



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

70

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.



Antipasti

Vitello tonnato Green beans, pickled Tropea onions, capers	13
Carpaccio di manzo croccante Rucola, Umbria black truffle, dry-age parmesan cheese	12 / with truffle 22
Insalata di mare White tomato mousse and fine herbs	15
La Burrata Grilled avocado, confit tomato and basil leaves	13
Panzanella Toscana Grilled scallops with cucumber gazpacho	12

Pasta e Risotti

Zuppa di castagne Dried ceps and Piedmont goat cheese	10
Spaghetti cacio e pepe Sicilian red prawns, Amalfi lemon	14
Bottoni di Pappa al Pomodoro Ravioli, Passata di pomodoro and baked herbs ricotta	12
Tagliolini all'astice Smoked aubergine, Sicilian oranges and marjoran	19
Risotto all zucca Alba white truffle and star anise	25

*All fresh pastas are homemade.

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Main Courses

Merluzzo nero	29
<i>Basil minestrone sauce, chili bread crust</i>	
Triglia di scoglio	25
<i>Cannellini beans, white truffle and rosemary</i>	
Filetto di manzo Black Angus	35
<i>Aubergine parmigiana, basil oil</i>	
Costolette d'agnello	21
<i>Baby artichokes alla Romana</i>	
Cololella di pollo alla Milanese	(serving for 2) 55
<i>Chicken royal Milanese, mozzarella cheese, black truffle</i>	

Dessert

Carrello dei formaggi	14
<i>Cheese trolley with homemade fig jam and dried fruit bread</i>	
Gelatina di arance di Sicilia	6
<i>Orange jelly with Bergamot ice cream and sweet basil pesto</i>	
Sfera ghiacciata al frutto della passione	9
<i>Iced sphere of passion fruit, Manjari chocolate, blueberry</i>	
Heros' Sunday Cake	7
<i>Fior di latte ice, chocolate sauce</i>	
Signature tiramisu trolley	(to share for 2) 14

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