SPLENDIDO

SOCIAL BAR & KITCHEN

ANTIPASTI

Frittino napoletano 95
Mix of fried Napolitan bites (D) (G)

Prosciutto crudo e melone 80
Parma ham and Lorenzini melon (P)

Bruschetta al salmone 75
Toasted rye bread, homemade cured salmon, citrus ricotta, caper flowers (G) (S) (D)

Fritto di mare, maionese di lime 70
Fried seasonal seafood with lime and chili mayonnaise (S) (G) (D)

Vitello tonnato 85
Slow cooked veal, tuna sauce and capers (S)

Burrata di corato e caponata 95
Burrata and seasonal vegetable caponata (V) (N) (D)

Polipo alla griglia S 90
Grilled octopus served with fresh snow peas, Tropea onion, fresh tomato and olive condiments (S) (G)

Insalatona 70
Orange, fennel, beetroot, olives, mixed lettuce, walnut, orange dressing, Parmesan cheese (V) (N) (D)

ZUPPE

Minestrone 55
Vegetable soup (V) (G)

Zuppa di mare 75
Mediterranean seafood soup, toasted bread (S) (G)

AFFETTATI DI MAIALE

Selection of Italian pork cold cuts
for two, marinated olives, carasau bread (P) (G)

AED 120 (for two persons)

SECONDI

Carre' di agnello 175
Lamb rack with licorice, goat's milk, baby spinach and Sorrento lemon (D)

***Miale arrosto senape e caffé** S 165
48-hour Braised pork belly, chicory, mustard, coffee (P)

***Guancetta di vitello** 185
Veal cheek braised with red wine, soft and crispy topinambur, braised red cabbage (D) (A) (G)

***Salmone in crosta di pistacchio** 165
Pan-seared salmon with pistachio crust in sweet and sour beetroot served with Canestrato sauce (N) (S) (G) (D)

Baccala alla livornese 155
Cod fish, Livornese fresh tomato and onion sauce, Taggiasca olives (S) (G)

***Branzino al cartoccio** 170
Baked sea bass, lemon, orange, Datterino tomatoes, capers, Taggiasca olives and fennel (S) (A)

**Half board supplement AED 80*

SCELTA DELLO CHEF

****Branzino in crosta di sale** 450
Salted crust sea bass (G) (S) (available upon request 24 hours in advance with 3 side dishes)

Coteletta di vitello alla milanese S (2 persons) 350
Tender Milanese-style veal cutlets with rocket salad and cherry tomatoes (G)

**Half board supplement AED 160*

CONTORNI

Patate croccanti 35
Crispy potatoes

Verdure miste alla griglia 35
Mixed grilled vegetables

Insalata mista 35
Mixed green salad

PIZZA

Margherita 75
Fior di latte, tomato, basil (G) (V) (D)

Prosciutto e funghi 90
Fior di latte, tomato, Parma ham, wild mushroom (G) (P) (D)

Quattro formaggi 85
Fior di latte, gorgonzola, taleggio, scamorza (G) (V) (D)

Diavola 80
Fior di latte, tomato, beef salami, bell pepper (G) (D)

Calzone 85
Filled with ricotta cheese, pork salsiccia, fennel seed (G) (P) (D)

PASTA E RISOTTI

Pappardelle con ragu di coniglio 120
Homemade pappardelle with rabbit ragout (G) (D)

Gnocchi all' amatriciana 95
Handmade potato gnocchi, pork guanciale, braised onion, tomato sauce, pecorino cheese (G) (P)

Agnolotti di granchio 125
Homemade squid ink agnolotti pasta filled with crab, saffron sauce and chives (G) (S) (D)

Parmiggiana di melanzane 90
Fried eggplant, tomato, mozzarella fior di latte (G) (D) (V)

Risotto di pesce* S 125
Risotto mantecato with seafood, lemon and bottarga (S) (A) (D)

**Half board supplement AED 50*

Gluten free pizza and pasta available upon request

S *Splendido Signatures* ** Half board Supplement* ***Not part of Half board*

All prices are in AED and inclusive of 5% VAT, 7% Municipality Fees and 10% Service Charge

(V) Vegetarian | (S) Seafood | (P) Pork | (D) Dairy | (A) Contains Alcohol | (N) Contains Nuts | (G) Contains Gluten

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APPERITIVI

Aperol Spritz 75
Aperol, Prosecco brut, soda

Rossini 65
Prosecco brut, strawberry puree

Americano 65
Bitter Campari, Antica Formula, soda

Italian Mojito 65
Rum, lime juice, sugar, fresh basil, soda

Ugo 60
Homemade Melissa liquor, Prosecco brut, lemon juice, fresh mint, soda

Bloody Mary 60
Vodka, lemon juice, Tabasco, organic tomato juice, Worcestershire sauce

Negroni Sbagliato 60
Bitter Campari, Cocchi Bianco, Prosecco brut

Negroni Aged Barrel 90
Bitter Campari, Martini Rosso, Tanqueray Ten

GIN & TONIC

Bombay Sapphire 75
Fever Tree tonic water, fresh lime

Hendrick's 85
Fever Tree tonic water, cucumber

Tanqueray Ten 90
Fentimans tonic water, grapefruit

Gin Mare 85
Olives, thyme, rosemary and basil

BEER

Peroni 55
Moretti, Budweiser, Sol 50

DRAFT BEER

Peroni 60

PROSECCO

Valdobbiadene Superiore Prestige 1821: Glera 85/420

WHITE

Casa Vinicola Zonin, Soave 55/250
Gabbiano, Pinot Grigio 70/350
Tormaresca, Chardonnay 80/400
Villa Antinori, Trebbiano Blend 85/425

RED

Castello Banfi, Cabernet Sauvignon 70/300
Apulo, Primitivo-Negromaro 75/325
Gabbiano, Chianti 80/350
Ripasso Valpollicella Cent'anni 120/550

SWEET WINE

Araldica, Moscato Passito 65/450

ROSE

Argiolas "Serra Lori", Carignan Blend 75/370

GRAPPA

Grappa Nonino, Chardonnay 63
Grappa Nonino, Moscato 63
Berta Aqua Vitae 90
Tri Solis 175
Bricodelluccellone 120

AMARO

Di Mombaruzzo Amaretto 58
Fernet Branca, Ramazotti 55
Cynar, Limoncello, Averno, Sambuca, Disaronno, Frangelico, Galliano, Opal Nera

INNOCENTE

Wild Garden 42
Mango juice, wild berries, passion fruit, cranberry juice

Sorrento 42
Lemon juice, orange juice, Fever Tree tonic

Spice & Sunset 42
Sunset Orange juice, strawberry puree, ginger ale

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DOLCI

Tiramisù S
Homemade tiramisù, mascarpone sauce, amaretto liquor, lady finger, espresso coffee (A) (D) (G)

Bomboloni
Warm bomboloni brioche, strawberry sauce, nutella, white chocolate chantilly (D) (G)

Cannolo Siciliano
Crispy wafer filled with fresh ricotta, lemon and orange candy, dark chocolate and pistachio (D) (G) (N)

Selezioni di sorbetti e gelati del giorno
Selection of gelato and sorbet (D)

Selezioni di formaggi
Italian cheese selection served with homemade chutneys, dried fruits and nuts (D) (G) (N)

AED 50 each

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