

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) 70

Heirloom tomato, taggiasca olive, cucumber, red onion, feta, croutons, citrus dressing

BRUSCHETTA AL POMODORO (G,V) 70

Apulian semolina bread, datterino tomatoes, red onion, rocket

BURRATA PUGLIESE (D,G,N) 98

Burrata cheese, roasted grapes, balsamic onion, kale pesto

FRITTURA DI PARANZA (CR,E,F,G,M,MD) 105

Crispy soft-shell crab, prawn, whitebait, calamari, zucchini, lemon aioli

VITELLO TONNATO (E,F) 95

Slow cook veal loin, tuna sauce, anchovies, taggiasca olives, caper

TAGLIERE DI SALUMI DI MAIALE (G,P) 115

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

ZUPPE / SOUP

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

Wild mushroom, black truffle, parmesan

FREGOLA ALLA MEDITERRANEA (CR,D,F,G,M) 125

Prawn, calamari, clam, mussel, saffron

TAGLIATELLE ALLA BOLOGNESE (A,D,E,G) 110

Homemade tagliatelle, slow cooked beef ragout, parmesan cheese

SPAGHETTI ALLA CARBONARA (D,E,G,P) 125

Egg sauce, pork guanciale, pecorino cheese, black pepper

PIZZA & CALZONE

MARGHERITA (D,G) 90

Tomato san marzano, mozzarella fior di latte, basil

DIAVOLA (D,F,G) 115

Tomato san marzano, mozzarella fior di latte, beef salami

TONNO E CIPOLLA (D,G) 95

Tomato san marzano, mozzarella fior di latte, tuna in oil, red onion tropea

TARTUFO (D,G) (HB) 50/125

Black truffle mushroom sauce, mozzarella fior di latte, mushroom, parmesan

FORMAGGI E MIELE (D,G,N) 105

Mozzarella fior di latte, gorgonzola, parmesan, provola, ricotta, organic honey, walnuts

PESTO E ASPARAGI (D,G,N) 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

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.

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