MENU

SAPORI D'ITALIA • FLAVOURS OF ITALY •

SOLE

Ristorante

Sapori d'Italia

A Pizzy

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.

Benvennti a Napoli

MARGHERITA (RED & YELLOW) (D) (G) 80
San Marzano Tomato Sauce, Agerola Fior di Latte, 24-Month Parmigiano Reggiano, Basil

MARINARA (D) (G) 70
San Marzano Tomato Sauce, Oregano, Roasted Garlic

MELANZANA (D) (G) 95
Yellow Cherry Tomatoes, Eggplant Funghetto, Ricotta, Basil

PROSCIUTTO E RUCOLA (D) (G) 115
Datterino Tomatoes, Smoked Fior di Latte, Beef Prosciutto, Rocket Leaves, Shaved Parmigiano Reggiano

ALLA GENOVESE (D) (G) 120
Slow-Cooked 6-Hour Beef Cheek and Onion Ragù, Bocconcini Mozzarella, Pecorino

NERANO (D) (G) 115
Zucchini Cream, Zucchine Alla Scapece, Veal Pancetta, Shaved Provolone

ALLE POLPETTE (D) (G) 120
Stuffed Ricotta Crust, Veal Meatballs, Shaved Parmigiano Reggiano

CALZONE ALLA NAPOLETANA (BAKED OR FRIED) (D) (G) 95
Folded Pizza with San Marzano Tomatoes, Agerola Fior di Latte, Ricotta, Beef Salami, Basil

Add on's

Pepperoni | AED 15
Mixed Vegetables | AED 20
Artichokes | AED 20
Olives | AED 10
Shrimps | AED 30
Chicken | AED 25
Mushrooms | AED 30

PER COMINCIARE

Antipasti

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

PARMIGIANA DI MELANZANE (V) (D) (G) 80
Wood-Fired Eggplant Parmigiana, Buffalo Mozzarella, Basil, Rich Tomato Sauce

CARPACCIO DI MANZO (D) 95
Beef Tenderloin Carpaccio, Rocket Salad, Parmigiano Reggiano, Capers, Cantabrian Anchovies, Preserved Lemon Dressing

FRITTO MISTO (S) (G) 60
Crispy Calamari, Shrimp and Mediterranean Whitebait, Tartare Sauce

I Crudi

TONNO ALLA MEDITERRANEA (F) (S) 110
Yellowfin Tuna Crudo, Capers, Taggiasca Olives, Cucumber, Fresh Red Chili, Amalfi Lemon Emulsion, Bread Crisp

SALMONE E AVOCADO (F) (S) (D) 95
Salmon Carpaccio, Avocado Creme, Shallot Rings, Chives, Sumac, Tomato–Citrus Sauce, Crispy Potatoes Chips

Zuppe

RIBOLLITA (V) (G) 85
Traditional Tuscan Vegetable and Bread Soup, Slow-Cooked with Beans, Cavolo Nero and Aromatic Herbs

COZZE ALLA MARINARA (S) 95
Sautéed Mussels, Datterino Tomato Broth, Grilled Bread

Contorni

INSALATA VERDE 35
Crisp Green Salad – Endive, Pomegranate, Parmesan Flakes

SPINACI SALTATI 35
Sautéed Spinach with Garlic Confitl

ASPARAGI GRIGLIATI 40
Grilled Asparagus with Balsamic Glaze

BROCCOLINI SALTATI 40
Sautéed Broccolini with Confit Tomato and Roasted Almonds

PATATE FRITTE 50
Home Fries with Truffle, Parmesan, Cracked Black Pepper

PATATE ARROSTO 35
Roasted Baby Potatoes with Rosemary and Smoked Sea Salt

INSALATE

BURRATA PUGLIESE (V) (D) 85
Creamy Locally Made Burrata, Heirloom Tomatoes, Taggiasca Olives, Basil Oil

PANZANELLA (V) (D) (G) 70
Heirloom Tomatoes, Cucumber, Red Onion, Buffalo Mozzarella, Toasted Sourdough, Oregano, Red Wine Vinaigrette

RUCOLA E AGRUMI (V) 65
Rocket and Baby Fennel Salad, Orange Segments, Fennel Seeds, Citrus Dressing

INSALATA DI SPINACI E CAPRINO (V) (N) (D) 70
Baby Spinach and Rocket, Caramelized Hazelnuts, Marinated Strawberries, Pickled Pink Ginger, Goat Cheese

PASTE E RISOTTI

SPAGHETTI AL POMODORO FRESCO E STRACCIATELLA (V) (D) (G) 115
Spaghetti with Piennolo del Vesuvio and Datterino Tomatoes, Stracciatella Cheese, Fresh Basil

TAGLIOLINI AL TARTUFO (V) (D) (G) 130
Homemade Tagliolini, Seasonal Black Truffle, Butter–Parmesan Emulsion

PACCHERI ALLA GENOVESE (D) (G) 120
Paccheri with Slow-Cooked Beef Cheek and Confit Onion Ragù, Grana Padano DOP

TAGLIATELLE ALLA NERANO (D) (G) 95
Tagliatelle with Zucchini Chips, Provolone del Monaco

LINGUINE AGLIO, OLIO E PEPERONCINO CON VONGOLE (D) (G) 140
Linguine with Garlic, Chili, Clams and Olive Oil

LASAGNA (D) (G) 140
Layers of Homemade Pasta, Six-Hour Beef Ragù, Silky Béchamel, Buffalo Mozzarella, Parmigiano

TAGLIATELLE AL RAGÙ (D) (G) 125
Tagliatelle with Traditional Six-Hour Meat Ragù, Parmigiano Reggiano DOP, Fresh Basil

RISOTTO ALLA MILANESE (D) (G) 125
Saffron Risotto, Parmigiano Reggiano, Braised Beef Cheek

RISOTTO AI FRUTTI DI MARE (S) (D) 145
Aquarello Risotto with Clams, Mussels, Prawns and Calamari

RAVIOLI CACIO E PEPE (S) (D) (G) 110
Homemade Ravioli Filled with Pecorino Romano Cheese

CASARECCE ALLA NORMA (V) (D) (G) 95
Casarecce with Cherry Tomato Sauce, Eggplant, Basil, Ricotta Salata, Parmigiano

(V) VEGETARIAN (N) NUTS (F) FISH (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.

SECONDI PESCE E CARNE

BRANZINO ALLA LIVORNESE (D) (G) 180
Pan-Seared Sea Bass In Rich Tomato Sauce with Taggiasca Olives, Capers, Cherry Tomatoes

POLPO GRIGLIATO (F) (D) (G) 180
Grilled Octopus, Fregola Sarda, Yellow Zucchini, Confit Tomato

POLLO ALLA CACCIATORA (D) (G) 145
Corn-Fed Chicken Thigh Braised with Bell Peppers, Shimeji Mushrooms, Olives, Datterino Tomatoes, Served with Crispy Polenta

TAGLIATA DI MANZO RUCOLA E GRANA (D) 270
Chargrilled Striploin, Rocket Salad, Shaved Parmigiano Reggiano, Cherry Tomatoes

COSTOLETTE DI AGNELLO (G) (D) 210
Roasted Lamb Chops, Artichoke Textures and Classic "Sugo" Lamb Juice

COTOLETTA ALLA MILANESE (G) (D) 235
Crispy Fried Veal Chop, Served with a Choice of Two Sides

BISTECCA ALLA FIORENTINA 960
1 Kg T-Bone Steak, Served with Salsa Verde and a Choice of Two Sides

DOLCI

TIRAMISÙ (D) (G) 45
Light Vanilla Mascarpone, Savoiardi Biscuit, Espresso

TORTA CAPRESE (N) (D) (G) 45
Dark Chocolate and Almond Cake, Glazed Peach, Blood Orange Sorbet

CANNOLI SICILIANI (N) (D) (G) 45
Fried Pastry Dough Filled with Sweet Ricotta Cream

PANNACOTTA (N) (D) (G) 55
Strawberry and Vanilla Panna Cotta, Italian Meringue, Candied Hazelnut

AFFOGATO AL CAFFÈ (D) 35
Espresso Shot, Vanilla Ice Cream

GELATI E SORBETTI (D) 25
Selection of Gelato and Sorbet

SELECTION OF COFFEE AND TEA IS AVAILABLE UPON REQUEST.

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