ANTIPASTI / STARTER

INSALATA DI CICORIA (N, D, MD, V) **75**
Chicory, pear, pecan nuts, gorgonzola dressing

INSALATA DI ZUCCHINE (N, D) **65**
Zucchini ricotta dip, sunflower seeds, Parmesan, lemon & mint dressing

BURRATA (N, D, SP) **105**
Burrata cheese, Datterino tomato, basil pesto, balsamic onion, olives

BRUSCHETTA AL POMODORO (G, SP, V) **75**
Apulian semolina bread, Datterino tomato, red onion, rocket

CARPACCIO DI SALMONE (F) **95**
Sliced salmon, salsa verde, citrus, fennel

BATTUTA DI TONNO (F, SP) **95**
Tuna tartare, fermented chilli, cipollini onions, capers

VITELLO TONNATO (F, E) **115**
Slow-cooked veal loin, tuna sauce, anchovies, taggiasca olives, capers

CARPACCIO DI FASSONA (D, N, E, MD, SP) (HB) **35 / 135**
Sliced beef, pickled mushroom, rocket, onion, hazelnut, Parmesan, mustard dressing

PROSCIUTTO E MELONE (N, D, P, MD) **105**
Stracciatella, mint, pistachio

TAGLIERE DI SALUMI DI MAIALE (P, G) **115**
Italian pork cold cuts, homemade pickled vegetables, fried pizza dough

FRITTURA DI PARANZA (G, CR, M, F, E, MD) **105**
Crispy soft-shell crab, prawn, whitebait, calamari, zucchini, lemon aioli

ZUPPE / SOUP

ZUPPA DI LEGUMI E VERDURE (V) **65**
Beans and vegetable soup

PASTA E RISOTTO

TAGLIOLINI AL PESTO E STRACCIATELLA (G, N, D, V, E) **115**
Homemade tagliolini, basil & pistachio pesto, stracciatella cheese, confit tomato

GIRASOLI RICOTTA E SPINACI (G, D, V, E) **120**
Ravioli filled with ricotta and spinach, datterino tomato sauce, ricotta salata cheese

BOTTONI AL TALEGGIO E FUNGHI (G, D, SP, N, E) **135**
Potato gnocchi, taleggio cheese wild mushroom, rucola, black truffle

CALAMARATA AL GRANCHIO (G, CR, M, F) **145**
Ring shaped pasta, wild crab, taggiasca olives, caper, zucchine, datterino tomato

MEZZI PACCHERI AL RAGÙ DI POLPO (A, G, C, M, CR) **135**
Half-sleeve pasta, octopus ragout, white wine, tomato sauce, beef stock

RISOTTO AL GAMBERO (CR, F, M, D, A, C) (HB) **40 / 155**
Acquarello rice, local king prawn, datterino, samphire, tarragon

LASAGNA AL FORNO (A, D, C, G, E) **145**
Oven baked layered pasta, bolognese sauce, béchamel, Parmesan

TAGLIATELLE ALLA BOLOGNESE (G, D, E, A) **125**
Homemade tagliatelle, slow cooked beef ragout, Parmesan

SPAGHETTI ALLA CARBONARA (P, G, D, E) **125**
Spaghetti pasta, egg sauce, pork guanciale, Pecorino, black pepper

SECONDI / MAIN COURSE

FILETTO DI ORATA (N, F, D) **155**
Pan-seared sea bream, braised endive, smoked almond puree, lemon confit

FILETTO DI TRIGLIA (F) **145**
Pan-seared red mullet, Datterino tomato fondue, okra, Salmoriglio condiment

CALAMARI FARCITI (CR, F, M, D, G, N) **140**
Locally sourced stuffed calamari, puttanesca stew, taggiasca olives

GALLETTO ALLA PIASTRA (D, SP) **145**
Roasted baby chicken, artichoke, lemon, capers

GUANCIA DI MANZO (D, A, F) (HB) **70 / 175**
Braised beef cheek, spaghetti squash, salsa verde

COSTINE D'AGNELLO GRIGLIATE (D) **165**
Roasted lamb chops, cannellini beans, confit garlic, lemon

PANCIA DI MAIALINO (A, N, D, P) **155**
Pork belly, Braised fennel, Radicchio, sage pesto

CONTORNI / SIDE DISHES (Not included on half board supplement)

PATATE ARROSTITE (D, V) **45**
Roasted potatoes, garlic, rosemary

ASPARAGI ALLA PIASTRA (D, V) **45**
Sautéed asparagus, butter

BROCCOLINI ALLA GRIGLIA 45
Garlic charred broccolini

PUREE DI PATATE (D) **45**
Mashed potato, chives

POLENTA SOFFICE (D, V) **45**
Polenta, butter, Parmesan

PANELLE DI CECI (G, D, V) **45**
Chickpea fries

SHARING DISHES (For two people)

BRANZINO AL SALE (D, F, CR, M, MD, SP) (HB) **345 / 495**
Salt baked sea bass, mixed salad, roasted potato, Mediterranean sauce

COTOLETTA ALLA MILANESE (G, D, E, MD, SP) (HB) **150 / 310**
Breaded veal chop, rocket salad, shaved Parmesan, pesto aioli

SPLENDIDO
RISTORANTE

PIZZA (Vegan option available)

MARGHERITA (G, D) **90**
Tomato San Marzano, mozzarella fior di latte, basil

FORMAGGI E MIELE (G, N, D) **105**
Mozzarella fior di latte, gorgonzola, Parmesan, provola, ricotta, organic honey, walnuts

TARTUFO (G, D) **125**
Black truffle mushroom sauce, mozzarella fior di latte, mushroom, Parmesan

SALAME E PROVOLA (G, D, P) **125**
Tomato San Marzano, mozzarella fior di latte, provola cheese, salame milano

TONNO E CIPOLLA (G, D, F) **105**
Tomato San Marzano, mozzarella fior di latte, tuna in oil, red onion tropea

DIAVOLA (G, D) **115**
Tomato San Marzano, mozzarella fior di latte, beef spianata

PISTACCHIO E MORTADELLA (G, D, P) **135**
Pistachio cream, mozzarella fior di latte, stracchiatella cheese, mortadella

PROSCIUTTO SAN DANIELE (G, D, P) **135**
Tomato San Marzano, mozzarella fior di latte, San Daniele ham, rocket, Parmesan

CALZONE (G, D) **125**
Tomato San Marzano, mozzarella fior di latte, provola cheese, mushroom, turkey ham

DOLCI / DESSERT

TIRAMISÙ (G, D, E) **55**
Savoiardi biscuit, mascarpone cream, espresso coffee

TORTINO AL CIOCCOLATO E PISTACCHIO (G, D, E, N) **55**
Warm chocolate and pistachio cake, pistachio sauce, pistachio ice cream

TORTA ALLE MANDORLE (G, D, E, N) **45**
Almond & olive oil cake, lemon sorbet, strawberry-basil coulis, almond tuile

PANNA COTTA AL CARAMELLO (G, D, N) **45**
Caramel panna cotta, poached apple, sour cherry gel, nut crumble

CANNOLI SICILIANI (G, D, E, N) **55**
Crispy pastry shell, sheep ricotta, orange candy, chocolate chips

SELEZIONE DI FORMAGGI (G, D, N) (HB) **35 / 105**
Artisan cheese selection, crackers, dried fruits, jam

GELATI (D, N) **35**
Vanilla, chocolate, pistachio, hazelnut

SORBETTI 35
Mango, passion fruit, 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, **(VG)** Vegan, **(HB)** Half Board Supplement, **(LS)** Locally Sourced

Please speak to your server regarding any allergy of food or preferences.

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