



Is a refined Italian dining experience led by new Executive Sous Chef Heros de Agostinis, who oversees all of The Ritz-Carlton, Bahrain's culinary operations. Featuring an Osteria Contemporanea atmosphere, highlighting classic Italian recipe with a modern twist and a focus on authentic imported ingredients from Italy, the new menu will unveil a refreshing gastronomic lineup that includes staples such as homemade pasta, bread and specialty dishes that spotlight an innovative take on the new taste of Italy.

Chef Heros de Agostinis is an impassioned leader and an ingenious chef with more than 20 years of experience in multi Michelin-starred restaurants and luxury hotels around the world who will elevate the culinary experience by creating a reinterpretation of the Italian traditions.

Italy has many different regions and each has its own distinct flavours and style of preparation. At Primavera, it is my ultimate goal to let diners gain great appreciation of this unique, diverse and authentic cuisine, promising a refined culinary experience to remember.

- Chef Heros de Agostinis

Buon Appetito!





Truffle Tasting Menu

Carpaccio di manzo croccante

Crispy beef carpaccio, rocket leaves, Umbria black truffle, dry-aged parmesan

Spaghetti di Gragnano

Cacio and Pepe, Sicilian red prawns

Risotto alla zucca

Pumpkin risotto, Alba truffle, star anise

Triglia di scoglio

Red mullet, cannellini beans, white truffle

Heros' Sunday cake

Fior di latte ice, chocolate sauce

Petit fours

73



Antipasti

<i>Vitello tonnato</i> <i>Green beans, pickled Tropea onions, capers</i>	13
<i>Carpaccio di manzo croccante</i> <i>Rucola, Umbria black truffle, dry-age parmesan cheese</i> <i>With truffle</i>	13 22
<i>Insalata di mare</i> <i>White tomato mousse and fine herbs</i>	14
<i>La Burrata</i> <i>Grilled avocado, confit tomato and basil leaves</i>	14
<i>Panzanella Toscana</i> <i>Grilled scallops with cucumber gazpacho</i>	13

Pasta e Risotti

<i>Zuppa di castagne</i> <i>Dried ceps and Piedmont goat cheese</i>	9
<i>Spaghetti cacio e pepe</i> <i>Sicilian red prawns, Amalfi lemon</i>	14
<i>Bottoni di Pappa al Pomodoro</i> <i>Ravioli, Passata di pomodoro and baked herbs ricotta</i>	12
<i>Tagliolini all'astice</i> <i>Smoked aubergine, Sicilian oranges and marjoran</i>	19
<i>Risotto all zucca</i> <i>Alba white truffle and star anise</i>	18

The Ritz-Carlton cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering. Prices shown are inclusive of service charge, government levy and VAT.



PRIMAVERA

Osteria Contemporanea

Main Courses

<i>Merluzzo nero</i>	28
<i>Basil minestrone sauce, chili bread crust</i>	
<i>Triglia di scoglio</i>	22
<i>Cannellini beans, white truffle and rosemary</i>	
<i>Filetto di manzo Black Angus</i>	33
<i>Aubergine parmigiana, basil oil</i>	
<i>Costolette d'agnello</i>	21
<i>Baby artichokes alla Romana</i>	
<i>Cotoletta di pollo alla Milanese</i>	55
<i>(serving for 2)</i>	
<i>Chicken royal Milanese, mozzarella cheese, black truffle</i>	

Dessert

<i>Carrello dei formaggi</i>	15
<i>Cheese trolley with homemade fig jam and dried fruit bread</i>	
<i>Gelatina di arance di Sicilia</i>	7
<i>Orange jelly with Bergamot ice cream and sweet basil pesto</i>	
<i>Sfera ghiacciata al frutto della passione</i>	9
<i>Iced sphere of passion fruit, Manjari chocolate, blueberry</i>	
<i>Heros' Sunday Cake</i>	7
<i>Fior di latte ice, chocolate sauce</i>	
<i>Signature tiramisu trolley</i>	17
<i>(to share for 2)</i>	

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