

L A R T E

BELLO, BUONO E BEN FATTO



BRUSCHETTE E TAGLIERI

BRUSCHETTA AL POMODORO (VG)

47

Cherry tomatoes, fresh Italian garlic,
EVO, basil, oregano

BRUSCHETTA CAPONATA SICILIANA E RICOTTA AL LIMONE (V, D)

47

Roasted eggplant, red peppers, cherry
tomatoes, red onion, green olives, ricotta

TAGLIERE MISTO (D,N)

74

Italian cheeses, cured meats served with
homemade watermelon jam, walnuts,
Kalamata olives

ZUPPE

MINISTRONE (V, D, N)

44

Mixed seasonal vegetables, beans,
tomatoes, basil pesto, Parmesan

ZUPPA DI PESCE (SF, A)


89

Mixed seafood, crustacean bisque,
crusty garlic bread

[CLICK TO BOOK NOW](#)

All prices are in AED and inclusive of 5% VAT, 7% municipality fee & 10% service charge.

Please inform your server if you have any food allergies

A: Alcohol D: Dairy N: Nuts SF: Seafood VG: Vegan V: Vegetarian EVO: Extra Virgin Olive Oil  Sustainable

ANTIPASTI E INSALATE

BURRATA CON INSALATA DI POMODORI E PESTO DI PEPERONI (V, D) 	85	POLPETTINE DI MELANZANE (V, D)	52
Fresh burrata, tomato salad, red capsicum pesto, basil, EVO		Fried eggplant in breadcrumbs, taleggio truffle cheese sauce	
PAPPA AL POMODORO (V, D) 	42	CALAMARI FRITTI CON ZUCCHINE (SF, D)	59
Fresh tomatoes, Parmesan breadcrumbs, EVO, garlic, basil		Crispy calamari, zucchini, tartar sauce	
TARTARE DI TONNO (SF)	75	ARANCINI SICILIANI (D)	49
Yellowfin tuna tartare, avocado, mango dressing		Saffron Carnaroli rice, Parmesan, beef ragout	
VITELLO TONNATO (SF)	72	INSALATA CAESAR (SF, D)	69
Slow-cooked veal loin, tuna sauce, capers, sweet and sour onion		Romaine lettuce, Caesar dressing, anchovies, chicken fillet, Parmesan	

STUDIO ONE PLATE DISH


This dish is made entirely from repurposed ingredients as part of the Studio One Plate initiative, creating sustainable, carbon-neutral dishes. Find out more by visiting:

studioonehotel.com/sustainability

INSALATA DI RAPE ROSSE (V, D) 	59
Mixed beetroot salad, pumpkin seeds, roasted sweet potato, goat's cheese, mustard lemon dressing	

All prices are in AED and inclusive of 5% VAT, 7% municipality fee & 10% service charge.

Please inform your server if you have any food allergies

A: Alcohol D: Dairy N: Nuts SF: Seafood VG: Vegan V: Vegetarian EVO: Extra Virgin Olive Oil  Sustainable


PASTA

PENNE ALL' ARRABBIATA (VG)	78	SPAGHETTI ALLE VONGOLE (SF, A)	84
Penne, garlic, chilli flakes, tomato sauce, parsley, EVO		Spaghetti, Mediterranean clams, chilli, garlic, parsley	
FUSILLI AL PESTO (V, D, N) 	69	FETTUCCINE CACIO, PEPE E TARTUFO (V, D)	92
Fusilli, Basil pesto, boiled potatoes, green beans, Parmesan, cherry tomatoes		Homemade fettuccine, 'cacio, e pepe' sauce, black truffle	
GNOCCHI ALLA SORRENTINA (D)	66	AGNOLOTTI DEL PLIN (D)	72
Potato gnocchi 'Sorrento style', mozzarella		Stuffed agnolotti pasta, braised veal, beef, Parmesan	
RAVIOLI RICOTTA E SPINACI (V, D) 	86	TAGLIATELLE ALLA BOLOGNESE (D)	79
Homemade ricotta and spinach ravioli, cherry tomato sauce, stracciatella		Homemade fresh tagliatelle, Bolognese sauce	

[CLICK TO BOOK NOW](#)

All prices are in AED and inclusive of 5% VAT, 7% municipality fee & 10% service charge.

Please inform your server if you have any food allergies


A: Alcohol D: Dairy N: Nuts SF: Seafood VG: Vegan V: Vegetarian EVO: Extra Virgin Olive Oil  Sustainable

PIZZA

MARGHERITA (V, D) 72	MARGHERITA DI BUFALA (V, D) 75
Tomato sauce, mozzarella, basil, EVO, Parmesan	Tomato sauce, buffalo mozzarella, basil, EVO, Parmesan
CAPRICCIOSA (D) 79	DIAVOLA (D) 90
Tomato sauce, mozzarella, basil, EVO, turkey ham, mushrooms, olives, artichokes	Tomato sauce, mozzarella, basil, EVO, spicy salami
VEGETARIANA (V, D) 72	QUATTRO FORMAGGI (V, D) 79
Tomato sauce, mozzarella, basil, EVO, Parmesan, olives, grilled mixed vegetables, oregano	Mozzarella, EVO, gorgonzola, ricotta, burrata
PROSCIUTTO E FUNGHI (D) 76	CALZONE RIPIENO (D) 79
Tomato sauce, mozzarella, basil, EVO, Parmesan, turkey ham, mushrooms	Tomato sauce, mozzarella, basil, EVO, Parmesan, ricotta, beef salami, mushrooms, turkey ham
CALABRESE (D) 83	TONNO E CIPOLLA (D, SF) 76
Tomato sauce, mozzarella, basil, EVO, spicy beef Calabrese sausage, red chilli, peppers, oregano, rocket leaves	Tomato sauce, mozzarella, basil, EVO, tuna, red onion, capers
FIOCCHI DI PARMIGIANO E FLOR DI LATTE (V, D) 88	FILETTO DI POLLO E CREMA DI AVOCADO (D) 87
Mozzarella, porcini mushrooms, black truffle sauce, Parmesan flakes	Tomato sauce, mozzarella, basil, EVO, chicken fillet, avocado cream, rocket, chilli flakes

All prices are in AED and inclusive of 5% VAT, 7% municipality fee & 10% service charge.

Please inform your server if you have any food allergies

A: Alcohol D: Dairy N: Nuts SF: Seafood VG: Vegan V: Vegetarian EVO: Extra Virgin Olive Oil  Sustainable

RISOTTO

RISOTTO AI FUNGHI (D) 92

Carnaroli rice, porcini mushrooms, black truffle

RISOTTO ALLA MILANESE (D, G) 87

Carnaroli rice, saffron, goat cheese, braised beef cheek, veal jus

RISOTTO GAMBERI E ZUCCHINI (SF) 89

Carnaroli rice, shrimps, green zucchini, lobster bisque, cherry tomato

SECONDI TERRA E MARE

POLLETTO ALLA GRIGLIA (D)  99

Grilled corn-fed baby chicken, kale, mushroom sauce

SALMONE ALLA GRIGLIA (SF) 95

Grilled salmon, asparagus, beetroot, lemon butter sauce

POLPO GRIGLIATO (SF, D) 89

Grilled octopus, zucchini basil sauce, broccoli

TAGLIATA DI MANZO (D) 155

Seared beef rib-eye, arugula, parmesan, balsamic vinegar reduction, cherry tomatoes

SPIGOLA ALLA MEDITERRANEA (SF, GF, A) 96

Mediterranean seabass, guazzetto sauce, rocket


FILETTO DI MANZO (D) 135

Beef tenderloin steak, spinach, sweet potato purée, beef jus

[CLICK TO BOOK NOW](#)

All prices are in AED and inclusive of 5% VAT, 7% municipality fee & 10% service charge.

Please inform your server if you have any food allergies

A: Alcohol D: Dairy N: Nuts SF: Seafood VG: Vegan V: Vegetarian EVO: Extra Virgin Olive Oil  Sustainable

SIDE DISHES

PATATE FRITTE	34	PATATE ARROSTO	34
French fries		Roasted potatoes	
SPINACI	34	FUNGHI TRIFOLATI	39
Sautéed spinach		Sautéed wild mushrooms	
PUREA DI PATATE E TARTUFO	39		
Truffle mashed potatoes			


DOLCI FATTI IN CASA

TORTINO AL CIOCCOLATO (D)	46	TIRAMISU CLASSICO (D)	49
Chocolate cake with a soft centre, vanilla ice cream		Mascarpone cream, coffee-soaked ladyfingers, cocoa	
TORTA AL LIMONE (D,N)	49	CANNOLI ALLA SICILIANA (G, N, D)	42
Buttery crust, lemon curd, soft meringue, almonds		Traditional Sicilian cannoli, pistachio cream, candied orange ricotta	
GELATO O SORBETO (D)	32	DIGESTIVO?	
Daily selection of Italian ice-cream or sorbet, dairy-free option available		Ask your server for recommendations	

[CLICK TO BOOK NOW](#)

All prices are in AED and inclusive of 5% VAT, 7% municipality fee & 10% service charge.

Please inform your server if you have any food allergies

A: Alcohol D: Dairy N: Nuts SF: Seafood VG: Vegan V: Vegetarian EVO: Extra Virgin Olive Oil  Sustainable

