

ANTIPASTI / STARTERS

INSALATA DI FINOCCHI (N) (VG) (H) Home grown mesclun lettuce, kale, fennel, cucumber, orange, seeds & walnuts dressing	65
INSALATA DI LATTUGHINO E GORGONZOLA (D) (G) (V) Baby gem lettuce, gorgonzola dressing, focaccia crumble, figs	65
BRUSCHETTA AL POMODORO (G) (VG) Apulian semolina bread, Datterino tomatoes, cucumber, rocket, tropea onion	70
BURRATA (D) (N) (V) Burrata cheese, roasted grapes, balsamic onion, figs, kale pesto	98
CAPRESE DI BUFALA (D) (V) Buffalo mozzarella, heirloom tomato, vegetable tapenade	90
CARPACCIO DI TONNO AFFUMICATO (S) Smoked tuna carpaccio, homegrown lettuce, green olives, capers, gremolada	98
INSALATA DI FRUTTI DI MARE (S) Salmon, cuttlefish, prawns, octopus, mussels, clams, tomato, fennel, potatoes, citrus dressing	110
VITELLO TONNATO (D) (S) (E) Slow cook veal loin, tuna sauce, anchovies, Taggiasca olives, caper berries	
BRESAOLA (D) Thinly sliced bresaola, Aristeo cheese, baby spinach, red currant	
SELEZIONE SALUMI DI MAIALE (P) (G) (D) Italian pork cold cuts, homemade pickled vegetable, fried bread dumpling	105

SOUP

MINISTRONE (VG) Seasonal vegetable soup	60
ZUPPETTA DELL'ADRIATICO (S) (G) (A) Seafood stew, Adriatic style with garlic croutons	125 (HB 40)

PIZZA

FOCACCIA AL ROSMARINO (G) (VG) Bread garlic and rosemary oil	55
MARGHERITA (G) (D) (V) Mozzarella fior di latte, tomato San Marzano, basil	80
QUATTRO FORMAGGI (G) (D) (V) Mozzarella fior di latte, pecorino cheese, gorgonzola, provolone, parmigiano reggiano	90
FUNGHI (G) (D) (V) Mozzarella fior di latte, tomato San Marzano, champignon, parmigiano reggiano	85
TONNO E CIPOLLA (G) (D) (S) Mozzarella fior di latte, tomato San Marzano, tuna in oil, red onion Tropea, parmigiano reggiano, rocket leaves	95
CAPRICCIOSA (G) (D) (P) Mozzarella fior di latte, tomato San Marzano, cooked ham, artichokes, mushrooms, taggiasca olives	95
DIAVOLA (G) (D) Mozzarella fior di latte, tomato San Marzano, beef, salame, scarmoza, black olives, chili	105
PROSCIUTTO DI PARMA (G) (D) (P) Mozzarella fior di latte, tomato San Marzano, Parma ham, rocket salad, shaved parmigiano reggiano	115

SECONDI / MAIN COURSE

BRANZINO ALLA LIVORNESE (S) (A) Atlantic sea bass, calamari, cherry tomato soup Mediterranean style, olives, capers	155
BACCALA', TOPINAMBUR E NOCCIOLA (S) (D) (G) (N) Cod fish, topinambur puree, hazelnut crust, parmesan foam	185 (80 HB)
CALAMARETTI RIPIENI (S) (G) (N) Stuffed Calamari, broad beans and seasonal sauteed vegetables	145
POLLETTO ALLA CACCIATORA Cornfed Chicken, bell pepper, mushrooms, tomato sauce & carrots puree	135
COSCIOTTO DI AGNELLO ARROSTO (G) Roasted lamb rum, broad beans puree, crunchy chickpeas polenta, broccolini	145
GUANCIA DI MANZO (D) (A) Braised beef cheek, mashed potatoes, sautéed baby carrots, salsa verde	165

PASTA / MAIN COURSE

PENNE ALL' ARRABBIATA (G) (D) (V) Cherry tomato sauce, garlic, chilli, parmesan cheese, parsley	95
RAVIOLI DI BURRATA, MELANZANA, RICOTTA AFFUMICATA (G) (D) (E) (V) Burrata ravioli, eggplant sauce with San Marzano tomato, smoked ricotta	115
SEDANI ALLA PARMIGIANA (G) (D) (N) (V) Durum wheat pasta, eggplant parmigiana, straciatella, basil pesto	108
RISOTTO AL VERDE E CACIOTTA AL TARTUFO (D) (V) Asparagus risotto, fresh peas, broccolini, truffle cheese	110
LINGUINE ALLE VONGOLE (G) (S) (A) Linguine pasta, Local Clams, garlic, parsley	145
MEZZEMANICHE ALLA GENOVESE (D) (G) Mezzemaniche pasta with beef and onion stew ragout	125
TAGLIATELLE ALLA BOLOGNESE (G) (D) (E) (A) Homemade tagliatelle, slow cooked beef ragout, parmesan cheese	105
SPAGHETTI CARBONARA (P) (D) (G) (E) Egg sauce, pork guanciale, pecorino cheese, black pepper	125

CONTORNI / SIDE DISH

PURÉ DI PATATE AL TARTUFO (D)(V) Truffle Potato Mash	45
VERDURE DI STAGIONE ALLA GRIGLIA (VG) Grilled Vegetables	40
INSALATA MISTA (VG) Our Garden Mix Lettuce	35
BROCCOLINI (VG) Sautéed baby broccoli	40

ASPARAGUS MENU

ASPARAGI CLASSICI (P) (D) (E)

250 gm asparagus, parmesan foam, new potatoes, prosciutto Parma
White Asparagus AED 145 / Green Asparagus AED 125

PIZZA SALMONE E ASPARAGI (D) (G) (S)

Truffle pizza, straciatella, asparagus, cured salmon
White Asparagus AED 145 / Green Asparagus AED 125

RISOTTO PISELLI, FOIE GRAS E ASPARAGI (D)

Risotto fresh peas, soft goat cheese, foie gras de canard and asparagus
White Asparagus AED 145 / Green Asparagus AED 115

FILETTO DI VITELLO, GNOCCO ROMANO, CARDONCELLI E SALSA AL CHIANTI (D) (G) (A)

Roasted veal tenderloin, romans gnocco, Asparagus, Cardoncelli mushrooms, chianti espagnole beef sauce
White Asparagus AED 185 / Green Asparagus AED 165

FILETTO DI SOGLIOLA ATLANTICA, VELLUTATA ALLO ZAFFERANO, COZZE, VONGOLE E ASPARAGI (S) (G)

Sole filet, saffron velouté, clams, mussels, and sautéed asparagus
White Asparagus AED 165 / Green Asparagus AED 145



SPLENDID 
RISTORANTE