



Si
RISTORANTE ITALIANO
& BAR

Per Cominciare – to Begin

Carpaccio of Angus Beef 99 pickled mushrooms, rucola, parmesan & white truffle oil	Beef Tartare 85 piedmont style, mustard, pickle relish & truffle oil	Calamari Fritti 99 semolina crusted calamari, tartar sauce
Arancini di Riso ai Funghi (V) 69 risotto dumpling filled with mozzarella, fontina, peas & mushrooms on salsa di pomodoro	Oven Baked Eggplant Involtini (V) 82 rolled slices of eggplant stuffed with ricotta, herbs & parmesan on salsa di pomodoro	Ricotta Raviolo e Tuorlo d’Uovo (V) 72 parmesan, butter & sage
Fritta Misto 99 crispy fried shrimp, calamari, seabass, cod & vegetables with 2 dips	Italian Lamb Meatballs 82 stewed in rich pomodoro sauce with cheese & garlic bruschetta	Messy Prawns 72 oven roasted with butter, chilli, garlic & herbs
Vitello Tonnato 85 thinly sliced veal, seared tuna loin, rucola, tuna-caper sauce & parmesan shavings	Chicken Liver Pâté & Stewed Grapes 82 herb salad, pickled onions & pomegranate molasses	Char-Grilled Octopus 72 potato salad, olives & capers with citrus aioli
		Italian Cured Beef Bresola 85 eggplant caponata & goat cheese

Insalate Fresche – Fresh Salads

Salad of Spinach, Kale, Artichokes & Barley (V) 68 olive oil cured tomatoes & ricotta sarda
Grilled Asparagus & Bresola Salad 99 roasted tomatoes, balsamic reduction & salsa verde
Wild Rucola, Apples & Toasted Almonds (V) 87 grated parmesan & barrel aged balsamic
Tossed Greens with Smoked Salmon 89 capers, pickled onions, avocado with lemon & olive oil
Baby Gem “Caesar” 74 herb croutons, creamy parmesan & garlic dressing
chicken/shrimp 87 / 99

Minestre – Soups

Porcini & Wild Mushroom Soup (V) 60 herbed mascarpone crostini & olive oil
Zuppa di pesce – Seafood Soup 73 rich tomato & shellfish broth

Affettati a Mano e Formaggi – Boards of Sliced Cured Meat & Cheese

Build your own board with four items of your choice from the list below 201
all boards are served with olives, fruit compote & pickles.

Cured Meat – Halal		Cheese
Beef Bresola	Beef Salametto	Soft / Ripened
Smoked Pancetta	Mortadella	Semi / Hard
Beef Speck	Beef Prosciuttella with olives and peppers	Blue / Veined
Veal Ham		Goat / Sheep

Artisan Cheese Board (V) 94 our cheese board features a selection of Italian cheeses, served with honey, fruit relish & grissini	Charcuterie Meat Board 115 our cured meat board, served with pickles, olives & grissini your choice of any 3 cured meats	Bresola & Melon Board 107 bresola, red king melon, black olives & fresh figs
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Dalla Mozza Bar – From the Mozzarella Bar

“Our Signature Mozza Tasting” (V) 132 mozzarella di bufala, smoked mozzarella di bufala, Stracciatella di bufala-heart of burrata, rustic bread, balsamic glaze & basil pesto	Burrata (V) 104 char-grilled egg plant, gremolata, & pesto	“Make your Own Mozza” 100 served with rustic bread
Mozzarella Di Bufala (V) 93 heirloom tomatoes, taggiasca olives & salsa verde	Torn Burrata (V) 107 warm salsa di pomodoro	Mozza Mozzarella di Bufala Smoked Mozzarella di Bufala Burrata Stracciatella di Bufala
Fried Mozzarella Di Bufala (V) 103 wild mushroom clip & truffle oil	Stracciatella di Bufala (V) 93 crushed peas, broad beans & rustic bread	Dips Basil Pesto Sala Verde Olive Tapenade
Smoked Mozzarella di Bufala 99 bresola & black olive tapenade	Stracciatella di Bufala & Avocado (V) 109 herb salad & chilli oil	Salsa di Pomodoro Balsamic Glaze Olive Oil

Specialità di Pasta e Risotto – Pasta & Risotto Specialties

Specialties of the House

Home-Made Gnocchi with Veal Ragù 94 roasted split bone marrow & parmesan herb crust
Calamarata Pasta with Canadian Lobster & Scallops 138 lobster broth with pan seared lobster, scallops & tomatoes
Spaghetti with Bottarga & Clams 94 carpet clams with air-dried mullet roe
Gnudi made with Sheep Ricotta & Lamb Ragù 107 ricotta dumplings with tender braised lamb

Classic “Cucina Style” Pastas

Orecchiette Pasta with Broccoli Rabe (V) 104 olive oil & pecorino cheese	Fettuccine di Campofione 100 sliced beef tenderloin and truffle crema
Fettuccine alla Bolognese 103 traditional fettuccine with bolognese sauce	Penne al Ragù di Pollo e Funghi 110 chicken, mushrooms & parmesan cream sauce
Spaghetti Carbonara 105 bacon, egg & pecorino cheese	Spaghetti con Gamberi 119 tossed with shrimps, datterino tomatoes, basil & olive oil
Spaghetti ai Frutti di Mare 122 lobster, shrimps, calamari & scallops tossed with pomodoro & a touch of cream	Risotto ai Funghi (V) 112 classic Italian rice dish with wild mushrooms, herbs & parmesan & touch of tomato
Linguine Napoletana (V) 100 tomatoes, olive oil, garlic & basil	Lasagne al Forno 109 traditional lasagne or our vegetarian version with squash, spinach & broccoli
Seafood Risotto 122 crushed tomatoes, asparagus & shellfish broth	

whole wheat or gluten free spaghetti, fusilli and penne available upon request.

Secondi – Our Main Course Plates

Herb Roasted Breast of Chicken 163 fregola with pan drippings, peas, mint & ricotta	Steamed Mediterranean Black Mussels 141 tomatoes, beef chorizo, fennel seeds & grilled bread	Mediterranean Prawns Marsala (A) 176 king prawns baked with raisins, peanuts, capers & tomatoes
Filetto di Manzo 188 grilled beef fillet, creamy potatoes, veal jus & roasted cherry tomatoes	Seafood Mixed Grill 207 sea bream, salmon, black tiger prawns, calamari, grilled tomato, tossed lettuce & lemon parsley dressing	Ossobuco Milanese, Braised Veal Shanks with Saffron Risotto 157 cornaroli rice & gremolata
Pan Fried Veal Scaloppini 162 thin cut & pan fried veal with lemon & capers served with a side of rosemary potatoes	Sea Bass alla Toscana 195 oven roasted on cannellini beans with rosemary & peperonata	House Made Italian Sausage 163 soft polenta, sweet peppers, onion & salsa di pomodoro
Salmore al Forno 182 oven baked salmon steak, sicilian eggplant caponata, fennel & basil	Braised Lamb Shank with Orange & Olives 157 on fork smashed potatoes with its own pan sauce	Grilled T-Bone Steak Fiorentina 218 prime aged steak brushed with olive oil & sea salt, balsamic glazed shallots, sautéed spinach on the side... you may want to share

Contorni – Side Dishes

Herb Roasted Potatoes 31	Sautéed Spinach with Onions 31
Creamed Potatoes 31	Sautéed Broccoli, Garlic & Chilli Flakes 31
Steamed / Sautéed Vegetables 31	Pan Roasted Mushrooms 31

dear guest, we kindly request you to advise us if you are allergic to any of the menu items and we will be more than happy to adjust our menu in order for you to enjoy an allergy free dining experience with us.

Pizze – Our House Hand Stretched Pizzas

Our Tomato Based Pizzas

Margherita (V) 82 tomato sauce, mozzarella & basil	Frutti di Mare 107 shrimps, calamari, lobster, mussels, tomato & mozzarella	Acciughe e Peperoncino 94 mozzarella, fresh chilli, olives, anchovy, capers & oregano
Diavolino 99 tomato sauce, spicy pepperoni, chilli flakes & mozzarella	Vegetariana (V) 94 eggplant, zucchini, bell peppers, mushrooms, tomato & mozzarella	Calzone “Our Folded Pizza” (V) 94 mushrooms, spinach, ricotta & mozzarella, topped with tomato sauce
Bresola e Rucola 107 air cured beef, tomato & parmesan shavings	Quattro Formaggi (V) 107 mozzarella, taleggio, gorgonzola, ricotta cheese & wild rucola	Our White Pizzas
Mozzarella di Bufala Campana (V) 88 hand torn buffalo mozzarella, san marzano tomatoes & basil	Salsiccie di Pollo Italiana 100 Italian sausage, mushrooms, onions, green peppers & olives	Pizza al Tartufo (V) 100 four cheeses, white truffle oil & wild rucola
		Quattro Stagioni 107 veal ham, mushrooms, artichokes & olives

All prices are in UAE Dirhams and inclusive of 10% service charge, 6% tourism fee, 4% municipality fee and 5% VAT.

April 2018



Dolci a Finire – Sweet End

Tiramisù	56
our house signature, your choice of coffee/kahlúa (A)	
Hazelnut Crunch with Nutella Cream (A)	59
topped with frangelico	
Maria's Italian Orange & Pistachio Tart	59
burnt orange glaze	
Chocolate & Rosemary Frittelle	56
italian doughnuts served warm with sea salt caramel	
Affogato Coffee	56
vanilla gelato, shaved chocolate & almond biscotti	
Our Signature Chocolate & Aubergine Tart	59
bitter sweet cacao & mascarpone cream	
Mini Cannoli, your choice 2/4/6	38 / 56 / 69
sweetened ricotta, maraschino cherries & chocolate chips	
Hand-Cut Fruits with Honey Mascarpone Curd	56
italian meringue	

Gelato – Ice Creams & Sorbets

our gelato & sorbetto are made the traditional way with the freshest fruits & all natural ingredients.

Bacello di Vaniglia	56
vanilla bean	
Nutella di Cioccolato	50
chocolate nutella	
Fragola	50
strawberry	
Pistacchio	50
pistachio	
Sorbetto al Limone	50
lemon sorbet	
Sorbetto al Lampone	50
raspberry sorbet	

Per Finire – To Finish

Liqueurs

Amaretto Disaronno	52
Lazzaroni Amaretto	62
Sambuca	50
Amaro Averna	62
Limoncello Benalonga	50
Limoncello Tremontis	64
Limoncello Del Sole	54
Fernet-Branca	62
Galliano	50

Grappa

Bottega Alexander, Grappa di Volpolicella	52
Bottega Alexander, Grappa di Prosecco	62
Bottega Alexander Platinum, Grappa di Amarone	78

Cocktail di Dessert – Dessert Cocktails

our dessert cocktails are hand-crafted to be the perfect end to your meal.

Orange Dreamsicle (A)	54
vodka, cointreau, vanilla, orange & cream	
Chocolate (A)	57
rum, crème de cacao, baileys & cream	
Pink Russian (A)	55
vodka, kahlúa & raspberry cream	
Cre moso (A)	59
vodka, vanilla, frangelico, malibu & coconut cream	
Tiramisù (A)	57
kahlúa, vodka, espresso, vanilla & mascarpone cream	
Berry Orange (A)	55
whiskey, cream, orange & berry	

Hot Coffees

Espresso	28 / 33
single or double	
Macchiato	31
espresso with milk foam	
Cappuccino	32
espresso with milk froth & cocoa	
Caffè Latte	32
espresso with milk froth	
Americano	32
espresso with hot water	
Caffè Mocha	33
espresso with chocolate & milk	
Cappuccino Viennese	35
cappuccino with whipped cream & cocoa powder	

Iced Coffees

Iced Caffè Latte	37
iced coffee with milk	
Frappé al Caffè	35
ice blended espresso	
Affogato	39
espresso & vanilla ice cream	
Mocha Frappé	39
ice blended espresso with chocolate & milk	

House Specialty... great with coffee

Mini Cannoli, your choice 2/4/6 ... 38 / 56 / 69

Specialty Coffees

Hot Coffees

Joyce (A)	58
coffee liqueur, irish whiskey, espresso & cream	
Caffè Amore (A)	58
dark rum, amaretto, cinnamon, coffee & cream	
Delizia al Caffè (A)	55
coffee liqueur, espresso, chocolate & cream	

Iced Coffees

Shakerato (A)	59
amaretto, dark rum, caramel & espresso	
Caffè Cremoso (A)	54
vodka, vanilla, frangelico & coffee	
Cocola al Caffè (A)	59
malibu, amaretto, espresso & cream	

(A) contains alcohol.

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