

PRONTO LUNCH

Served daily from 12.00 - 15.00 Hrs

Two courses

12.000 net per person

Three courses

15.000 net per person

Pronto lunch includes:

A glass of red or white wine or a glass of fresh juice.

STARTERS AND APPETIZERS

TOSSED BABY SPINACH

Baby spinach, crisp bresaola, asparagus, cherry tomato, pecorino flakes, balsamic vinaigrette

BRUSCHETTA AL POMODORO (H)

Toasted country bread, diced tomatoes, fresh basil

BEEF CARPACCIO

Thin slices of beef, rucola salad, Grana Padano, truffle oil

SCALLOPS

Seared scallops, porcini mousseline, citrus glaze

SOUP

MINISTRONE (V)

Mixed vegetable soup with tomato, basil & ciabatta crostino

RUCOLA & PARMESAN CAPPUCCINO

Olive focaccia

MAIN COURSES

PASTA & RISOTTO

SPAGHETTI ALLA CARBONARA (P)

Spaghetti, pancetta, egg yolk, parmesan cheese, black pepper

PENNE PUTANESCA

Tomato sauce, eggplant, capers, anchovies, kalamata olives

CLASSIC BEEF LASAGNA

Classic bolognese layered with fresh pasta

RISOTTO MARINARA

Assorted seafood, Arborio rice, chives

Discount cards are not accepted for pronto lunch

H – Healthy Option A- Alcohol V – Vegetarian P – Pork N – Nuts

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”

“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

“Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any meals contain particular ingredients”

SALTIMBOCCA AIA ROMANA (P)

Pan fried veal escalope wrapped with Parma ham & sage

CHICKEN

Roasted chicken legs stuffed with mushroom mousse, zucchini puree, green pepper corn sauce

TUNA

Yellow fin tuna served with rucola & citrus butter

SELECT ANY TWO DISHES TO ACCOMPANY YOUR MAIN COURSE

Grilled asparagus

Roast potatoes

Sautéed spinach

Mixed salad

PIZZA

SMOKED CHICKEN

Tomato sauce, mozzarella cheese, chicken, onion & garlic

MARGHERITA (V)

Tomato sauce, mozzarella cheese & fresh basil

FOUR CHEESES

Mozzarella, taleggio, parmesan & gorgonzola

DESSERTS

BRONTE

Pistachio cake, mousse, wafers & chocolate sauce

CHOCOLATE MOUSSE CAKE

Raspberry sorbet, coulis

TIRAMISU (A)

Mascarpone, kahlua, finger sponge

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APPETIZERS

CAIZONE (N) 6.000

Stone baked mini calzone with ricotta, parmesan, pesto dip

ARANCINI 5.000

Saffron arancini, roasted bell pepper dip

BRUSCHETTA AL POMODORO (V) 4.500

Toasted country bread, diced Roma tomatoes, fresh basil

BABY OCTOPUS 5.000

Grilled baby octopus, potatoes, rucola, capers, tomatoes, lemon vinaigrette

FOIEGRAS (A) 9.500

Pan seared foiegras, glazed celeriac, white grapes & walnut emulsion

BUFFALO MOZARELLA 6.500

Roma tomatoes, pesto, balsamic glaze

SCALLOPS 6.500

Seared scallops, porcini mousseline, citrus glaze

CONFIT TOMATO TART 5.000

Confit tomato tart, parmesan ice cream, olive powder, balsamic glaze

SALMON 6.000

Cured salmon, dehydrated salmon, sliced fennel, dill vinaigrette

BEEF CARPACCIO 8.000

Thin slices of beef, rucola salad, Grana Padano, truffle oil

VITELLO TONNATO 5.500

Slow cooked veal carpaccio with tuna & caper sauce

ANTIPASTO (P) 16.000

4 premium cured pork cold cuts, Two Italian cheese served with toasted bread

SALADS

RUCOLA, PEAR & GORGONZOLA (N) 5.000

Salad of rucola, pears, brioche crouton's, toasted pine nuts, gorgonzola dressing

TOSSED BABY SPINACH 5.000

Baby spinach, crisp bresaola, asparagus, cherry tomato, pecorino flakes, balsamic vinaigrette

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SOUP

MINISTRONE (V) 3.500
Fresh diced vegetable & tomato broth enhanced with oregano

RUCOLA & PARMESAN CAPPUCINO 3.500
Olive focaccia

SEAFOOD 4.400
Rustic seafood soup enhanced with fennel & tomato, garlic scented "crostino"

PASTA

RAVIOLI 9.500
Homemade rabbit ravioli, sauté oyster mushrooms, sage butter

CLASSIC BEEF LASAGNA 9.000
Classic bolognese layered with fresh pasta

SPAGHETTI ALLA CARBONARA (P) 9.000
Spaghetti, pancetta, egg yolk, parmesan cheese, black pepper

PENNE PUTANESCA 8.000
Tomato sauce, eggplant, capers, anchovies, kalamata olives

LINGUINE 8.000
Linguine, prawns, cherry tomatoes, fresh herbs

PORCINI TORTELLINI 8.000
Creamy parmesan foam, asparagus tips, peas

SQUID INK TAGLIONI 10.000
Sauté lobster, bisque sauce

GNOCCHI 8.000
Potato gnocchi, pesto cream, grana padano

RISOTTO

RISOTTO MARINARA 10.000
Assorted seafood, Arborio rice, chives

ASPARAGUS RISOTTO (P) 7.000
Arborio rice, crisp Parma ham, taleggio cheese fondue

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MAIN COURSES

SALTIMBOCCA ALA ROMANA (P) 13.500
Pan fried veal escalope wrapped with Parma ham & sage

BEEF FILLET (A) 15.000
Grilled beef fillet, polenta with gorgonzola, confit shallots, red wine jus

CHICKEN 10.000
Roasted chicken legs stuffed with mushroom mousse, zucchini puree, green pepper corn sauce

LAMB 16.000
Breaded lamb cutlets, tossed salad, roast potatoes with garlic, thyme jus

LEMON SOLE 16.000
Pan-fried lemon sole fillet, prawn & chive emulsion, sauté baby spinach

TUNA 10.500
Grilled yellow fin tuna, caponata, citrus butter

MIX GRILL 20.000
Grilled prawns, lobster, tuna, tossed salad, basil butter

ROASTED SEA BREAM (P) 12.000
Pancetta, cannellini bean casserole

SELECT ANY TWO SIDE DISHES TO ACCOMPANY YOUR MAIN COURSE

Parmesan mash *Roasted potatoes*

Sautéed spinach *Mixed salad*

Roast vegetables *Grilled asparagus*

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CLASSIC PIZZA

MARGHERITA (V)	7.500
<i>Tomato sauce, mozzarella cheese & fresh basil</i>	
PORCINI (V)	8.000
<i>Tomato sauce, mozzarella cheese, porcini & oregano</i>	
PARMA (P)	9.500
<i>Tomato sauce, mozzarella cheese, Parma ham & rucola leaves</i>	
SMOKED CHICKEN	7.500
<i>Tomato sauce, mozzarella cheese, chicken, onion & garlic</i>	
SALAMI (P)	9.500
<i>Tomato sauce, artichoke, salami & mozzarella</i>	
SEAFOOD	10.500
<i>Tomato sauce, mozzarella cheese, chilly & mixed seafood</i>	
FOUR CHEESES	8.000
<i>Mozzarella, taleggio, parmesan & gorgonzola</i>	
VEGETABLE (V)	7.500
<i>Tomato sauce, mozzarella, roasted vegetables & oregano</i>	

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DESSERT

PEAR TARTE TATIN	3.300
<i>Vanilla ice cream</i>	
CHOCOLATE MOUSSE CAKE	3.300
<i>Raspberry sorbet, coulis</i>	
TIRAMISU (A)	3.300
<i>Mascarpone, Kahlua, finger sponge</i>	
STRAWBERRY PANNA COTTA	3.300
<i>Passion fruit coulis</i>	
CHOCOLATE FONDANT	3.300
<i>Vanilla ice cream, chocolate sauce</i>	
RICOTTA & BERRY PARFAIT	3.300
<i>Almond tuille, fresh ricotta & mixed berries</i>	
BRONTE	3.300
<i>Pistachio cake, mousse, wafers & chocolate sauce</i>	
LIMONCELLO MOUSSE CAKE	3.300
<i>Citrus sponge, lemoncello mousseline</i>	
SELECTION OF ICE CREAM	3.300
<i>Chocolate, vanilla, butterscotch, mango & lemon</i>	

DIGESTIVES

GRAPPA	
<i>Alexander chardonnay</i>	3.600
COGNAC AND ARMAGNAC	
<i>Courvoisier / Hennessy VS</i>	4.200
<i>Courvoisier VSOP / Hennessy VSOP / Remy Martin</i>	6.200
<i>Hennessy XO</i>	9.200
LIQUEURS	
<i>Limoncino</i>	2.800
<i>Amaretto / Archers / Baileys</i>	2.900
<i>Benedictine / Calvados</i>	4.200

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TEA

BLACK TEA 2.200
English breakfast and earl grey

GREEN TEA 2.200
Pure sencha green

FLAVORED AND HERBAL INFUSIONS 2.200
Pure chamomile, pure peppermint, ginger and honey

COFFEE

Coffee 1700
Americano 2.200
Decaffeinated coffee 2.200
Ristretto 2.200
Double espresso 2.700
Macchiato 2.200
Cappuccino 2.700
Hot chocolate 2.700

SOFT BEVERAGES

Soft aerated drinks 1700
Bottled water small 1500
Bottled water large 2.100
Perrier water 33cl 1700
San Pellegrino 100cl 2.900
Aqua panna 100cl 2.400
Freshly squeezed juices 2.700
(Orange / Pineapple / Watermelon)

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CAFÉ SPECIALE

ANONIMO VENEZIANO 3.500
Coffee with baileys, amaretto and whipped cream

COME PRIMA 3.500
Coffee with galliano, amaretto and whipped cream

IRISH COFFEE 3.500
Coffee with Irish whisky and whipped cream

JAMAICAN COFFEE 3.500
Coffee with dark rum and whipped cream

FRENCH COFFEE 3.500
Coffee with brandy and whipped cream

BEERS

DRAUGHT BEERS (Full Pint)

Peroni / Estrella / Carlsberg / Stella Artois 3.200

Heineken / Tiger / Budweiser / Fosters 3.000

Guinness 3.300

BOTTLED BEERS

Heineken / Budweiser / Amstel / Amstel Light 2.700

Corona 2.800

Ginger grouse 4.500

SPIRITS

RUM 2.800

White: Bacardi

Dark: Lamb's navy / Captain morgan

PREMIUM RUM 3.500

Havana club 3yrs / Malibu

GIN 2.800

Gordon's / Bombay sapphire

VODKA 2.800

Smirnoff / Absolut / Stolichnaya

WHISKY

JW red label / J&B 3.000

JW black label / Chivas regal / Jack daniel's 3.300

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