato & pecorino millefeuille	<b>145</b>

## PIZZA

<b>MARGHERITA (G) (D) (V)</b> Mozzarella fior di latte, tomato, basil	<b>75</b>
<b>CAPRICCIOSA (G) (D) (P)</b> Mozzarella fior di latte, tomato, cooked ham, artichokes, mushrooms, Taggiasca olives	<b>90</b>
<b>QUATTRO FORMAGGI (G) (D) (V)</b> Mozzarella fior di latte, pecorino cheese, gorgonzola, provolone	<b>80</b>
<b>DIAVOLA (G) (D)</b> Mozzarella fior di latte, tomato, beef salame, scamorza, black olives, chilli	<b>90</b>
<b>PROSCIUTTO DI PARMA (G) (D) (P) (SD)</b> Mozzarella fior di latte, tomato, Parma ham, rocket salad, shaved parmesan	<b>95</b>

<b>CRUDAIOLA (G) (D) (N)</b> Burrata, marinated datterino tomatoes, basil pesto, salted ricotta	<b>90</b>
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<b>FOCACCIA AL ROSMARINO (G) (VG)</b> Bread garlic and rosemary oil	<b>50</b>
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## CONTORNI/SIDE DISH

<b>PURÉ DI PATATE AL TARTUFO (D) (V)</b> Truffle potato mash	<b>45</b>
<b>VERDURE DI STAGIONE ALLA GRIGLIA (VG)</b> Grilled roots and vegetables	<b>40</b>
<b>INSALATA MISTA (VG) (H) (SU)</b> Our garden mix lettuce	<b>40</b>
<b>BROCCOLINI (VG) (H)</b> Sautéed baby broccoli	<b>40</b>

## JOURNEY THROUGH ITALY

### REGION: CAMPANIA

<b>LA PARMIGIANA (D) (G)</b> Eggplant and tomato sauce mille feuille, provolone and parmesan cheese, basil	<b>80</b>
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### REGION: SICILIA

<b>TAGLIOLINO AI CROSTACEI E PESTO SICILIANO (G) (D) (E) (S)</b> Lobster and prawns sauce, almond and sun-dried tomato pesto	<b>160</b>
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### REGION: PUGLIA

<b>FRITTO MISTO DI MARE (G) (S) (SU)</b> *good for sharing Mix deep fried Adriatic seafood	<b>135</b>
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### REGION: LOMBARDIA

<b>COTOLETTA MILANESE (G) (E) (D) (SD)</b> *good for sharing Veal chop cutlet, rocket salad, dry tomatoes, shaved parmesan	<b>280</b>
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### REGION: TOSCANA

<b>FIorentina DI FASSONA 1.2KG</b> *good for sharing (HB) 500 /650 Italian T-bone steak grill, served with sautéed seasonal vegetables and roasted potatoes	
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(Not included in half board)



# SPLENDIDO

S O C I A L B A R & K I T C H E N

(G) Gluten, (D) Dairy, (S) Seafood, (N) Nuts, (V) Vegetarian, (VG) Vegan, (E) Egg, (A) Alcohol, (P) Pork, (H) Healthy, (SD) Signature Dish, (SU) Sustainable, (HB) Half Board Supplement  
All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.

The Ritz-Carlton Dubai, Al Mamsha Street, Jumeirah Beach Residences, P.O. Box 26525, Dubai, United Arab Emirates +971.4.399.4000