



**LARTE**

*Where every dish tells a story and  
every flavour ignites your senses.*

Welcome to "The Journey through Italy" by Chef Iva Rospi and the Larte culinary team, a culinary adventure like no other. Indulge in the timeless essence of traditional Italian flavours, savour handcrafted pizzas and pastas and experience a dining journey that unveils the rich tapestry of Italy's heritage.

# BRUSCHETTE E TAGLIERI

{*brus.ketta*}

Often mispronounced, bruschetta is a traditional Italian homemade toasted bread topped with Chef Iva's creations and **perfect for sharing.**

{*tag.li.er.e*}

Literally translates into cutting board. These Italian platters are served with 'coccoli', a Tuscan fried dough that translates into cuddles or hugs and are perfect for two.


{*global.responsibility*}

Dishes with this symbol have been crafted by Chef Iva as part of our commitment to sustainable produce. All, or a major part of the dish, contains ingredients that have been sourced responsibly, lessening the impact on the environment.


# ZUPPE


{*zup.pe*}

These soups pay homage to the Italian appreciation for **simple yet exquisite flavours.**

**Bruschetta al pomodoro** (vg)  44  
Fresh garlic and extra virgin olive oil, topped with cherry tomatoes, basil, sea salt, oregano

**Bruschetta al funghi** (v,d)  44  
Mozzarella, sautéed mushrooms or 'prataioli', extra virgin olive oil


**Bruschetta spinaci e parmigiano** (v,d)  44  
Topped with sautéed spinach and parmesan flakes, fresh garlic and extra virgin olive oil


**Bruschetta caponata Siciliana e ricotta al limone** (v,d)  44  
Fresh garlic and extra virgin olive oil, roasted eggplant, red peppers, cherry tomatoes, red onion, green olives and basil with lemon-scented ricotta


**Tagliere di formaggi** (v,d,n)  67  
Selection of cheeses served with homemade watermelon jam, walnuts, candy tomatoes, black olives and grapes

**Tagliere di salumi** (d) 67  
Selection of Italian cured meats, rocket salad, parmesan flakes, green and black olives

**Tagliere misto mare** (sf) 76  
Shrimps, mussels, carpaccio calamari, octopus and smoked salmon. Complemented by a lemon basil dressing and grissini Piedmontese, traditional breadsticks from Piedmont

**Minestrone** (v,d,n)  42  
*This hearty, melt-in-the-mouth, minestrone soup is the ultimate "comfort food"*  
Mixed seasonal vegetables, beans, tomatoes, basil pesto and parmesan cheese.

**Pappa al pomodoro** (v,d)  39  
*Eat just like the Italians do with this traditional Tuscan soup*  
Fresh tomatoes, bread crumbs, olive oil, garlic and basil

**Zuppa di pesce** (sf,a)  89  
*A rustic flavourful stew with a variety of seafood*  
Mixed seafood, tomato and white wine lobster broth, crusty garlic bread

Allergen advice : Gluten free pasta and dough available  
v vegetarian | vg vegan | gf gluten free | n nuts | a alcohol | d dairy | sf seafood  
All prices are in AED and inclusive of 5% VAT, 7% municipality fee & 10% service charge

## ANTIPASTI E INSALATE

### {anti.pasti}

*Antipasti dates back to the 16th century, it's a selection of appetizers designed to stimulate the appetite. Why not pair with an Aperol Spritz or two for a truly authentic Italian experience.*

### La cucina è di per sé scienza, sta al cuoco farla diventare arte

#### HSBC ONE PLATE

*This dish is made entirely from reused and repurposed ingredients in conjunction with 'HSBC One Plate' project.*

*Find out more by visiting  
[studioonehotel.com/sustainability](http://studioonehotel.com/sustainability)*

<b>Burrata con crema di peperone rosso e verdure al forno</b> (v,d,gf) 	<b>71</b>
Fresh burrata, roasted red capsicum cream, oven baked eggplant, grilled green zucchini, oregano, extra virgin olive oil and black olive powder	
<b>Polpettine di melanzane</b> (v,d)	<b>52</b>
Eggplant patties with smoked tomato sauce, fresh mint and pecorino Romano	
<b>Frutti di mare croccanti</b> (sf,d)	<b>71</b>
Crispy seafood, squid, shrimps, zucchini, spicy tomato sauce	
<b>Polpettine di manzo croccanti</b> (d)	<b>52</b>
Crispy beef meatballs served with red peperone sauce and grated parmesan	
<b>Caprese di Bufala</b> (v,d,gf,n) 	<b>65</b>
Caprese salad with buffalo mozzarella, garden fresh tomatoes and homemade basil pesto	
<b>Insalata al salmone affumicato, arance Siciliane e finocchio</b> (gf,sf)	<b>62</b>
Smoked salmon salad with Sicilian oranges, fennel, baby spinach, arugula and sunflower seeds	
<b>Insalata verde con filetto di pollo alle erbe</b> (gf,d)	<b>62</b>
Green salad mixed with herbed chicken fillet, parmesan flakes, avocado cream and pomegranate seeds	
<b>Panzanella Toscana</b> (vg) 	<b>55</b>
From the Tuscan region of Italy this vegetarian salad is a mix of cucumbers, heirloom tomatoes, candy tomatoes, fresh red radish, green peppers and red onions. Served with crunchy homemade Italian bread crumbs, basil dressing and black olive powder.	

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## PRIMI PASTA CLASSICA

{class.e.ca}

Handmade with love and centuries-old culinary wisdom, pasta classica embodies the essence of Italian comfort and authenticity.



## PASTA FATTA IN CASA

{cass.a}

'Fatta in casa' means made at home. This range of pasta is handmade by Chef Iva and her culinary team, with recipes steeped in tradition and crafted with a passion for Italy like no other.

*Opera d'arte*

All of our dishes are full of classic Italian flavours and prepared with passion however, those marked 'Opera d'arte', require more meticulous preparation and selection of premium products.

<b>Penne arrabbiata</b> (vg)	75
Penne, garlic, chili flakes, tomatoes, parsley, extra virgin olive oil,	
<b>Aglio olio spaghetti</b> (v,d)	57
Spaghetti, garlic, extra virgin olive oil,, parmesan, parsley	
<b>Carbonara rigatoni</b> (d)	86
Rigatoni, egg yolk, pecorino, parmesan, black pepper, beef bacon	
<b>Cartoccio linguine mare</b> (sf,a) <i>Opera d'arte</i> <b>PIATTO UNICO</b>	113
Linguine, clams, mussels, tiger prawns, cherry tomatoes, basil, parsley, lobster sauce, garlic, white wine. <b>Pair with rosé or rosato wine from central or south Italy to complete the experience.</b>	
<b>Tagliatelle paglia e fieno</b> (d)	75
<i>The name of the dish translates to 'straw and hay', referring to the green spinach pasta as hay and the yellow pasta as straw</i> Cream, onion, turkey ham, green peas	
<b>Gnocchi pesto</b> (v,d,n) 	66
Potato gnocchi, basil pesto sauce, boiled potatoes, green beans, parmesan, cherry tomatoes	
<b>Fettuccine tartufo</b> (v, d)	89
Homemade fettuccine, butter, truffle sauce, parmesan	
<b>Agnolotti del plin</b> (d) <i>Opera d'arte</i>	87
Traditional Italian recipe of fresh egg pasta stuffed with a mixture of slowly braised veal, beef, and cooked herbs 'erbe cotte', with the sauce from the braised meat and pecorino fondue. <b>Pair with medium to full bodied red wine from northern Italy</b>	
<b>Ravioli ricotta e spinaci</b> (v,d) 	83
Handmade ricotta and spinach ravioli with cherry tomato sauce, basil and fresh stracciatella cheese	
<b>Tagliatelle alla bolognese</b> (d)	74
Handmade fresh pasta tagliatelle with a traditional Italian meat-based sauce originating from Bologna and made with ground beef, tomatoes and parmesan. <i>In Italian, meat sauce is typically referred to as "ragù"</i>	

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# PIZZA CLASSICA

{class.e.ca}

A traditional thick airy crust that's crispy on the edge and soft inside that serves as the canvas for our pizza classica, a testament to the **quality ingredients and authentic experience** of the *Larte* culinary team

Our dough is fermented between 48-72 hours before being fired in our wood-burning pizza oven for a truly authentic pizza.

## PIATTO — unico


"Piatto unico" means one-plate dish. Combining a balance of proteins, carbs, and vegetables, it's a convenient and **satisfying option** that provides all the nutrients you need in, "Piatto unico".

# PIZZA *Opera d'arte* SPECIALE GOURMET

{gor.mey}

A delectable combination of premium ingredients and **artisanal craftsmanship by Chef Iva**. These pizzas elevate the traditional Italian favourite to a higher level adding extra layers of sophistication and flavour.

L A R T E

<b>Margherita</b> (v,d)	71
Tomato sauce, mozzarella, basil, extra virgin olive oil, parmesan	
<b>Margherita di bufala</b> (v,d)	74
Tomato sauce, buffalo mozzarella, basil, extra virgin olive oil, parmesan	
<b>Capricciosa</b> (d) <small>PIATTO unico</small>	79
Tomato sauce, mozzarella, basil, extra virgin olive oil, turkey ham, mushrooms, olives, artichokes	
<b>Diavola</b> (d)	88
Tomato sauce, mozzarella, basil, extra virgin olive oil, spicy salami	
<b>Vegetariana</b> (v,d)	71
Tomato sauce, mozzarella, basil, extra virgin olive oil, parmesan, olives, grilled mixed vegetables, oregano	
<b>Quattro formaggi</b> (v,d)	77
Mozzarella, extra virgin olive oil, gorgonzola, ricotta, burrata	
<b>Prosciutto e funghi</b> (d)	75
Tomato sauce, mozzarella, basil, extra virgin olive oil, parmesan, turkey ham, mushrooms	
<b>Calzone ripieno</b> (d) <small>PIATTO unico</small>	79
Tomato sauce, mozzarella, basil, extra virgin olive oil, parmesan, ricotta, beef salami, mushrooms, turkey ham	
<b>Calabrese</b> (d)	81
Tomato sauce, mozzarella, basil, extra virgin olive oil, spicy beef calabrese sausage, red chili peppers, oregano, rocket leaves	
<b>Tonno e cipolla</b> (d,sf)	76
Tomato sauce, mozzarella, basil, extra virgin olive oil, tuna, red onion, capers	
<b>Porcini, tartufo nero, flocchi di parmigiano e fior di latte</b> (v,d)	86
Mozzarella, porcini mushrooms, black truffle sauce and parmesan flakes	
<b>Burrata candy pomodoro, basilico</b> (v,d) 	83
Whole burrata, mixed fresh candy tomatoes, tomato sauce, mozzarella, basil, evo oil	
<b>Crudo di manzo, cavolo nero e stracciatella</b> (d) <small>PIATTO unico</small>	94
Marinated beef tenderloin, kale, stracciatella, tomato sauce, mozzarella, basil, evo oil	
<b>Filetto di pollo e crema di avocado</b> (d) <small>PIATTO unico</small>	94
(A quick note to our Italian friends... we know and we're sorry! It's just so popular!) Tomato sauce, mozzarella, basil, evo oil, chicken fillet, avocado cream, rocket and chili flakes	

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## RISOTTO

{ris.ot.to}

Slow cooked arborio rice with flavourful broth resulting in a rich and velvety texture. Risotto is a culinary masterpiece and captures the heart of Italian comfort food.

## SECONDI TERRA E MARE

{sec.on.di}

"Secondi Terra e Mare" means Main courses land and sea. Showcasing the diverse flavours of Larte. Each dish provides a memorable dining experience that captures the essence of Italian cuisine.

**Risotto ai funghi e crema di tartufo nero** (d) *Opera d'arte* 89

Arborio rice served with porcini mushrooms and black truffle paste. **Larte recommends a red or white wine from Tuscany.**

**Risotto gamberi e zucchini** (sf) 87

Arborio rice served with shrimps, green zucchini, lobster bisque sauce and cherry tomato

**Pollo marinato alle erbe** (d,gf)  93


Slow-cooked half chicken, rosemary, sage and thyme, extra virgin olive oil, mixed salad, herb mustard sauce, oven-roasted potatoes. **A red or white wine from northern Italy will compliment this dish perfectly.**

**Salmonc alla griglia** (sf,gf) 89

Grilled salmon, asparagus, kale, lemon

**Tagliata di manzo** (d,gf,n) 143


Beef ribeye, green salad, parmesan, caramelised walnuts, roasted potato wedges, mushroom truffle sauce

**Spigola alla mediterranea** (sf,gf)  89

Fresh seabass fillet, red capsicum sauce, grilled asparagus, black olive powder. **Try with flavourful wines from Sicily or Puglia.**

**Polpo grigliato con crema di patate** (sf,gf) 86

Grilled octopus, black potato purée, roasted bell pepper sauce and orange pickle

**Milanese di pollo con gremolata e grana padano** (d)  66

Breaded chicken fillet, lemon zest, garlic, parsley, parmesan, mixed green salad, lemon dressing, cherry tomato confit

**Filetto al pepe verde** (d,a) *Opera d'arte* 119

Beef tenderloin steak, green pepper, brandy, mustard, sautéed potatoes, rosemary, garlic, sage. **Enjoy with a glass of red wine from Piedmont.**



## DOLCI FATTI IN CASA

*{dol.ci}*

*"Dolci fatti in casa" translates to Homemade sweet delights. At Larte we believe in the art of crafting delectable desserts that compliment the flavours of Italian cuisine.*

*Each dish is a labour of love to bring you the authentic flavours. A reflection of **our commitment to serving you homemade Italian goodness.***

## DIGESTIVO OR CAFFÈ CORRETTO?

*{caffè.corr.et.to}*

*Ask your server for our selections.*

<b>Tortino al cioccolato</b> (d)	42
Chocolate cake with a soft centre and English vanilla cream	
<b>Tiramisu classico</b> (d)	46
A rich indulgent Mascarpone cream with coffee soaked lady-fingers and cocoa	
<b>Crema brûlée</b> (d,gf)	42
Baked custard with a crisp sugary crust	
<b>Baba al rum</b> (d,a)	47
Leavened sponge cake, generously soaked in a sticky, citrus-scented, rum syrup with vanilla cream and fresh strawberries	
<b>Torta al limone</b> (d,n) <i>Opera d'arte</i>	48
Lemon cake with a soft meringue and almonds. <b>For the perfect balance between sweet and sour, pair with Limoncello liqueur</b>	
<b>Coppa ai frutti di bosco</b> (d)	42
Mixed berries served with soft mascarpone cream	
<b>Italian ice cream or sorbet</b> (d)	34
Dairy free option available	

*No Italian culinary journey is complete without the robust richness of a digestivo or, if you're feeling adventurous, a caffè corretto.*

*Imagine your favourite espresso shot, bold and intense, but here's the caffè corretto twist. We'll give it a kick of grappa, brandy, or sambuca. **Suddenly your coffee transforms into a lively yet tantalising finale.***

**L A R T E**

It's not just Larte food that  
bears our global responsibility  
mark, this menu does too. 

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**WANT TO BOOK A GROUP OR  
CORPORATE PARTY?**

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