

MENU

SOLE

Ristorante

SAPORI D'ITALIA
—
FLAVOURS OF
ITALY

ENJOY A DINING EXPERIENCE FROM
CHEF SIMONE DE VIVO'S FAMILY

Sapori d'Italia

LET'S BEGIN

I love it raw

WE GOT BEEF

125

Lightly Seared Wagyu Striploin, Rich Clear Beef Brodo, Chiodini Mushrooms, Pickled Cipollini, Black Truffle Caviar

CHE ForTUNA! (G)

125

Mediterranean Yellow Fin Tuna Tartare, Lemon Emulsion, Pickled Radish, Bruschetta of Vitello Tonnato Sorbet

Hot & smokey

A NAPLES STAPLE (V) (G)

125

Wood Fired Eggplant Parmigiana, Buffalo Mozzarella, Basil with Plenty of Sauce

TERRA MIA

85

Sole Vegetable Soup, Spinach, Savoy Cabbage, Conchigliette Pasta, 24-Months Parmesan

DON'T BE SHELLFISH (S)

115

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

AUTUMN VIBES (V)

80

Roasted Butternut Squash, Perfectly Seared Porcini, Pumpkin Arancini, Tropea Onion Marmalade, Mushrooms Mousse, And Black Truffle

Are we sharing?

MADE IN SUD FRIED CALAMARI (S) (G)

125

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

WE NEED ANTIPASTI (S) (G)

145

Beef Prosciutto, Creamy Burrata, Frittura All Italiana, Bruschetta, Mamma's Cured Eggplant

(V) Vegetarian - (N) Nuts - (G) Gluten- (D) Dairy - (S) Shellfish

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.

SALADS

- AMALFI POLPO SALAD (S)** 90
Grilled Octopus, Green Endives, Baby Potatoes, Frisee Lettuce, Pesto Rosso, Zesty Ricotta
- GIARDINIERA (V) (G)** 75
Broccolini Baresi, Balsamic Marinated Heirloom Tomatoes, Artichokes, Sour Dough Bread Chips, Roasted Peppers Dressing
- CLASSY CAPRESE (V)** 80
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

Sole Caseificio (To Share)

- 300 GM BUFFALO MOZZARELLA (V) (G)** 120
- 300 GM BURRATA (V) (G)** 125
- Both Served With Wood Fired Roasted Datterino Salad, Grilled Zucchini, Basil, Dried Oregano, Focaccia Chips

MAIN LOVE

- COTOLETTA MILANESE (To Share) (G)** 235
Crispy Fried Veal Chop, With Two Amazing Side to Choose From Our Selections
- SEA YOU SOON** 175
Grilled Sea Bass, Cherry Tomato, Green Olive & Cipollini Salsa, Celeriac Puree, Shaved Bottarga
- BISTECCA MIA** 240
Char-Grilled Rib Eye, Duck Fat Roasted Potatoes, Spicy Salsa Verde

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CAN'T DO WITHOUT TUNA 235

Crispy Fried Veal Chop, With Two Amazing Side to Choose From Our Selections

THE HEN, THE GOAT, AND THE ARTI-CHOKES 145

Grilled Chicken Thigh, Leg Lollipop, Violet Artichoke Puree, Baby Carrots, Smoked Goat Cheese

RIGHT, TIME FOR PASTA

MAMMA SOFIA'S PACCHERI (G) 120

Paccheri Pasta, a Mouth-Watering Ragu of Beef Cheek and Confit Onion, Grana Padano Dop

POMODO TRINITY (G) (V) 115

Spaghetti Pasta, a Trio Combination of Yellow Pacchetelle, Corbarino & Piennolo Del Vesuvio Tomatoes, Loads Of Basil

LOW AND SLOW (G) 125

Tagliatelle Pasta, a Luscious 6-Hour Meat Ragu', Reggiano Dop Cheese, Basil

CAN YOU FISH THE LOVE TONIGHT (G) 180

Mezzo Pacchero Pasta Di Gragnano, Mediterranean Yellow Fin Tuna, Fiery Pepperoncino, Parsley

SUMMER ATTRACTION (G) 210

Fresh Pasta Sheet Layered With Monk Fish Ragout, Baby Fennel Bechamel, Yellow Pacchetelle Tomatoes Sauce, Zesty Foam

TAKE IT CHEESE ON ME (G) (V) 130

Agnolotti Stuffed With Smoky Stracciatella Cheese, Silky Eggplant Puree, Saffron and Provolone Dolce Fondue

SQUIDDYLICIOUS RISOTTO (S) 145

Cuttle Fish Ink Acquerello Risotto, Braised Langoustine, Lemon Foam, Colatura D' Alici

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Sole old school corner

120

Sole Team Would Like To Introduce You To This Selection Of Vintage & Classics Italian Pasta Dishes, To Bring Back That Home Feeling Where Even The Most Affordable Ingredients Perfectly Paired Together Can Bring You A Remarkable And Authentic Italian Dining Experience, Unique, Delicious And Unforgettable.

PASTA E FAGIOLI (G) (V)

Cannellini Beans Stew, Pasta, Splash of San Marzano Tomatoes, 24-Month Parmesan

PASTA E PATATE (G)

Potato Stew, Veal Pancetta, Smoked Provola, 24-Month Parmesan

PASTA E ZUCCA (G) (V)

Pumpkin Stew, Corbarino Tomatoes, 24-Month Parmesan

PASTA AL FORNO (G)

Wood Fired Baked Pasta with Meat Ragout, Bechamel, and Smoked Scamorza Cheese

A BIT ON THE SIDE (V)

<i>Crisp Green Salad, Endive, Mint, Pomegranate, Parmesan Flakes (N)</i>	28
<i>Sautéed Spinach, Garlic Confit</i>	30
<i>Grilled Asparagus Sauce and Balsamic</i>	30
<i>Sautéed Broccolini, Confit Tomato, Roasted Almond (N)</i>	35
<i>Home Fries, Truffle, Parmesan & Cracked Black Pepper</i>	45
<i>Roasted Rosemary Baby Potatoes, Smoked Sea Salt</i>	28

DOLCI

QUICK! PICK ME UP (G)	45
A Light Vanilla Mascarpone, Savoiard 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, Silky Italian Cream, Berries & Bling	
ICY HOT (G)	95
Lemon Zest Pastella Fried Sorbet, Chocolate Sauce, Fresh Berries	
SWEET RAVIOLI (G)	50
Ricotta Chocolate and Candied Orange Stuffed Ravioli, Hazelnut Mousse, Truffle Ice Cream	

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