

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 specially 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 Appelilo!



Truffle Tasting Menu

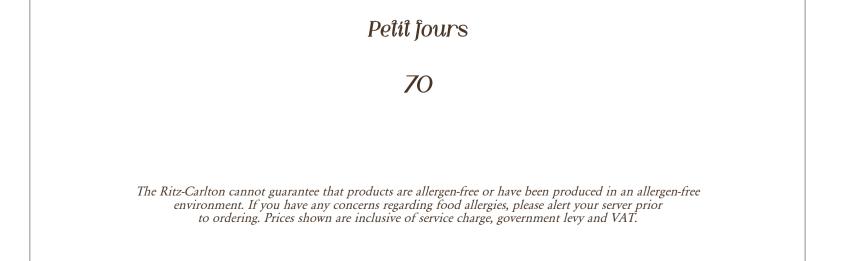
Carpaccio di manzo croccante Crispy beej carpaccio, rocket leaves. Umbria black trujjle, dry-aged parmesan

**Spaghelli di Gragnano** Cacio and Pepe. Sicilian red prawns

**Risofto alla zucca** Pumpkin risofto, Alba truĵĵle, star anise

**Triglia di scoglio** Red mullet, cannellini beans, white truffle

> Heros' Sunday cake Fior di latte ice, chocolate sauce





Antipasti

<b>Vitello tonnato</b> Green beans, pickled Tropea onions, capers	13
<b>Carpaccio di manzo croccante</b> Rucola, Umbria black truffle, dry-age parmesan cheese	l2 / with truffle 22
<b>Insalata di mare</b> White tomato mousse and fine herbs	15
<b>La Burraîa</b> Grilled avocado, conĵiî îomaîo and basil leaves	13
<b>Panzanella Toscana</b> Grilled scallops with cucumber gazpacho	12

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**1**4

**I**2

**1**9

25

Pasta e Risotti

**Zuppa di casiagne** Dried ceps and Piedmoni goai cheese

Spagheito cacio e pepe Sicilian red prawns. Amalfi lemon

**Boîîoni di Pappa al Pomodoro** Ravioli. Passaîa di pomodoro and baked herbs ricoîîa

## Tagliolini all'astice

Smoked aubergine. Sicilian oranges and marjoran

**Risofto all zucca** Alba white truffle and star anise \*All fresh pastas are homemade.

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.



Main Courses

<b>Merluzzo nero</b> Basil minestrone sauce, chili bread crust	29
Tr <b>iglia di scoglio</b> Cannellini beans. white truffle and rosemary	25
Filetto di manzo Black Angus Aubergine parmigiana, basil oil	35
Costolette d'agnello Baby artichokes alla Romana	21
<b>Cotoletta di pollo alla Milanese</b> Chicken royal Milanese, mozzarella cheese, black truffle	(serving for 2) 55
Dessert	
<b>Carrello dei formaggi</b> Cheese trolley with homemade fig jam and dried fruit bread	14
<b>Gelatina di arance di Sicilia</b> Orange jelly with Bergamot ice cream and sweet basil pesto	6
<b>Sfera ghiacciata al frutto della passione</b> Iced sphere of passion fruit, Manjari chocolate, blueberry	9

Heros' Sunday Cake

Fior di laîte ice, chocolaîe sauce

Signature tiramisu trolley

(to share for 2) **1**4

7

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