

SECONDI DI PESCE E DI CARNE

DENTICE alla MEDITERRANEA   
Red Sea Bream, Seafood Sauce, Tomato, Capers, Lemon
Olives Tapenade
175

BRANZINO al FORNO   
Baked Sea Bass, Roasted Potato
Cherry Tomato, Parsley
175

ZUPPA di PESCE  
Seafood Soup, Grilled Garlic Bread
190

TAGLIATA di MANZO 
Grilled Ribeye Steak, Arugula & Parmesan Salad
Aged Balsamic Vinegar
220

POLPETTE della NONNA 
Meatballs, Parmesan, Tomato Sauce, Basil
Grilled Garlic Bread
135

SCALOPPINA di POLLO  
Chicken Breast, Lemon & Mushroom Sauce
Sun Dried Tomato, Breadcrumbs
130

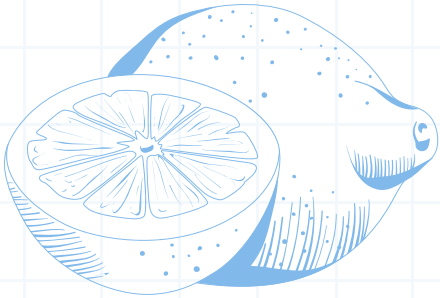
CONTORNI

CAVOLFIORI GRATINATI  
Gratin Cauliflower with Parmesan
50

PATATE al FORNO  
Herb Roasted Potatoes
50

CAPONATA   
Fried Eggplant, Capers, Olives, Basil and Tomato
60

ASPARAGI GRIGLIATI   
Grilled Green Asparagus, Parmesan, Herbs
50



DESSERT

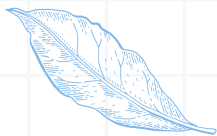
TIRAMISU'  
Lady Finger Biscuits, Espresso Coffee
Mascarpone Cream, Dark Cocoa Powder
60

PANNA COTTA   
Cream Pudding, Berry Compote, Honey
60

CREME BRULEE' 
Creamy Vanilla Custard
Caramelised Sugar
60

TORTA CAPRESE  
Almond Chocolate Cake, Served with
Warm Vanilla Sauce
65

GELATO e SORBETTO  
Various Flavors
25 per scoop



MENU



CRUDI

TARTARA di TONNO

🐟 N GF

Yellowfin Tuna, Avocado, Mango, Soy Mayo, Pistachio
100

CARPACCIO di BRANZINO

🐟 GF

Seabass Carpaccio, Heirloom Tomato, Lemon, Jalapeño
Parsley & Yellow Tomato Dressing
100

TARTARA di MANZO

GF D N

Angus Beef, Mushrooms, Parmesan, Almond
Black Truffle, Dijon Mustard Dressing
120

CARPACCIO di MANZO

GF D

Fassona Beef, Red Onion, Quail Eggs, Parmesan, Arugula
110

INSALATE

TRICOLORE

GF VG D N

Arugula, Radicchio, Red Sorrel, Fig, Gorgonzola, Walnuts
Red Radish, Balsamic Vinegar Dressing
70

PANZANELLA

V

Tomato, Cucumber, Red Onion, Olives, Basil
Croutons, Capsicum, Gazpacho Dressing
70

PRIMAVERA

N D GF VG

Fava Beans, Pecorino Cheese, Green Leaves, Almonds
Honey & Lemon Dressing
75

CAESAR & AVOCADO

D

Chicken, Romaine Lettuce, Quail Eggs, Parmesan
Croutons, Avocado, Lemon, Caesar Dressing
120

MARE MARE SIGNATURE

SPAGHETTI alle VONGOLE

S D A

Fresh Venetian Clams, Garlic, White Wine, Fresh Chili
165

LINGUINE all' ASTICE

S D A

Half Lobster, Cherry Tomato, Lemon & Basil
295

ANTIPASTI

ARANCINI

VG D N

Crispy Tomato Rice Balls, Smoked Provola, Basil Sauce
85

BRUSCHETTA

V N D

Toasted Garlic Bread, Cherry Tomato, Burrata, Basil
75

BURRATA

N VG D

Apulia Cheese, Pachino Cherry Tomato, Heirloom Tomato, Basil
120

PARMIGIANA

VG D

Eggplant, Mozzarella, Tomato Sauce, Parmesan, Basil
90

CALAMARI FRITTI

Fried Baby Calamari, Tartar Sauce

90

VITELLO TONNATO

GF

Slow Cooked Veal Loin, Tuna Sauce, Capers, Lemon
125

POLPO alla BRACE

Grilled Octopus, Capsicum Sauce, Potato Salad, Olives, Croutons
120

MINISTRONE

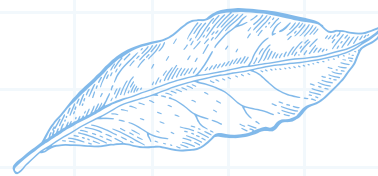
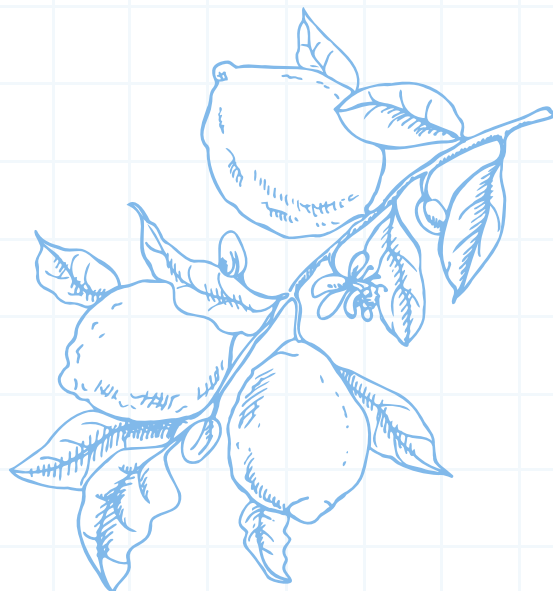
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Mixed Vegetables, Beans, Macaroni Pasta
70

ZUPPA di POMODORO

VG D

Tomato Soup, Burrata Cream, Croutons, Basil
70



PIZZA CLASSICA

MARGHERITA

VG D

Tomato Sauce, Mozzarella, Basil
95

MARINARA

VG

Tomato Sauce, Garlic Confit, Oregano, Basil
90

DIAVOLA

D

Tomato Sauce, Mozzarella, Beef Salami, Chili Flakes
100

CAPRICCIOSA

D

Tomato Sauce, Mozzarella, Artichoke, Olives
Mushrooms, Veal Ham
100

PIZZA GOURMET

TARTUFATA

D

Mozzarella, Parmesan, Stracciatella, Black Truffle
145

PARMIGIANA

D

Tomato Sauce, Mozzarella, Eggplant, Parmesan, Meatballs
110

REGINA

N VG D

Tomato Sauce, Mozzarella, Stracciatella
Basil Pesto, Sun Dried Tomato
100

CONTADINA

D

Mozzarella, Smoked Provola, Potato, Beef Bacon
Black Pepper, Basil
100

PASTA E RISOTTI

TAGLIATELLE alla BOLOGNESE

D

12 Hours Beef Ragu', Parmesan
95

RISOTTO FUNGHI e TARTUFO

VG D

Wild Mushrooms, Black Truffle, Sage
125

FREGOLA di MARE MARE

S D

Fregola, Daily Catch Seafood, Lemon Zest, Parsley
160

CACIO e PEPE e GAMBERO ROSSO

S D

Fresh Pasta in Cacio e Pepe Sauce
Red Prawns Tartar, Lime Zest
130

RISOTTO ABU DHABI | MILANO

GF D

Risotto Milanese Style with Slow Cooked Lamb, Gremolada
155

MALTAGLIATI all' ANATRA

D

Fresh Pasta, Duck Ragu', Pecorino, Mint Leaves
105

IN CONDIVISIONE

SELEZIONE di SALUMI e FORMAGGI

D

Selected Cold Cuts and Cheese
Served with Rosemary Focaccia
160

PACCHERO al POMODORO

VG D

The simple Delicious Paccheri from Gragnano
in Tomato Sauce, Parmesan
160

COTOLETTA alla MILANESE

D

Breaded Veal Cutlet, Sun Dried Tomato, Lemon
290

FRITTO MISTO

S

Calamari, Shrimp, Fish, Zucchini, Carrot
Garlic Mayo & Capsicum Sauce
140

★ Signature 🐟 Certified Sustainable V Vegan VG Vegetarian D Dairy A Alcohol S Shellfish N Nuts GF Gluten free

All prices are in UAE Dirhams and are inclusive of all applicable service charges and taxes.

جميع الأسعار بالدرهم الإماراتي وتشمل الضرائب ورسوم الخدمة

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