

Antipasti

Insalata La Pergola	4.800
Iceberg lettuce, tomatoes, taggiasche olives, avocado cubes, Grana Padano, avocado dressing (V)	
Cappon Magro	6.200
Mussels, clams, calamari, seabass, prawns & scallops, homemade pesto, broccoli, carrots, white cauliflower, Tuscan bread in white vinegar	
Insalata di Radicchio Vinagette alla Senape con Mele e Noci tostate e Grana	4.500
Radicchio salad, mustard vinaigrette, apple and toasted walnuts, Grana Padano (V)(N)	
Insalata di Gamberi e Vinagrette ai Peperoni	5.500
Crispy shrimps, kataifi pasta pepper vinaigrette Allergens: Sh	
Calamari Fritti con Salsa Tartara e Rafano Crem	5.800
Fried Squid, tartar sauce, horseradish cream	
Vitello Tonnato	8.000
Rosa roast-veal, foamed eggs, tuna cream, capers powder	
La nostra Caprese - pomodoro confit e 3 varietà di pomodorini	8.000
Our caprese - served 3 varieties of little tomatoes, tuscan bread (V)	
Parmigiana di melanzane moderna	8.500
Fried eggplant, buffalo mozzarella, tomatoes, olive and basil oil emulsion (V)	

All price are in Bahraini Dinars (BD) and are subject to 10% service charge, 5% government levy 5% VAT

V – Vegetarian, Sh – Shellfish, N – Nuts, P – Pork, A - Alcohol

Please note that our dishes may contain one or more food allergens, if any doubt, please ask a member of our team

Primi Piatti

Crema di Funghi Tostati, Petali di Parmiggiano e Polenta Croccante Toasted mushroom cream, parmesan petals, crispy polenta (V)	4.500
Minestrone alla Genovese Hot soup with tomato broth cauliflower pumpkin celery and carrots (V)	3.200

Pasta e Risotto

Lasagna Moderna al Ragu' Fresh pasta homemade, with beef ragout and cream reduction	5.800
Spaghetti al Pomodoro Spaghetti, tomato sauce (V)	6.800
Ravioli Ripieni di Pollo e Rosmarino Glassati agli Asparagi e Spugnole Homemade ravioli with chicken and rosemary, asparagus and morel mushroom	5.500
Risotto al Parmiggiano con Ragu' di Gamberi e Spugnole Risotto parmesan, with, prawns, morel ragout	6.500
Linguine Allo Scoglio Linguine, mussels, prawns, squid, octopus, clams, cherry tomatoes Allergens: Sh	9.500

All price are in Bahraini Dinars (BD) and are subject to 10% service charge, 5% government levy 5% VAT

V – Vegetarian, Sh – Shellfish, N – Nuts, P – Pork, A - Alcohol

Please note that our dishes may contain one or more food allergens, if any doubt, please ask a member of our team

Secondi Piatti

Spalla di Agnello Fondente, Battuto di Cipolla e Provola Affumicata Slow cooked shoulder of lamb, crispy onion, smoked provola cream cheese Allergens: A	11.000
Pancia di Maiale, Asparagi, Purè di Arachidi e Maionese di Sesamo Crispy pork belly, asparagus, peanut purée, sesame mayonnaise Allergens: N, P	9.000
Piccatina di Vitello con Crema di Patate e Finocchi Fondenti Veal Piccatina, smoked mashed Potato, Fennel	10.500
Guancia di Vitello Brasato, Purè e Cappuccio Braised beef veal cheek, smashed potatoes and cabbage salad	10.500
Milanese Croccante con Maionese di Pomodoro e Insalatina all'Aceto Balsamico Crispy escalope, tomato mayonnaise, sautéed vegetables, balsamic vinaigrette	13.500
Ossobuco e la Sua Riduzione, Indivia al Basilico e Tortino di Patate al Pomodoro Confit Ossobuco, endive with basil, potato pie with tomato confit	10.500
Pollo Croccante, Patate, Cipolla Caramellata e Salsa alla Cacciatora Crunchy corn fed chicken, Mashed potato, caramelized onions, sauce cacciatora	9.000
Salmone Tiepido Affumicato con Patate Acide Crema di Porcini Cavolfiore Smoked salmon, sour puree, cream of porcini mushrooms, cauliflower	9.800
Ombrina al Cartoccio, con le Verdure di Stagione Sea bream, vegetables, olives, capers	8.000

All price are in Bahraini Dinars (BD) and are subject to 10% service charge, 5% government levy 5% VAT
V – Vegetarian, Sh – Shellfish, N – Nuts, P – Pork, A - Alcohol
Please note that our dishes may contain one or more food allergens, if any doubt, please ask a member of our team

Pizze

Margherita Mozzerella, tomato pulp	5.500
Pomodoro Confit, Olive Taggiasche e Basilico Confit tomatoes, parmesan, black olives, basil	5.800
Tonno, cipolla e Peperoni Tomato sauce, tuna, onion, peppers	6.500
Caprino, Pane all'Olio e Pomodori Pelati Caprino cheese, bread soaked in extra virgin oil, peeled tomatoes	6.800
Pizza Fritta, Pomodoro, Bufala e Acciughe Fried pizza, tomato sauce, buffalo mozzarella, anchovies	6.800

All of our pizzas, contain flour and yeast



All price are in Bahraini Dinars (BD) and are subject to 10% service charge, 5% government levy 5% VAT

V – Vegetarian, Sh – Shellfish, N – Nuts, P – Pork, A - Alcohol

Please note that our dishes may contain one or more food allergens, if any doubt, please ask a member of our team

Classica Moderna della Pergola

Antipasti

Bresaola rucola	8.200
Rocket, tomatoes, Grana Padano	
Insalata La Pergola	4.800
Iceberg lettuce, tomatoes, taggiasche olives, avocado cubes, Grana Padano, avocado dressing (V)	

Pasta e Zuppa

Zuppa di pesce	5.800
Tomato based seafood soup, prawns, calamari, clams, scallops, mussels & seabass	
Pasta con crema di fagioli e ragu di calamari	5.800
Penne, white bean cream, calamari ragout, fried calamari heads	
Tagliolini gratinati	5.800
Homemade spinach tagliolini, cream, mushrooms, Parmesan cheese	
Ravioli di ricotta e spinaci	6.500
Homemade spinach & ricotta ravioli	

Secondi Piatti

Filletto di Manzo alla Griglia con salsa alla Diavola	15.000
CAB fillet 200gms, sautéed broccoli with cherry tomato, spinach gratinated with parmesan, Diavola sauce	
Cernia La Pergola	11.500
Grilled fillet of baby hamour, shrimps, steamed vegetables, potato purée	

All price are in Bahraini Dinars (BD) and are subject to 10% service charge, 5% government levy 5% VAT

V – Vegetarian, Sh – Shellfish, N – Nuts, P – Pork, A - Alcohol

Please note that our dishes may contain one or more food allergens, if any doubt, please ask a member of our team

Dessert

Meringata allo Yogurt, Frutti Rossi e Salsa al Lampone

Yogurt meringata, mixed berries, raspberry sauce

Mascarpone e Caffè

Mascarpone gelato, espresso shot

Allergens: N

Contrasti di Mele and Crumble dolce

Contrasts of apple and sweet crumble

Frolla di Cioccolato, crema Pasticcera alle Fragole e Frutta Fresca

Chocolate Tart, strawberry custard and fresh fruit

Cioccocrack con Salsa d'Orzo e Gelato alla Vaniglia

Choco biscuit, Vanilla ice-cream, barley sauce

Allergens: N

Tiramisu' Scomposto, al Caffè, Spuma d'Orzo e Polvere di Cacao

Tiramisu 'decomposed, with coffee, barley foam and cocoa powder

All desserts - BD 4.500

Sweet wine & Digestive

Alasia Moscato d'asti	3.200
Grappa Bottega Aldo	2.700
Limoncello	2.700
Fernet branca	3.500

All price are in Bahraini Dinars (BD) and are subject to 10% service charge, 5% government levy 5% VAT

V – Vegetarian, Sh – Shellfish, N – Nuts, P – Pork, A - Alcohol

Please note that our dishes may contain one or more food allergens, if any doubt, please ask a member of our team