

## LETS BEGIN

*I like it raw*

### **Robust Beef Carpaccio (G)** 85

Crisp Rocket Leaves, loads of Parmesan, Truffle Nero Emulsion and Grissini for Crunch

### **Beeting Salmon** 80

Beetroot Cured Salmon, Sorrento Lemon Marmellata, Apple Jelly, Crunchy Green Apple.

*Hot and Smokey*

### **A Naples Staple (V,G)** 75

Wood fired Eggplant Parmigiana, Buffalo Mozzarella, Basil, plenty of Sauce.

### **Out of this Earth (V,G)** 85

Tuscan Soup with Sour Dough Bread, Cannellini Beans, Cavolo Nero, Vegetables.

### **Don't Be Shellfish (S,G)** 115

Venetian Clams Sautee with Sicilian Datterino Pomodori, Garlic, Parsley, Sour Dough Crostoni

*Are we sharing*

### **Made in Sud Fried Calamari (G,S)** 125

Crispy Calamari & Shrimps, White Mediterranean Baits, proper Garlic Lemon Aioli

### **We Need Antipasti G,S)** 145

Beef Prosciutto, Creamy Burrata, Frittura all Italiana, Bruschetta, Mamma's Cured EggPlant.

## HOLD THE CARBS THANKS

### **Classy Caprese (V)** 80

Campania Buffalo Mozzarella, Stuffed Italian Tomato, Balsamic Marmalade, Basil Oil.

### **Let's Endive In (V) (N)** 75

Baby Spinach, Endive, Crisp Pear, Toasted Walnuts, Gorgonzola Dolce Lombardo,

### **Pretty like a Gem (V,N)** 70

Yellow Datterino Tomato, Grilled Gem Lettuce, Pomegranate Seeds, Toasted Almond, Parmesan and Oregano Dressing

### **La Bella Pugliese 2.0 (V,N,G)** 105

Pesto Filled and then Fried Burrata, San Marzano Tomato Aioli, Bresaola Lombarda , D.O.P. Parmigiano

## RIGHT, TIME FOR PASTA

<b>Mamma Sofia's Paccheri (G)</b>	<b>120</b>
Paccheri Pasta, A mouth-watering Ragù of Beef Check and Confit Onion, Grana Padano DOP	
<b>Pomodo Trinity (G,V)</b>	<b>115</b>
Spaghetti Pasta, a trio Combination of Yellow Pacchettelle, Corbarino & Piennolo del Vesuvio Tomatoes, a load of Basil	
<b>Low and Slow 125 (G)</b>	<b>125</b>
Tagliatelle pasta, A Luscious 6-Hour Meat Ragù', Reggiano DOP Cheese, Basil	
<b>Puglia + Sicily = Delicious (G,S)</b>	<b>140</b>
Risotto Carnaroli, Broccolini Baresi ,Crudo of Mazzara Del Vallo Prawns, Lemon Garlic Foam.	
<b>You Asking for Truffle (G)</b>	<b>150</b>
Black Truffle Cappellaci Pasta, Caponata Stuffing , Yellow Pacchettelle Tomato Sauce, Parmesan Fondue, Crispy Beef Prosciutto	
<b>Fresh from the Seaside (S,G)</b>	<b>125</b>
Venetian Clams, Mezzo Pacchero Pasta, Fiery Peppercino, Parsley	

<b>The Poor Marriage (G)</b>	<b>130</b>
Pasta, Potato, Veal Pancetta, Smoked Provola, 24-month Reggiano DOP Cheese, Black Truffle. <i>This Classic Neapolitan dish is from the 1600s where pasta and potato were the most accessible ingredients available, 'The Poor Marriage'. We believe that even the most affordable dish paired with an amazing Parmigiano Reggiano and fresh seasonal Black Truffle to deliver a remarkable and authentic Italian dining experience, unique, delicious and unforgettable.</i>	

## A BIT ON THE SIDE (V)

Crisp Green Salad, Endive, Mint, Pomegranate, Parmesan Flakes	28
Sautéed Spinach, Garlic Confit	30
Grilled Asparagus Sauce and Balsamic	30
Sautéed Broccolini, Confit Tomato, Roasted Almond	35
Home Fries, Truffle, Parmesan & Cracked Black Pepper	45
Roasted Rosemary Baby Potatoes, Smoked Sea Salt	28
Truffle'd Ziti Pasta, Provolone Cheese Sauce, Crunchy Sour Dough Bread	40

## MAIN LOVE

- Sea You Soon** 175  
Grilled Sea Bass, Cherry Tomato, Green Olive & Cipollini Salsa, Celeriac Puree, Shaved Bottarga
- Bistecca Mia** 210  
Char-Grilled Rb Eye, Duck Fat Roasted Potatoes, Spicy Salsa Verde
- Chicken Addiction** 140  
Grilled Baby Chicken, Red Pepper Sauce, Smoky Gorgonzola Cheese, Buttery String Beans
- Lo Scarpone (V,G)** 110  
Rosemary Roasted Eggplant, Cherry Tomato Sauce, Cipollini, Roasted Pepper, Parsnip Puree
- What A Catch** 280  
A 1kg Poached Seabass in Herbs, Roasted Garlic, Fresh Tomato broth, Charred Lemon ,  
2 Amazing Side to choose from our selection

## DOLCI

- Quick! Pick Me Up (G)** 45  
A Light Vanilla Mascarpone, Savoirdi Biscotti, Punch of Espresso
- Dreaming Of Capri Island (N)** 45  
Glamorous Dark Chocolate & Almond Caprese Torta, Glazed Peach, Blood Orange Sorbet
- Trust Me, I'm From Napoli (For Two) (G)** 80  
The Real Deal Baba, A lot of Rum!  
Silky Italian Cream, Berries & Bling
- Icy Hot (G)** 95  
Limoncello Pastella Fried Sorbet, Chocolate Sauce, Fresh Berries.
- A Summer Treat (G)** 40  
Vanilla Sponge Cake , Citrus Chantilly Cream , Seasonal Strawberry .

**(V) Vegetarian (N) Nut (S) Seafood (D) Dairy (G) Gluten**

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.