



Antipasti

Carpaccio di Branzino marinato all "orancio BD 7.00 NEW
Marinated Sea bass Carpaccio with orange zest

Vol-au-Vent alla crema di Funghi BD 3.00 NEW
Puff Pastry Creamy Mushroom Vol-au-Vents

Carpaccio di Manzo(N) BD 6.00
Hand-cut Angus beef Carpaccio with citrus dressing and pine seeds

Carpaccio di Mare BD 6.00
Seafood Carpaccio with ponzu dressing

Spadellata di Cozze e CapesanteBD 8.50
Sautéed Mussels with pan-seared Scallops

Gamberi griglia letto di riduzione di cipolla rossa BD 4.00 NEW
Grilled Shrimps on a bed of red onion reduction

Frittura di Calamari e Gamberoni BD 6.00
Fried Calamari, Prawns, zucchini served with fresh tomato sauce

Bresaola della Valtellina BD 8.00
Cured Bresaola with lemon dressing and 36-month aged Reggiano Parmesan

Parmigiana di Melanzane BD 4.25
Baked eggplant with layers of mozzarella in a tomato and basil sauce

Burrata Campana 330 gm BD 10.50/ 125 gm BD 5.00
Organic fresh Burrata cheese from Puglia with Roman Puntarelle salad

Funghi Portobello alla Griglia con Parmigiano e un Pizzico di Aglio BD 3.00 NEW
Grilled Portobello mushrooms with parmesan cheese and a touch of garlic

Cocktail di Gamberoni BD 4.50
Shrimps in a "cocktail sauce" served with grapefruit

Insalate

Insalata Caprese BD 6.00
Organic buffalo mozzarella from Caserta with cherry tomatoes and a fresh light basil sauce

Insalata di Quinoa alla Mediterranea BD 4.50 NEW
Mediterranean salad with Quinoa flavor

Insalata Mediterranea con "Crudites" di Vegetali BD 5.50
Mediterranean Seafood salad with vegetables "crudités"

Insalata di Spinaci e Roquefort BD 5.00
Baby Spinach salad with Roquefort and Champagne vinegar dressing

Insalata Mista di Pollo (N) BD 5.25
Baby greens with grilled organic Chicken, Parmesan cheese, avocado, walnuts and red fruit dressing

Insalata Tricolore BD 4.25
Arugula, radicchio and endive salad with balsamic and sesame oil dressing

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Please notify your waiter if you have any food allergies

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Paste

Spaghetti al Nero di Seppia con Calamari freschi e peperoncino BD 7.50 NEW
Squid ink Spaghetti Pasta with calamari touch of spicy

Ravioli alla Massaia (A) BD 7.25
Veal or Beef and Spinach homemade ravioli in a wild mushroom cream sauce

Pappardelle al Telefono BD 7.25
Pappardelle with Casertabuffalo mozzarella in a fresh tomato-basil cream sauce

Linguine all' Aragosta(A) BD 13.50
Linguini with fresh Omani lobster and cherry tomatoes in lobster bisque

Lasagne alla Bolognese BD 6.75
Homemade Bolognese Lasagna

Fettuccine alle Delizie di Mare BD 9.00
Seafood Fettuccine with tomato concasse

Penne all'Arrabbiata BD 6.75
Penne in a spicy tomato sauce

Gnocchi di Patate ai Quattro Formaggi e Spinaci BD 6.50
Potato Gnocchi with a four-cheese sauce and spinach

Spaghetti Chitarra alle Vongole Veraci (A)BD 7.50
Homemade Spaghetti with Mediterranean seasonal Clams

Tagliolini ai Funghi Porcini e Olio Tartufato BD 8.50 NEW
Tagliolini pasta with porcini mushrooms and black truffle essence

Tonnarelli Portofino ai Gamberi e Patate BD 7.50
Tonnarelli pasta "Portofino" style with pesto sauce, prawns and parmantier potatoes

Risotti

Rosotto Barbabietola con Tonno scottato fresco BD 8.25 NEW
"Carnaroli" Risotto with Beetroot and seared fresh Tuna

Risotto ai Funghi Porcini BD 8.50
"Carnaroli" Risotto with fresh Porcini mushrooms

Risotto ai Gamberoni BD 8.25
"Carnaroli" Risotto with jumbo Shrimp

Zuppe

Vellutata di AsparagiBD 4.50
Bio green Bassano asparagus soup

Minestrone alla Milanese BD 4.50
Milanese-style fresh vegetable soup

Zuppa ai Funghi Trifolani (A) BD 4.50
Mushrooms veloute

Zuppetta ai Frutti di Mare e Capesante BD 6.00
Sautéed mixed Seafood soup with scallops and cherry tomatoes

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Secondi di Pesce

Darna di Cernia Locale con Cozze e Vongole all' Acqua Pazza BD 11.50

Fresh Hammour "acquapazza" style and sundried tomatoes

Salmon Selvaggio con Passatina di Ceci e Sformatino al Parmigiano BD 12.00

Wild Salmon in a chick peas emulsion sauce and Parmesan flan

Tagliata di Tonno alla Mediterranea con Spinaci e Olio di Sesamo BD 12.50

Yellow-tail Tuna "tagliata" Mediterranean style with spinach and sesame oil

Branzino all'Isolana BD 14.00

Wild Mediterranean Sea Bass with black olives, potatoes, cherry tomatoes and thyme

Sogliola di Dover alla Mugnaia BD 17.00

Dover Sole "Meuniere" with braised endive

Merluzzo Nero Caramellato BD 13.50

Caramelized Alaskan Black Cod with sautéed vegetables

Piattodi Pesce con vendura BD 14.00 NEW

Seafood Platter with vegetable

Aragosta alla Griglia BD 13.50 NEW

Grilled fresh Omani Lobster with lemon and extra virgin olive oil

Secondi di Carne

Costoletta di Vitello alla Milanese BD 16.00

Pounded and breaded Veal Chop served with arugula salad and cherry tomatoes

Filetto Angus alla Griglia con Purea di Patate ed Asparagi BD 17.50

Pan-seared USA certified Angus Tenderloin with mashed potatoes andgrilled asparagus

Galletto al Mattone BD 8.50

Marinated Baby Chicken grilled under a stone served with roasted potatoes and sautéed vegetables

Costolette di Agnelloalla Toscana BD 10.00

Lamb Chop rack in a Tuscan garlic and herbs sauce, roasted potatoes, mushrooms and olives

Ossobuco di Vitello con Risotto allo Zafferano (A) BD 13.50

Slowly braised Veal Shank served with saffron risotto

Entrecotte di Manzo al Carbondolce, Insalata di Rucola e Patatine al Rosmarino BD 16.00

Grilled prime-aged New York Steak served with arugula salad and roasted rosemary potatoes

Angus Cowboy Rib eye di Manzo 360 gm BD 17.00 NEW

Cowboy Angus Beef Rib eye with rocket salad, cherry tomatoes

Scaloppina di Vitello al Limone (A) BD 11.50

Veal Piccata served with fresh broccoli and rosemary roasted potatoes

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Dolci

Ciocolatissimo BD 4.00

Soft chocolate soufflé with vanilla ice cream and Millefiori honey

Tiramisu' della Clasica(A) BD 3.75

Classic Italian Tiramisu

Strudel di Mele con Gelato alla Vanigliae Salsa ai Lamponi BD 4.00

Filo pastry Apple Strudel with vanilla Ice Cream and raspberry sauce

Tagliata di Frutta Esotica BD 6.00

Exotic Fruit Platter

Gelati e Sorbetti della Casa BD 3.50

Selection of Ice Creams and Sorbets

Pannacotta BD 3.50

Pannacotta with raspberry sauce

Frutti di Bosco BD 5.00

Selection of seasonal Wild Berries topped with homemade Chantilly cream

Torta di mele con gelato alla Vaniglia BD 3.50 NEW

Apple Pie with Vanilla Ice cream

Torta di formaggio Siciliana BD 3.00 NEW

Siciliana Cheese Cake

Limone Mirage BD 3.00 NEW

Lemon Tart topped with fresh fruits

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A La Carte Menu

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BD 13.50 per person

Served between 12:00 – 15:00

“Three courses served

With a glass of wine or soft drink”

BuonAppetito

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Starter

Funghi Portobello alla Griglia con Parmigiano e un Pizzico di Aglio BD 3.00

Grilled Portobello mushrooms with parmesan cheese and garlic

or

Parmigiana di Melanzane (N) BD 4.25

Baked Eggplants with Layers of Mozzarella in a tomato and basil sauce

or

Insalata Tricolore (V) BD 3.20

Arugula, radicchio and endive salad with balsamic and sesame oil dressing

or

Minestrone alla Milanese BD 4.50

Milanese-style freshvegetablesoup

Main Course

Agnolotti ai Funghi Porcini con salsa al burro e parmigiano BD 6.50 NEW

Agnolotti Pasta Stuffed Porcini mushroom,butterParmesancheesesauce

or

Risotto ai Funghi Porcini BD 7.00

Risotto with fresh porcini mushrooms

or

HammourGrigliato BD 7.70

Grilled Hammour with lemongrass dressing and sautéed mushrooms

or

Pizza Margarita Or Vegetables BD 5.00 NEW

or

Spaghetti al nero di seppia con calamari frescgi e peperoncino BD 7.50

Squid ink Spaghetti Pasta with calamari touch of spicy

Dessert

Sorbetti Artigianali BD 3.00

Homemadesorbets

or

Torta di mele con gelato alla Vaniglia BD 3.50 NEW

Apple Pie with Vanilla Ice cream

Coffee and Teas



LUNCH SET MENU

BD 13.50 per person

Served between 12:00 – 15:00

“Three courses served

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STARTER

**Insalata di Gamberetti e Rughetta, Pomodorini Pachino
Scaglie di Parmigiano BD 3.40**

Prawns and rocket salad with cherry tomatoes and Parmesan shavings

or

Vol-au-Vent alla crema di Funghi BD 3.00 NEW

Puff Pastry Creamy Mushroom Vol-au-Vents

or

Tonno all Griglia con Insalata Mista e Riduzione di Aceto Balsamico BD 6.50

Char grilled tuna with mix salad and balsamic reduction

MAIN COURSE

Spaghetti “Al Olio” BD 6.50 (V) NEW

“Spaghetti al Olio

or

Salmone del Golfo con Asparagi e Salsa Bernese BD 7.70

Grilled salmon with pencil asparagus and Béarnaise sauce

or

**Calamari Ripieni con Melanzane e Gamberi con Salsa ai Peperoni
con Zucchina al Pesto BD 5.00**

Calamari stuffed with eggplant and prawns with red pepper sauce and
zucchini with Pesto sauce

or

Scaloppine di Vitello Pure di Patate BD 8.00

Veal Piccata with pomme puree and lemon butter sauce

or

Pizza Margarita Or Vegetables BD 5.00 NEW

DESSERT

Gelati e Sorbettidella Casa BD 3.00

Selection of ice creams and sorbets

or

Macedonia con Gelato Artigianale BD 3.00

Fruit salad with homemade ice cream

Coffees and Teas



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STARTER

Funghi Portobello alla Griglia con Parmigiano e un Pizzico di Aglio BD 3.00

Grilled Portobello mushrooms with parmesan cheese and garlic

or

Insalata Mediterranea con “Crudites” di Vegetali BD 5.00

Mediterranean seafood salad with vegetables “crudités”

or

Insalata di Straccetti di Manzo, Rughetta, Pomodorini Pachino BD 6.00

Sliced beef and rocket leaves salad with cherry tomatoes and Parmesan

or

Minestrone alla Milanese BD 4.50

Milanese-style freshvegetablesoup

MAIN COURSE

Risotto alla Pescatora BD 7.00NEW

“Carnaroli” Risotto with Seafood

or

Spiedino di Cernia Locale con Gamberi, Peperoni, Zucchine

PomodoriniCiliegia BD 6.00

Hammour and prawns skewer with zucchini, bellpeppers, cherry

or

Entrecôte con Patate Lionese e Salsa di FunghiBD 8.00

Grilledstriploinlyonnaise potato with creamymushroomsauce

or

Petto di Pollo Ripieno alli Spinaci con Mozzarella con Riso BD. 8.00

Spinach mozzarella cheese stuffed chicken breast with saffron risotto

or

HamBurger con lattuce, cipolla e pomodoro BD 5.00 NEW

Cheese Burger with lettuce, onion and tomato

DESSERT

Macedonia con Gelato Artigianale BD 3.00

Fruit salad with homemade ice cream

or

Tiramisù BD 3.50

Classic Italian tiramisu

or

Pannacotta al Fruttodella Passione BD 3.50

Pannacotta with exotic fruit sauce

Coffees and Teas



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STARTER

Cocktail di Gamberoni BD 4.50

Shrimps in a “cocktail sauce” served with grapefruit

or

Insalata di Cesarecon Vova di Quaglia BD 4.00

Caesar salad with grilled chicken and quail eggs

or

Parmigiana di Melanzane (V) BD 4.25

Baked eggplant with layers of mozzarella in a tomato and basil sauce

or

Vol-au-Vent alla crema di FunghiBD 3.00 NEW

Puff Pastry Creamy Mushroom Vol-au-Vents

MAIN COURSE

HamBurger con lattuce, cipolla e pomodoro BD 5.00 NEW

Cheese Burger with lettuce, onion and tomato

or

Scaloppine di Vitello Pure di Patate BD 8.00

Veal Piccata with pomme puree and lemonbuttersauce

or

Linguina Portofino con Pesto e Calamari BD 6.00

Linguini pasta with basil pesto and calamari

or

Pizza Margarita Or Vegetables BD 5.00 NEW

or

Rosotto Barbabietola con Tonno scottato fresco BD 8.25NEW

“Carnaroli” Risotto with Beetroot and seared fresh Tuna

DESSERT

Macedonia con Gelato Artigianale BD 3.00

Fruit salad with homemade ice cream

or

Tiramisù BD 3.50

Classic Italian tiramisu

or

Torta di mele con gelato alla Vaniglia BD 3.50 NEW

Apple Pie with Vanilla Ice cream

Coffees and Teas



LUNCH SET MENU