

ANTIPASTI / STARTER

- INSALATA DI CICORIA (D,MD,N,V) 65

Chicory, fig, goat cheese, pickled walnuts, walnuts dressing
- INSALATA DI PANZANELLA (D,E,G,MD,N,V,SP) 70

Heirloom tomato, taggiasca olive, cucumber, red onion, feta, croutons, citrus dressing
- BRUSCHETTA AL POMODORO (G,V,SP) 70

Apulian semolina bread, datterino tomatoes, garlic, red onion, rocket
- BURRATA PUGLIESE (D,G,N,SP) 98

Burrata cheese, roasted grapes, balsamic onion, fig, kale pesto
- CARPACCIO DI TONNO AFFUMICATO (F,MD) 98

Smoked tuna carpaccio, fennel, grapes fruit, olives, lemon dressing
- CARPACCIO DI BRANZINO (F) 90

Sliced sea bass, castelvetrano olive, puffed quinoa, orange, pink pepper
- FRITTURA DI PARANZA (CR,E,F,G,M,MD) 105

Crispy fried soft-shell crab, prawn, whitebait, calamari, zucchini, lemon aioli
- VITELLO TONNATO (E,F,SP) 95

Slow cook veal loin, tuna sauce, anchovies, taggiasca olives, caper
- TAGLIERE DI SALUMI DI MAIALE (G,P,SP) 115

Italian pork cold cuts, homemade pickled vegetable, fried pizza dough

ZUPPE / SOUP

- CACIUCCO ALLA LIVORNESE (A,CR,F,G,M,MD) (HB) 45/125

Assorted mediterranean seafood stew, fennel, bread crouton
- MINISTRONE (V) 60

Seasonal vegetable soup

PASTA E RISOTTO

- SPAGHETTO AL PESTO E STRACCIATELLA (D,G,N,V) 115

Basil & pistachio pesto, stracciatella cheese, confit tomato
- RISOTTO AI FUNGHI (D,V) 115

Carnaroli rice, wild mushroom, black truffle, parmesan cheese
- RAVIOLI DI MELANZANA (D,G,V) 120

Eggplant ravioli, burrata cheese, datterino sauce, basil emulsion
- FREGOLA ALLA MEDITERRANEA (CR,D,F,G,M) 125

Hand rolled semolina pearls, prawn, calamari, clam, mussel, saffron
- LINGUINE ALLE VONGOLE (A,CR,G) (HB) 50/150

Clams, white wine, garlic, olive oil, red chilli pepper
- TAGLIATELLE ALLA BOLOGNESE (A,D,E,G) 110

Homemade tagliatelle, slow cooked beef ragout, parmesan cheese
- MEZZE MANICHE ALLA GENOVESE (A,D,G) 125

Mezze maniche pasta, beef and onion stew, neapolitan sauce
- SPAGHETTI ALLA CARBONARA (D,E,G,P) 125

Egg sauce, pork guanciale, pecorino cheese, black pepper

SECONDI / MAIN COURSE

- FILETTO DI BRANZINO (D,F) 155

Pan seared sea bass, braised endive, carrot orange puree
- POLPO ALLA GRIGLIA (D,E,G,M,MD,N) 150

Grilled Octopus, barley, basil pesto, lemon aioli
- POLLETTO AL FORNO (D,F,SP) 135

Roasted corn fed chicken, diavola sauce, potato, salmoriglio
- COSTINE D'AGNELLO GRIGLiate (D,G) 155

Roasted lamb chop, green peas puree, baby beetroot, pomegranate jus
- GUANCIA DI MANZO (A,D,F) (HB) 70/170

Braised beef cheek, mashed potato, sautéed baby carrot, salsa verde
- COTOLETTA ALLA MILANESE (D,E,G,MD,N) (HB) 100/280

Breaded veal chop, rocket salad, shaved parmesan cheese, pesto aioli

CONTORNI / SIDE DISHES

- PATATE ARROSTITE (D,V) 45

Roasted potato, garlic, rosemary
- FUNGHI TRIFOLATI (D,V) 40

Sautéed mushroom, parsley
- BROCCOLINI ALLA GRIGLIA (V) 45

Garlic charred broccolini
- PUREE DI PATATE (D,V) 45

Mash potato, chives

PIZZA

- MARGHERITA (D,G,V) 90

Tomato san marzano, mozzarella fior di latte, basil
- DIAVOLA (D,G) 115

Tomato san marzano, mozzarella fior di latte, beef salami
- TONNO E CIPOLLA (D,G,F) 95

Tomato san marzano, mozzarella fior di latte, tuna in oil, red onion tropea
- TARTUFO (D,G,V,SP) (HB) 50/125

Black truffle mushroom sauce, mozzarella fior di latte, mushroom, parmesan
- FORMAGGI E MIELE (D,G,N,V) 105

Mozzarella fior di latte, gorgonzola, parmesan, provola, ricotta, organic honey, walnuts
- PESTO E ASPARAGI (D,G,N,V) 95

Basil pesto, mozzarella fior di latte, asparagus, rocket, ricotta salata
- PROSCIUTTO DI PARMA (D,G,P) (HB) 50/120

Tomato san marzano, mozzarella fior di latte, parma ham, rocket, parmesan

DOLCI / DESSERT

- TIRAMISU (D,E,G) 55

Savoiardi biscuit, mascarpone cream, espresso coffee
- VANILLA CRÈME BRULEE (D,E,G,N) 45

Custard creme glazed with caramelized sugar, mix berries
- TORTA CAPRESE (D,E,G,N) 45

Almond-chocolate cake, hazelnut ice cream, caramelized almonds, chocolate sauce
- SORBETTO AL LIMONE (D,E,G,N) 60

Lemon sorbet amalfi style, pistachio cream, fresh berries, crumble
- CROSTATINA ALLE MELE CON GELATO ALLA VANIGLIA (D,G,N) 45

Apple tart, with vanilla gelato
- SELEZIONE DI FORMAGGI (D,G,N) (HB) 30/95

Artisan cheese selection, crackers, dried fruit, jam
- GELATI E SORBETTI (D,E,G,N) 35

Gelati: vanilla, chocolate, pistachio, hazelnut
Sorbet: mango, passion fruit, strawberry



(A) Alcohol, (C) Celery, (CR) Crustacean, (D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupins, (M) Mollusks, (MD) Mustard, (N) Nuts, (PN) Peanuts, (P) Pork, (S) Sesame, (SY) Soya, (SP) Sulfites, (SD) Signature Dish, (SU) Sustainable, (V) Vegetarian, (HB) Half Board Supplement
All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.