

CRUDI

CRUDO DI RICCIOLA (DF) (R) (LS) 95

Amalfi lemon, yellowtail, tomato coulis, puffed quinoa

CRUDO DI ORATA (DF) 95

Sea bream, yellow tomato gazpacho, mango and passion fruit sauce

TARTARE DI TONNO (DF) (R) 130

Blue fin tuna tartare, avocado, green tomatoes, roasted almonds

ANTIPASTI

POLPO E PEPERONI (DF) (SF) (GF) 130

Roasted octopus, capsicum, Amalfi lemon cream

FRITTO MISTO (SF) (E) (DF) 135

Fried calamari, prawns, zucchini, carrots, potatoes, garlic mayonnaise

VITELLO TONNATO (DF) (MU) (E) 110

Roasted veal tenderloin, tuna and anchovies sauce, capers

CARPACCIO DI MANZO (MU) (N) (E) (R) 130

Beef striploin, rocket, parmesan, mustard, basil pesto

CARPACCIO DI RAPEROSSE (V) (GF) 85

Beetroot carpaccio, goat cheese, sunflower seeds

GAZPACHO DI PANZANELLA (V) 85

Cold soup of fresh vegetables, croutons

MELANZANE ALLA PARMIGIANA (V) 95

Fried eggplant, tomato sauce, mozzarella, parmesan

APERITIVO ALL'ITALIANA

TAGLIERE VEGETARIANO (V) (N) 140

Mixed platter including cheese, arancini, bruschetta, vegetables

TAGLIERE CALA VISTA (N) 180

Chef selection of cured meats including 'Tagliere Vegetariano'

INSALATE

BURRATA POMODORI (N) (V) (LS)

Burrata, Datterino tomatoes, basil pesto

For Two 95

For Four 165

INSALATA DI AGRUMI (GF) (V) (N) 70

Citrus salad, avocado, salted ricotta, truffle dressing

MELONE, SPECK E STRACCIATELLA (GF) 95

Marinated melon, smoked beef ham, stracciatella, asparagus

INSALATA DI CARCIOFI E FICHI (N) (GF) (V) 85

Artichokes and figs salad, rocket leaves, walnuts, truffle and balsamic dressing

PIZZA

All of our pizzas can be prepared with a gluten-free dough.
It may still contain traces of gluten.

LA MARINARA (VG) (DF) 85

Tomato sauce, garlic, basil, oregano

LA BURRATA (V) (LS) 110

Tomato sauce, burrata, semi-dried tomatoes, olives, oregano

LA CARPACCIO DI MANZO (R) (N) 145

Fior di latte, basil pesto, marinated beef, parmesan

PIZZA BRUSCHETTA (VG) (DF) 110

Candy tomatoes, grilled zucchini, grilled artichoke, capers, olives, rocket, basil

LA MARGHERITA (V) 100

Tomato sauce, fior di latte, pecorino

LA QUATTRO FORMAGGI (V) 110

Gorgonzola, pecorino, smoked provola, buffalo mozzarella

LA PICCANTE 125

Tomato sauce, fior di latte, spicy salami

LA TARTUFO* (V) 240

Truffle paste, fior di latte, stracciatella, pecorino, fresh truffle, parsley

LA NAPOLETANA (SF) (DF) 125

Tomato sauce, anchovies, tomatoes, olives, oregano

LA TONNO E CIPOLLA 145

Fior di latte, tuna belly, dried yellow tomatoes, tropea onion

● Signature dish | * - Not included in Halfboard, an additional fee of AED 100 applies | ** - Not included in Halfboard | E - Egg | N - Nuts | MU - Mustard
R - Raw food/Crudo | SF - Seafood | DF - Dairy Free | GF - Gluten Free | VG - Vegan | LS - Locally Sourced

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens.

All prices are in UAE Dirhams, inclusive of 10% service charge and 5% VAT, and subject to 7% municipality tax.

PASTE E RISOTTI

Add fresh black truffle to your pasta **100**

PACCHERI POMODORO

Paccheri, tomato sauce, parmesan

Basilico (V) 85

Arrabiata (DF) (V) 85

● **CNUDI RICOTTA E SPINACI** (V) (E) 95

Ricotta and spinach gnocchi, tomato sauce, parmesan

● **RAVIOLI CAPRESI** (V) (E) (N) 95

Ricotta and spinach ravioli, tomato sauce, basil pesto, buffalo burrata

RISOTTO AI FUNGHI

 (V) (GF) 120

Carnaroli rice, wild mushrooms, parmesan

RISOTTO ALLO ZAFFERANO

E POLPO

 (SF) (GF) 140

Carnaroli rice, saffron, octopus

LINGUINE ALLE VONGOLE

 (SF) (DF) 145

Linguine, clams

CHITARRINE ALL'ASTICE*

 (SF) (E) 250

Homemade chitarrine, lobster, cherry tomatoes

TAGLIATELLE ALLA BOLOGNESE

 (E) 135

Homemade tagliatelle, wagyu beef bolognese

● **TAGLIOLINI AL LIMONE**

Homemade tagliolini

Con Parmigiano Reggiano (E) (V) 130

Con Caviale * (E) (F) 250

FUSILLONI CACIO E PEPE

 (D) (V) 120

Fusilloni, parmesan and pecorino fondue, peppers, artichokes

● **AGNOLOTTI** (E) 140

Braised oxtail ravioli, parmesan, aged balsamic

CONTORNI

FRENCH FRIES

 (V) 40

MASHED POTATOES

 (DF) (GF) (V) 45

ROASTED POTATOES

 (GF) (V) (DF) 45

TOMATO SALAD

 (GF) (V) (DF) 45

GRILLED VEGETABLES

 (GF) (V) (DF) 45

CAPONATA

 (N) (V) 50

ASPARAGUS, LEMON & PARMESAN

 (GF) (V) 50

ROCKET SALAD WITH TOMATOES & PARMESAN

 (GF) (V) 45

SECONDI

● **FILETTO DI ORATA E SALSA ALLA LIVORNESE** (SF) (GF) (DF) (N) 210

Sea bream fillet, livornese sauce, caponata

DENTICE ALLA GRIGLIA

 (SF) (GF) 210

Grilled red snapper fillet, white asparagus, lemon sauce

● **POLPETTE DELLA NONNA** (N) (E) 150

Wagyu beef meatballs, tomato sauce

TAGLIATA DI MANZO*

 (GF) 330

Grilled angus beef tenderloin, rocket cherry tomato salad, parmesan

SCALOPPINA DI POLLO AL LIMONE

 (LS) 150

Chicken breast, lemon chicken jus, sautéed baby spinach

● **LA MILANESE*** (E) 310

Veal milanese, rocket, tomatoes, parmesan cream

PIATTI PER LA FAMIGLIA

Sharing for 2 persons

BRANZINO ALLA

MEDITERRANEA *

 (GF) (SF) 470

Baked whole sea bass, taggiasca olives, vegetables

LA FIORENTINA**

 (GF) (DF) 895

Black angus T-Bone steak with a choice of two side dishes

POLPETTE DELLA

FAMIGLIA*

 (E) (N) 300

Spaghetti, wagyu beef meatballs, tomato sauce

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