Brezza

Nestled in the bay between the sea and vast mountainous backdrop, Brezza was inspired by the rhythmic pounding of the waves and the gentle breeze moving slowly over the sand

IL MENÙ DELLO CHEF

PETTO D'ANATRA AFFUMICATO
House Smoked Duck Breast
Pomegranate, Red Currants
(GF-R)

TORTELLI AL CASTELMAGNO
Castelmagno Cheese Tortelli,
Caramelized Pear, Hazelnut, Black Truffle
(E-V-N)

POLPO ALLA LUCIANA
Braised Octopus in Tomato
Sauce with Potatoes, Taggiasca Olives,
Aromatic Herbs
(DF-SF-LS)

TRA MANDORLA E RABARBARO
Almond Cake, Rhubarb Compote, Sorbet
(E-N-V)

39

VEGETARIAN LOCALLY SOURCED

(A) ALCOHOL | (N) CONTAINS NUTS | (GF) GLUTEN FREE | (SE) CONTAINS SESAME | (SF) CONTAINS SEAFOOD |
(DF) DAIRY FREE | (E) CONTAINS EGG | (S) CONTAINS SOY | (VG) VEGAN | (R) RAW FOOD
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IL MENÙ DELLA TERRA

BURRATA
Italian Burrata Cheese
Rocket Salad, Figs, Walnuts
(N-GF-V)

MELANZANE PARMIGIANA
Oven Baked Eggplant, Tomato Sauce,
Mozzarella, Parmesan, Basil
(N-V)

MACCHERONCINI E RICOTTA SALATA
Beetroot Maccheroncini,
Sicilian Salted Ricotta Cheese
(V)

TRA MANDORLA E RABARBARO
Almond Cake, Rhubarb Compote and Sorbet
(E-N-V)

33

Tasting Menus should be ordered for the whole table

VEGETARIAN LOCALLY SOURCED

(A) ALCOHOL | (N) CONTAINS NUTS | (GF) GLUTEN FREE | (SE) CONTAINS SESAME | (SF) CONTAINS SEAFOOD |
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ANTIPASTI

BURRATA 9
Italian Burrata Cheese, Figs, Rocket Salad, Walnuts
(N-GF-V)

TARTARE ESOTICA 8
Catch of the Day Tartare, Mango, Passion Fruit, Crispy Rice
(R-DF-SF)

BRESAOLA DI TONNO 14
Tuna Bresaola, Bergamot Gel, Cedar Mustard, Caviar
(R-DF-GF-MU-SF-LS)

VITELLO TONNATO 11
Slow Cooked Veal, Creamy Tuna Sauce, Capers
(E-GF-DF-SF)

MELANZANE PARMIGIANA 8
Baked Eggplant, Tomato Sauce, Mozzarella, Parmesan, Basil
(N-V)

ZUPPA DI PESCE 11
Locally Sourced Seafood Soup
(SF-DF)

BACCALA MANTECATO 11
Venetian Style Cod and Potato Cream, Asparagus
(SF)

VEGETARIAN LOCALLY SOURCED

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PASTA-RISOTTI

MACCHERONCINI E RICOTTA SALATA 13
Beetroot Maccheroncini, Sicilian Salted Ricotta Cheese
(V)

TONNARELLI AL NERO, RICCI DI MARE, GAMBERO ROSSO 17
Homemade Squid Ink Tonnarelli, Sea Urchin, Red Prawns
(DF-SF-R)

GNOCCHETTI DI POLENTA 14
Polenta Gnocchi, Rabbit Ragout, Porcini Mushrooms, Pecorino
(E)

RISOTTO ALL'ARAGOSTA 18
Italian Carnaroli Rice, Lobster, Bisque Reduction
(GF-SF-LS)

TORTELLI ACCIUGHE BOTTARGA TARTUFO NERO 16
Housemade Tortelli Filled with Anchovies, Bottarga,
Shaved Black Truffle
(E-SF)

VEGETARIAN LOCALLY SOURCED

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SECONDI

POLPO ALLA LUCIANA 18
Braised Octopus in Tomato Sauce with Potatoes,
Taggiasca Olives, Aromatic Herbs
(DF-SF-LS)

FILETTO DI RANA PESCATRICE BARDATO 20
Roasted Speck Wraped Monkfish, Plums, Chickpea Cream
(GF-SF)

AGNELLO IN PORCHETTA 22
Slow Cooked Lamb Saddle, Topinambur Puree, Tuscan Artichokes
(GF-DF)

OSSOBUCO ALLA MILANESE 26
Braised Veal Shank, Saffron Carnaroli Risotto
(GF)

TAGLIATA DI MANZO 24
Black Angus Beef Tenderloin, Potato Fondant,
Sauteed Vegetables, Hazelnut Sauce
(GF-N)

TO SHARE

PESCATO DEL GIORNO 16/29
Catch of the Day, Local Mutrah Market Fish, Grilled
or Al Cartoccio with Two Sides
(SF)

FIORENTINA 52
1kg T- Bone with Two Sides, Beef Jus

SIDES

Roasted Potato (VG)	4
Grilled Vegetables (VG)	4
Garden Salad (VG)	3
Caponata (N)	4

VEGETARIAN LOCALLY SOURCED

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DESSERT

TIRAMISÙ 5
Mascarpone, Coffee, Chocolate
(E)

TRA MANDORLA E RABARBARO 5
Almond Cake, Rhubarb Compote, Sorbet
(E-N-V)

TRILOGIA DEL BOSCO 7
Hazelnut Mousse, Berry Mushroom Cremoso,
Chestnut Ice Cream, Cocoa, Pistachio
(E-N)

CANNOLI SICILIANI (Per Piece) 2
Ricotta Cheese, Pistachio, Cherry Amarene
(N, E)

GELATI e SORBETTI (Per Scoop) 2
Selection of Flavours

VEGETARIAN LOCALLY SOURCED

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Carta dei Vini

WINE BY GLASS

SPARKLING

PHILIPPONNAT BRUT ROYALE RESERVE — 22
Champagne, France - *Pinot Noir*

SIGNORE GIUSEPPE PROSECCO ROSE — 11
Veneto, Italy - *Pinot Noir & Glera*

ZONIN CUVEE PROSECCO SPUMANTE BRUT — 10
Veneto, Italy - *Glera*

ROSE WINE

BOBAL RIO AÑEJO — 5.4
Spain - *Bobal*

WILDERNESS BAY ROSÉ — 5.9
South Africa - *Grenache*

EMOTIVO PINOT GRIGIO BLUSH — 7
Italy - *Pinot Grigio*

WHITE WINE

VILLA ROCCA TREBBIANO D'ABRUZZO — 5.3
Italy - *Trebbiano*

CATALDO GRILLO — 6.1
Sicily, Italy - *Grillo*

CAMPAGNOLA — 6.5
Veneto, Italy - *Chardonnay*

NEDERBURG — 8
South Africa - *Sauvignon Blanc*

GAVI MONFIORE DOCG — 9.5
Gavi - *Cortese*

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RED WINE

MONTEPULCIANO D'ABRUZZO VILLA ROCCA Italy - *Montepulciano*	6
HANS BAER PINOT NOIR Pfalz, Germany - *Pinot Noir*	6.5
BAROCCO PRIMITIVO Puglia, Italy - *Primitivo*	7.8
CATALDO SYRAH CABERNET SAUVIGNON Sicily, Italy - *Syrah & Cabernet Sauvignon*	8.1
BARON PHILIPPE DE ROTHSCHILD MOUTON CADET Bordeaux - *Merlot & Cabernet Sauvignon*	9.5

DESSERT WINE

FAMILIA TORRES FLORALIS MOSCATEL ORO Penedes, Spain - *Muscat of Alexandria*	8
MARSALA FINE DRY *Grillo Catarratto & Inzolia*	4
PORTO CRUZ RUBY PORT Portugal - *Touriga Nacional/Touriga Franca & Tinta Barroca*	4.2

WINE BY BOTTLE

SPARKLING

ZONIN CUVEE PROSECCO SPUMANTE BRUT — 48
Veneto, Italy - *Glera*

SIGNORE GIUSEPPE PROSECCO ROSÉ — 50
Veneto, Italy - *Pinot Noir & Glera*

PHILIPPONNAT BRUT ROYALE RÉSERVE — 132
Champagne, France - *Pinot Noir*

PHILIPPONNAT BRUT RÉSERVE ROSÉE — 159
Champagne, France - *Pinot Noir & Chardonnay*

VEUVE CLICQUOT PONSARDIN YELLOW LABEL BRUT — 145
Champagne, France
Pinot Noir, Chardonnay & Pinot Meunier

VEUVE CLICQUOT PONSARDIN BRUT ROSÉ — 155
Champagne, France
Pinot Noir, Chardonnay & Pinot Meunier

ORPALE GRAND CRU BLANC DE BLANCS 2008 — 312
Champagne, France
Chardonnay

DOM PÉRIGNON BRUT — 459
Champagne, France
Pinot Noir & Chardonnay

LOUIS ROEDERER CRISTAL BRUT — 655
Champagne, France
Pinot Noir, Chardonnay & Pinot Meunier

ROSÉ WINE

FRANCE

HENRI FABRE CUVÉE Côtes de Provence - *Shiraz / Syrah & Grenache*	43
MINUTY PRESTIGE ROSÉ Côtes de Provence - *Grenache / Cinsault & Syrah*	68
BY OTT Côtes de Provence - *Grenache / Cinsault & Syrah*	80
WHISPERING ANGEL CHÂTEAU D'ESCLANS Côtes de Provence - *Grenache / Cinsault & Vermentino*	90
DOMAINES OTT CHÂTEAU ROMASSAN 2021 Bandol - *Mourvèdre*	129

ITALY

EMOTIVO PINOT GRIGIO BLUSH Lombardia - *Pinot Grigio*	35

WHITE WINE

ITALY

VILLA ROCCA TREBBIANO D'ABRUZZO Abruzzo - *Trebbiano*	30
CATALDO GRILLO Sicily - *Grillo*	30
CAMPAGNOLA Veneto - *Chardonnay*	32
SOAVE CLASSICO CAMPAGNOLA Veneto - *Garganega & Trebbiano di Soave*	36
TENUTE ARNACES PINOT GRIGIO Mortegliano - *Pinot Grigio*	40
MONCARO VERDICCHIO CLASSICO Marche - *Verdicchio*	42
GAVI MONFIORE DOCG Gavi - *Cortese*	52
FRESCOBALDI CASTELLO POMINO BIANCO Tuscany - *Chardonnay & Pinot Blanc*	68
COSSETTI GAVI DI GAVI DOCG Gavi - *Cortese*	75

FRANCE

RESERVE DES LYS SAUVIGNON BLANC Touraine - *Sauvignon Blanc*	38
DOMAINE DE LA BAUME LES MARIES SAUVIGNON BLANC Languedoc-Roussillon - *Sauvignon Blanc*	42

DOMAINE DU CHEVAL BLANC Bordeaux - *Sauvignon Blanc & Semillon*	44
BARON PHILIPPE DE ROTHSCHILD MOUTON CADET BLANC Bordeaux - *Sauvignon Blanc & Semillon*	55
MOILLARD MACON-VILLAGES BLANC Burgundy - *Chardonnay*	58
CHÂTEAU PECHON SAUTERNES Sauternes - *Semillon & Sauvignon Blanc*	65
J. L. QUINSON LA LARME D'OR Chablis - *Chardonnay*	78
J. MOREAU & FILS PETIT CHABLIS Chablis - Chardonnay	82
HENRI BOURGEOIS SANCERRE LES BARONNES BLANC Sancerre - *Sauvignon Blanc*	90
BOUCHARD AÎNÉE & FILS POUILLY-FUISSÉ Maconnais - *Chardonnay*	99
CHÂTEAU CARBONNIEUX BLANC G.C.C 2016 Pessac-Leognan - *Sauvignon Blanc & Semillon*	179
DOMAINE LONG DEPAQUIT CHABLIS GRAND CRU 'LES VAUDESIRS' Chablis - *Chardonnay*	190
CORTON CHARLEMAGNE G.C. 2015 – ALBERT BICHOT *Chardonnay*	425
BATARD MONTRACHET G.C. 2017 – ALBERT BICHOT *Chardonnay*	998

SOUTH AFRICA

FALSE BAY Western Cape - *Sauvignon Blanc*	35
NEDERBURG Coastal Region - *Sauvignon Blanc*	38

AUSTRALIA

JACOB'S CREEK South Eastern Australia - *Chardonnay*	38

NEW ZEALAND

OYSTER BAY Marlborough - *Sauvignon Blanc*	60
CLOUDY BAY Marlborough - *Sauvignon Blanc*	115

SPAIN

PECIOLO Galicia - *Albarino*	68

RED WINE

ITALY

MONTEPULCIANO D'ABRUZZO – VILLA ROCCA Abruzzo - *Montepulciano*	30
BAROCCO Puglia - *Primitivo*	38
ZONIN VALPOLICELLA CLASSICO DOC Veneto - *Corvina & Rondinella*	39
CATALDO Sicily - *Syrah & Cabernet Sauvignon*	40
CHIANTI I GROTTI DOCG Chianti - *Sangiovese*	43
COSSETTI 'LA VIGNA VECCHIA' BARBERA D'ASTI DOCG Piedmont - *Barbera*	55
CASTELLO DI ALBOLA Chianti - *Sangiovese*	55
MARCHESI DI BAROLO Piedmont - *Dolcetto D'Alba*	56
MARCHESI DI BAROLO 'PEIRAGAL' Piedmont - *Barbera d'Alba*	75
COSSETTI BAROLO DOCG Piedmont - *Nebbiolo*	160

FRANCE

CHÂTEAU DE MARSAN ROUGE Bordeaux - *Merlot & Cabernet Sauvignon*	42
MOUTON CADET – BARON PHILIPPE DE ROTHSCHILD Bordeaux - *Merlot & Cabernet Sauvignon*	55
M. CHAPOUTIER BELLERUCHE Rhône Valley - *Grenache & Syrah*	56
JEAN CLAUDE BOISSET BOURGOGNE LES URSULINES Burgundy - *Pinot Noir*	76
BOUCHARD AÎNÉE & FILS CÔTES DE BEAUNE VILLAGE Burgundy - *Pinot Noir*	77
JEAN-PIERRE MOUEIX POMEROL Bordeaux - *Merlot*	98
CHEMIN DES PAPES CHÂTEAUNEUF DU PAPE Rhône Valley - *Mourvèdre & Muscardin*	102
DOMAINE DU CLOS FRANTIN 'LES MUROTS' GEVREY-CHAMBERTIN Burgundy - *Pinot Noir*	190
CHÂTEAU BATAILLEY – PAUILLAC GCC Médoc, Bordeaux - *Cabernet Sauvignon & Merlot*	199
CHÂTEAU MONTROSE ST. ESTEPHE 2007 *Cabernet Sauvignon & Merlot*	295
LA DAME DE MONTROSE ST. ESTEPHE 2019 *Cabernet Sauvignon & Merlot*	295

CHÂTEAU PICHON LONGUEVILLE COMT ESSE DE LALANDE 2008 Pauillac - *Cabernet Sauvignon*	355
CHÂTEAU BEYCHEVELLE 2015 St Julien - *Cabernet Sauvignon & Merlot*	502
CHÂTEAU ANGELUS 2011 St Emilion - *Merlot*	1035
CHÂTEAU LATOUR 2007 Pauillac - *Cabernet Sauvignon & Merlot*	1240
CHÂTEAU MARGAUX 2002 Margaux - *Cabernet Sauvignon*	1245

GERMANY

HANS BAER Pfalz - *Pinot Noir*	32

SPAIN

MARQUES DE RISCAL – VIÑA COLLADA Rioja Tempranillo - *Graciano & Mazuelo*	38
NAVAJAS RIOJA TINTO Rioja Tempranillo - *Garnacha & Mazuelo*	42

SOUTH AFRICA

NEDERBURG Coastal Region - *Pinotage*	40

ARGENTINA

LLAMA Mendoza - *Malbec*	55

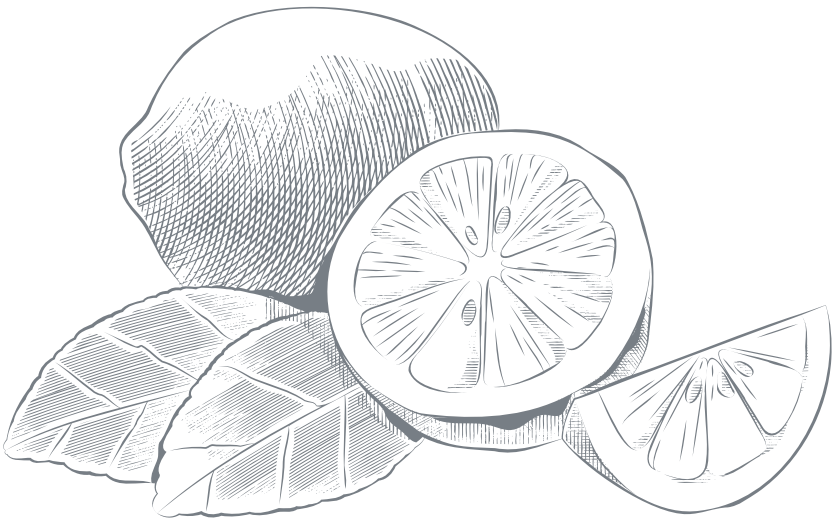
DESSERT WINE

FAMILIA TORRES FLORALIS MOSCATEL ORO 55
Penedes Spain *Muscat of Alexandria*

MARSALA FINE DRY
Grillo Catarratto & Inzolia

PORTO CRUZ RUBY PORT
Portugal - Touriga Nacional/Touriga Franca & Tinta Barroca

Selezione di Bevande



A MODO NOSTRO | SIGNATURE COCKTAILS

FLOREALE — 5.5
Gin, Elderflower, Basil, Lime, Tonic

LIMONE LIMONE — 5.5
Vodka, Limoncello, Pineapple, Vanilla, Basil

ALBICOCCA — 6
Apricot Infused Whiskey, Gin, Honey, Ginger, Lime, Soda

GRAPEFRUIT FIZZ — 6
Tequila, Campari, Grapefruit, Lime, Salt, Soda

L'ORA DELLO SPRITZ | SPRITZ COLLECTION

GARDEN SPRITZ — 7
Gin, Martini Bianco, Apple Juice, Elderflower, Prosecco

LIMONCELLO SPRITZ — 7
Limoncello, Prosecco, Soda, Lime

CAMPARI SPRITZ — 7
Campari, Prosecco, Soda, Orange

APEROL SPRITZ — 7
Aperol, Prosecco, Soda, Orange

NEGRONI, MA NON TROPPO | HOUSE-INFUSED NEGRONI

MILANO ORO — 6.5
Coffee infused Gin, Campari, Rosso Vermouth

RIVIERA NEGRONI — 6.5
Lemon infused Gin, Campari, Rosso Vermouth

DOLCE FINALE | DESSERT & AFTER-DINNER COCKTAILS

AMARETTO SOUR — 7
Amaretto, Lemon, Egg White, Bitters

TIRAMISU MARTINI — 7.5
Vodka, Bailey's, Espresso, Mascarpone cream, Cocoa

SENZA ALCOL | SIGNATURE MOCKTAILS

AL FRESCO — 4
Kiwi, Lemon Juice, Sprite, Mint

ITALIAN GARDEN — 4
Lemongrass, Cucumber, Lemon, Mint, Tonic

YELLOW JOY — 4.5
Passion Fruit, Orange Juice, Lemongrass, Mint

NOTTE VIVA — 4.5
Red Bull, Orange Juice, Passion Fruit, Ginger, Lemon

LEGGERO | LOW-PROOF COCKTAILS

ORCHARD & OAK — 5
Bourbon, Elderflower Syrup, Apple Juice, Mint, Soda Water

CISTRUS PEARL — 5
Cointreau, Lychee Syrup, Kaffir Lime, Soda Water

VODKA

SKYY	6
TITO'S	6
STOLICHNAYA	6
ABSOLUT BLUE	6.4
GREY GOOSE	11.6
BELVEDERE	14
BELUGA NOBLE	14.4

RUM

BACARDI CARTA BLANCA	6
CAPTAIN MORGAN BLACK	6
CAPTAIN MORGAN SPICED GOLD	6
BACARDI 8 AÑOS	7
HAVANA CLUB 7-YEAR-OLD	9

GIN

BEEFEATER	6
BOMBAY SAPPHIRE	6.4
HENDRICKS	10.4
TANQUERAY	7.6
TANQUERAY TEN	11.6
MONKEY 47	32

TEQUILA

JOSE CUERVO SILVER	6
PATRON SILVER	16
DON JULIO REPOSADO	21

All spirits are served in 50 ml measures as standard, 25ml measures are available on request.
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COGNAC

ARMAGNAC DE LA MAZIERE	7.6
COURVOISIER VS	13
HENNESSY VS	11
HENNESSY VSOP	17.6
HENNESSY XO	56
REMY MARTIN VSOP	17

WHISKY

JACK DANIEL'S	7
JAMESON	8
CHITA SUNTORY	13
JOHNNIE WALKER RED LABEL	6
JOHNNIE WALKER BLACK LABEL	10.4
JOHNNIE WALKER DOUBLE BLACK	11.6
JOHNNIE WALKER BLUE LABEL	52
CHIVAS REGAL 12	11.6
CHIVAS REGAL 18	24

SINGLE MALT

GLENFIDDICH 12	11
GLENMORANGIE ORIGINAL	13.4
THE GLENLIVET 12	13.6
GLENFIDDICH 15	16
GLENFIDDICH 18	34
MACALLAN 12	30

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DIGESTIVE

FRANGELICO	6
SOUTHERN COMFORT	6
LIMONCELLO VILLA CARDEA	6
JÄGERMEISTER	7.6
AMARETTO DISARONNO	8
BAILEYS	9

GRAPPA

UVE ALEXANDER CHARDONNAY	9

BOTTLED BEERS

PERONI	6.6
HEINEKEN	5.3
CORONA	5.8
BAVARIA 0.0	3.5

STILL WATER

ACQUA PANNA SMALL	2.5
ACQUA PANNA LARGE	3.5

SPARKLING WATER

SAN PELLEGRINO SMALL	2.5
SAN PELLEGRINO LARGE	3.5

All spirits are served in 50 ml measures as standard, 25ml measures are available on request.
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SOFT DRINKS

COCA COLA	2.5
SPRITE	2.5
GINGER ALE	2.5
SODA	2.5
TONIC WATER	2.5
RED BULL ENERGY DRINK	3.5
RED BULL SUGAR FREE	3.5
RED BULL EDITIONS	3.7

COFFEE

ESPRESSO	2.5
AMERICANO	3
CAPPUCCINO	3
CAFÉ LATTE	3
HOT CHOCOLATE	3
TURKISH COFFEE	3

TEA

ENGLISH BREAKFAST	2.5
EARL GREY	2.5
GREEN TEA	2.5
CHAMOMILE	2.5
JASMINE	2.5
PEPPERMINT	2.5
FRESH MINT	2.5

Sustainably Sourced Locally Sourced

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