ANTIPASTI

BRUSCHETTA AL POMODORO
Homemade sourdough, garlic, local tomatoes, fresh basil and EVOO. 50

FOCACCIA
Garlic, oregano, maldon salt and EVOO. 30
Add mozzarella 15

BURRATA
Local datterini tomatoes, fresh basil and EVOO. 85

GAMBERI CROCCANTI
Tempura Argentinian prawns
served with crispy zucchini and basil aioli. 85

PARMIGIANA DI MELANZANE
Eggplant parmigiana, local datterini tomato sauce and Parmigiano Reggiano cream. 60

CALAMARI FRITTI
Fried calamari, garlic aioli and charred lemon. 70

ARANCINI SICILIANI
Saffron carnaroli rice, beef ragù and Parmigiano Reggiano cream. 60

INSALATA DI FINOCCHI E ARANCE
Baby spinach, fennel, taggiasche olives, parsley and orange dressing. 50
Add prawns 20 / Add chicken 20

WAGYU CARPACCIO
Wagyu tenderloin, maldon salt, truffle aioli, rocket leaves and Italian black truffle. 120

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PASTA E RISOTTO

SPAGHETTI AL POMODORO
Local datterini tomato sauce, basil
and Parmigiano Reggiano. 75

RIGATONI ALLA CALABRESE
Beef 'Nduja, shallots, fresh chillies and parsley. 85

SPAGHETTI ALLE VONGOLE
Mediterranean clams, garlic, parsley,
N/A white wine, bottarga and EVOO. 90

LINGUINE ALL'ARAGOSTA
Omani lobster, lobster bisque, local datterini
tomato sauce and basil. 120

TORTELLI DI POLLO
Homemade chicken tortelli, chicken jus
and Parmigiano Reggiano cream. 85

TAGLIATELLE ALLA BOLOGNESE OR LASAGNA
Homemade tagliatelle or lasagna, beef bolognese
and Parmigiano Reggiano. 80

IL MIO RISI E BISI
Carnaroli rice, confit garlic cream,
peas and Taleggio. 80

RISOTTO CON TARTARE DI GAMBERI
Carnaroli rice, lobster bisque, Argentinian prawn
tartare, lemon emulsion and Parmigiano Reggiano
cream. 90

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SECONDI

POLLETTO
Baby chicken, sautéed baby spinach
and chicken jus. 110

BRANZINO ALLA PIASTRA
Pan seared seabass fillet, buttered baby
vegetables and N/A champagne sauce. 110

POLPO ALLA LUCIANA
Mash potato, grilled octopus served in a spicy tomato sauce. 100

TAGLIATA DI MANZO
280g Ribeye buttered baby vegetables
and N/A red wine sauce. 180

GAMBERI AGLIO, OLIO E PEPERONCINO
Argentinian prawns, chili, garlic, salmoriglio
sauce, rocket salad and EVOO. 95

FILETTO DI MANZO
220g Tenderloin, rocket salad and green
peppercorn sauce. 160

COTOLETTA ALLA MILANESE
Veal Milanese, rocket salad and rustic fries. 230

FILETTO DI TONNO
Pan seared yellowfin tuna, chickpeas puree,
bell pepper relish and fried nori. 130

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PIZZA

MARINARA
San Marzano tomato sauce, garlic,
oregano and EVOO. 60

MARGHERITA
San Marzano tomato sauce, mozzarella,
Parmigiano Reggiano, basil and EVOO. 75

BUFALA
San Marzano tomato sauce, buffalo mozzarella,
Parmigiano Reggiano, basil and EVOO. 80

PRIMAVERA
San Marzano tomato sauce, stracciatella, Parmigiano
Reggiano, basil, rocket leaves, local datterini tomatoes
and EVOO. 80

PROSCIUTTO E FUNGHI
San Marzano tomato sauce, mozzarella, Parmigiano
Reggiano, veal ham, wild mushroom,
basil and EVOO. 85

DIAVOLA
San Marzano tomato sauce, mozzarella, Parmigiano
Reggiano, spianata, dolcelacrima peppers,
basil and chili oil. 85

CARNIVORA
San Marzano tomato sauce, mozzarella, veal ham, spianata,
Turkey sausage, Parmigiano Reggiano and EVOO. 90

QUATTRO FORMAGGI
Mozzarella, gorgonzola, Parmigiano Reggiano,
provolone and basil. 75

TARTUFO
Truffle cream, mozzarella, rocket leaves,
Parmigiano Reggiano, and fresh black truffle. 100

PORTOFINO
Mozzarella, prawns, stracciatella, Parmigiano Reggiano,
confit cherry tomatoes and basil pesto. 100

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CONTORNI

PATATINE A BARCHETTA
Rustic fries. 40

SPINACINO SALTATO
Sautéed baby spinach. 40

VERDURE GRIGLIATE
Grilled seasonal vegetables. 40

PATATE ARROSTO
Roasted potatoes. 40

DOLCI

TIRAMISÙ DELLA CASA
Mascarpone cream, coffee, ladyfinger
and cocoa. 50

TORTINO AL CIOCCOLATO
Chocolate fondant, vanilla ice cream. 50

BIGNÈ ALLA CREMA DI NOCCIOLE
Choux, hazelnut cream, white chocolate,
dark chocolate and crushed hazelnuts. 65

CREMA CATALANA
Homemade custard, caramelized sugar, grappa flames
served with mandarin sorbet. 50

CROSTATA ALLA FRUTTA
Homemade Tart, custard and seasonal fruit. 60

SELEZIONE DI GELATI E SORBETTI
Ice cream and sorbet selection,
please ask your server for flavours. 40

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ALLERGEN INFORMATION

Scan to view full allergen details

MENU IN ARABIC

Scan to view the Arabic version of our menu

L A R T E