

MENU

SAPORI D'ITALIA • FLAVOURS OF ITALY

SOLE

Ristorante

Sapori d'Italia

A Pizz
Our signature pizza dough gives through a 24 hour fermentation, using 100% authentic italian flour “Caputo”. Caputa is the only flour mill in Naples established in 1924 and famous for its culinary heritage and ancient art of flour milling developed over three generations.

Benvenuti a Napoli

MERGELLINA (RED OR YELLOW) (v)	80
San Marzano Tomatoes, Fresh Mozzarella Cheese, 24-Month Parmesan, Basil	
POSILLIPO (v)	70
San Marzano Tomato Sauce, Oregano, Roasted Garlic	
RIONE SANITA (v)	115
Yellow Cherry Tomatoes, Eggplant Funghetto, Ricotta Cheese, Fresh Basil	
CAPODIMONTE	95
Datterino Tomatoes, Smoked Fior Di Latte, Beef Prosciutto, Rocket Leaves, Parmesan Flakes	
PIAZZA PLEBISCITO	120
6-Hour Beef Cheek and Onion Ragù , Bocconcini Mozzarella, Pecorino Cheese	
MATERDEI	85
Cream of Zucchini, Zucchini Scapece Style, Veal Pancetta, Provolone Cheese Shaves	
QUARTIERI SPAGNOLI	190
San Marzano Tomatoes , Spanish Nardin Anchovies, Black Olives Taggiasche, Yellowfin Tuna, Dried Oregano	
SPACCANAPOLI	105
Ricotta Stuffed Crust, Veal Meat Balls, 24-Month Parmesan Flakes	
FUORIGROTTA (BAKED OR FRIED)	95
Calzone Pizza, San Marzano Tomatoes, Mozzarella Cheese, Ricotta, Beef Salame, Basil	
VOMERO (N)	70
Sweet Calzone Pizza, Nutella, Rasperry, Strawberry, White Chocolate Sauce, Mixed Berry Coulis	

Add on’s

Pepperoni | AED 15
Mixed Vegetables | AED 20
Artichokes | AED 20

Olives | AED 10
Shrimps | AED 30
Chicken | AED 25

Crab Meat | AED 40
Mushrooms | AED 30

LET’S BEGIN

Antipasti

LE POLPETTE (G) (D) 95
Veal And Beef Meat Ball in a Rich San Marzano Tomato Sauce, 24-Month Parmesan, Served with Oregano Focaccia

Hot & smoky

A NAPLES STAPLE (v) (G) (D) 75
Wood Fired Eggplant Parmigiana, Buffalo Mozzarella, Basil with Plenty of Sauce

TERRA MIA (v) (G) (D) 85
Selection of Seasonal Vegetables, Savoy Cabbage, Baby Spinach, Homemade Pasta

CAPESANTE (S) (D) 110
Pan Seared Scallop, Leeks & Safron Velouté, Sauteed Clams, Datterino Tomatoes

SALADS

AMALFI POLPO SALAD (S) (N) (D) 95
Grilled Octopus, Green Endives, Baby Potatoes, Frisée Lettuce, Pesto Rosso, Zesty Ricotta

PANZANELLA (G) (v) (D) 70
Ripened Heirloom Tomatoes, Cucumber, Red Onions, Buffalo Ciliegini Mozzarella, Toasted Sour Bread, Oregano, Red Wine Vinaigrette

VITELLO TONNATO (S) 90
Braised Veal Loin, Capers Berries, Vitello & Tuna Sauce, Demi Glaze, Confit Corbarino Tomatoes

CLASSY CAPRESE (v) (D) 80
Buffalo Mozzarella, Stuffed Italian Tomato, Balsamic Marmalade, Basil Oil

A ROCKING SALAD (v) 65
Baby Fennel and Rocket Salad, Juicy Orange, Fennel Seeds, Citrus Dressing

INSALATA DI GORGONZOLA (v) (D) (N) 75
Baby Spinach & Rocket Leaves, Roasted Walnuts, Marinated Pears, Gorgonzola Crema, Aged Balsamic Vinegar Dressing

RIGHT, TIME FOR PASTA

MAMMA SOFIA’S PACCHERI (G) (D) 120
Paccheri Pasta, a Mouth-Watering Ragù of Beef Cheek and Confit Onion, Grana Padano DOP

POMODO TRINITY (G) (v) (D) 115
Spaghetti Pasta, a Trio Combination of Yellow Pacchettelle, Corbarino & Piennolo Del Vesuvio Tomatoes, Loads Of Basil

LOW AND SLOW (G) (D) 125
Tagliatelle Pasta, a Luscious 6-Hour Meat Ragù Reggiano DOP Cheese, Basil

CAN YOU FISH THE LOVE TONIGHT (G) 180
Mezzo Pacchero Pasta di Gragnano, Mediterreanean Yellow Fin Tuna, Fiery Pepperoncino, Parsley

TAGLIOLINI AL TARTUFO (v) (D) (G) 130
Seasonal Black Truffle, Home Made Tagliolini, Butter & Parmesan Emulsion

RISOTTO CARBONARA (D) 90
Acquerello Risotto, Beef Pancetta, Pecorino Romano Cheese, Black Pepper, Poached Egg Yolk

RAVIOLI AL GRANCHIO (G) (S) (D) 190
Zesty Ricotta & Hand Picked Crab Ravioli, Served with a Sea Urchin & Langoustine Bisque

CASARECCE ALLA NORMA (G) (D) (v) 95
Corbarino and Cherry Tomatoe Sauce, Golden Fried Eggplant, Basil, 12-Month Parmesan, Ricotta Salata Shaves

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) (D) 145
Beef Prosciutto, Creamy Burrata, Frittura All’Italiana, Bruschetta, Mamma’s Cured Eggplant

PANZEROTTI LIGURI (G) (D) 65
Golden Crispy Dough Filled with Spicy Spianata, Ricotta, Scamorza Cheese, Hydroponic Basil

Sole Caseificio (To Share)

300 GM BURRATA (v) (G) (D) 125
Served With Wood Fired Roasted Datterino Salad, Grilled Zucchini, Basil, Dried Oregano, Focaccia Chips

A BIT ON THE SIDE (v)

Crisp Green Salad, Endive, Mint, Pomegranate, Parmesan Flakes (D) 35
Sautéed Spinach, Garlic Confit 35
Grilled Asparagus, Sauce and Balsamic 40
Sautéed Broccolini, Confit Tomato, Roasted Almond (N) 40
Homemade Fries, Truffle, Parmesan & Cracked Black Pepper (D) 50
Roasted Rosemary, Baby Potatoes, Smoked Sea Salt 35

MAIN LOVE

COTOLETTA MILANESE (To Share) (G) (D) 235
Crispy Fried Veal Chop, With Two Amazing Sides to Choose From our Selections

BISTECCA MIA 270
Char-Grilled Rib Eye, Duck Fat Roasted Potatoes, Salsa Verde

CAN’T DO WITHOUT TUNA 220
Tuna Steak, Char - Grilled Zucchini, Balsamic Heirloom Tomatoes, Spicy Rocket, Zesty Emulsion

HOT CHICK (D) 150
Filled Corn-fed Chicken Breast with Chicken Ragout, Beef Pancetta, Smoke Scamorza Cheese , Green Peas Purée, Charred Baby Carrots

COSTINE DI MANZO (D) 160
Slowly Braised Short Ribs, Potato Terrine, Broad Beans, Datterino Tomatoes

SEA YOU SOON (G) (D) 175
Poached Sea Bass in a Rich Corbarino Tomato Broth, Taggiasche Olives Capers, Served with Sour Dough Bread Chips

BISTECCA FIORENTINA 960
1 kg T-Bone Steak , 2 choice of sides from our selection, Salsa Verde

DOLCI

QUICK! PICK ME UP (G) (D) 45
A Light Vanilla Mascarpone, Savoiardi Biscotti, Punch of Espresso

DREAMING OF CAPRI ISLAND (G) (N) (D) 45
Glamorous Dark Chocolate & Almond Caprese Torta, Glazed Peach, Blood Orange Sorbet

TRUST ME, I’M FROM NAPOLI (For Two) (G) (D) 80
The Real Deal Baba, A lot of Rum! Silky Italian Cream, Berries & Bling

PASTIERA (G) (D) 60
Wheat and Cinnamon Custard Pudding, Baked in a Flaky Pastry Dough, Served with Lemon Sorbet

PANNACOTTA (D) (N) 55
Strawberry and Vanilla Pannacotta, Italian Meringue & Candied Hazelnut

SELECTION OF COFFEE AND TEA IS AVAILABLE UPON REQUEST.



(v) VEGETARIAN (N) NUTS (S) SHELLFISH (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, and taxes.