

ANTIPASTI / STARTER

INSALATA DI CICORIA *(D,MD,N,V)* 75

Chicory, fig, goat cheese, pickled walnuts, walnuts dressing

INSALATA DI PANZANELLA *(D,E,G,MD,N,V)* 75

Heirloom tomato, taggiasca olive, cucumber, red onion, feta, croutons, citrus dressing

BRUSCHETTA AL POMODORO *(G,V)* 75

Apulian semolina bread, datterino tomatoes, red onion, rocket

CARPACCIO DI BRANZINO *(F)* 90

Sliced sea bass, castelvetrano olive, puffed quinoa, orange, pink pepper

VITELLO TONNATO *(E,F)* 115

Slow cook veal loin, tuna sauce, anchovies, taggiasca olives, caper

BURRATA *(D,G,N)* 105

Burrata cheese, roasted grapes, balsamic onion, kale pesto

FRITTURA DI PARANZA *(CR,E,F,G,M,MD)* 105

Crispy soft-shell crab, prawn, whitebait, calamari, zucchini, lemon aioli

TAGLIERE DI SALUMI DI MAIALE *(G,P)* 120

Italian pork cold cuts, homemade pickled vegetable, fried pizza dough

CARPACCIO DI FASSONA *(D,N,E,MD,SP) (HB)* 35/130

Sliced beef, pickled mushroom, rocket, onion, hazelnut, parmesan, mustard dressing

ZUPPE / SOUP

MINISTRONE *(V)* 65

Seasonal vegetable soup

PASTA E RISOTTO

SEDANI AL PESTO E STRACCIATELLA *(G,N,D,V)* 115

Basil & pistachio pesto, stracciatella cheese, confit tomato

MEZZI PACCHERI AL RAGU DI POLPO *(A,G,C,M,CR)* 135

Half sleeves pasta, octopus ragout, white wine, tomato sauce, beef stock

TAGLIATELLE ALLA BOLOGNESE *(G,D,E,A)* 125

Homemade tagliatelle, slow cooked beef ragout, parmesan cheese

CALAMARATA AL GRANCHIO *(G,CR,M,F,LS)* 145

Ring shaped pasta, wild crab, taggiasche olive, caper, zucchine, datterino tomato

SPAGHETTI ALLA CARBONARA *(G,D,E,P)* 125

Egg sauce, pork guanciale, pecorino cheese, black pepper

RISOTTO ALL'ARAGOSTA *(CR,F,M,D,A,C) (HB)* 85/185

Acquarello rice, Canadian lobster, datterino, samphire, tarragon

PIZZA & CALZONE

MARGHERITA *(G,D)* 90

Tomato san marzano, mozzarella fior di latte, basil

DIAVOLA *(G,D)* 115

Tomato san marzano, mozzarella fior di latte, beef salami

TONNO E CIPOLLA *(G,D,F)* 105

Tomato san marzano, mozzarella fior di latte, tuna in oil, red onion tropea

TARTUFO *(G,D)* 125

Black truffle mushroom sauce, mozzarella fior di latte, mushroom, parmesan

FORMAGGI E MIELE *(G,N,D)* 105

Mozzarella fior di latte, gorgonzola, parmesan, provola, ricotta, organic honey, walnuts

SALAME E PROVOLA *(G,D,P)* 125

Tomato san marzano, mozzarella fior di latte, provola cheese, salame milano

PISTACCHIO E MORTADELLA *(G,D,N,P) (HB)* 50/130

Pistachio cream, mozzarella fior di latte, stracciatella cheese, mortadella

PROSCIUTTO SAN DANIELE *(G,D,P) (HB)* 50/130

Tomato san marzano, mozzarella fior di latte, san daniele ham, rocket, parmesan

DOLCI / DESSERT

TIRAMISÙ *(G,D,E)* 55

Savoiardi biscuit, mascarpone cream, espresso coffee

VANILLA CRÈME BRULÉE *(G,N,D,E)* 45

Custard creme glazed with caramelized sugar, mix berries

DELIZIA AL PISTACCHIO *(G,N,D,E)* 55

Pistachio parfait, kunafa crisp, raspberry, chocolate sauce

CANNOLI SICILIANI *(G,N,D,E)* 55

Crispy pastry shell, sheep ricotta, orange candy, chocolate chips

GELATI E SORBETI *(G,N,D,E)* 35

Gelati: Vanilla, chocolate, pistachio, hazelnut

Sorbet: Strawberry, raspberry, lemon (Vegan option available)



(A) Alcohol, (C) Celery, (CR) Crustacean, (D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupins, (M) Mollusks, (MD) Mustard, (N) Nuts, (PN) Peanuts, (P) Pork, (S) Sesame, (SY) Soya, (SP) Sulfites, (SD) Signature Dish, (SU) Sustainable, (V) Vegetarian, (HB) Half Board Supplement

All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.

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