

ANTIPASTI

Capesante	8.600
Diver scallops, “baby piselli”, ligurain kalamata hollandaise, micro cress	
Burrata di Andria	7.600
Apulia Burrata cheese, Heirloom tomato salad, and Pesto “crostini”	
Carpaccio di Manzo	9.200
Wagyu tenderloin marbling#9, crisp celery salad, Parmigiano Reggiano and pine nuts	
Bresaola	6.700
Finest Bresaola, arugula, Organic lemon vinaigrettes and Grana Padano	
Granchio Cous Cous	6.500
Crispy Soft shell crab, Couscous salad, prunes, spicy granny smith apple glaze	
Salmone "Prosciutto"	5.900
Thinly slice Scottish salmon, watercress, garlic chips, Yuzu vinaigrette, extra virgin olive oil	
Barbabietola con Formaggi di Capra	7.500
Warm goat cheese on a bed of beetroot carpaccio, asparagus, 25 years Balsamico	
Gamberi Picante	6.200
Crispy prawn coated with wasabi “Aioli”, Italian coleslaw, gremolata	
Caprese di Bufala	5.400
Campania Buffalo Mozarella, preserved “beef” tomato confit, Ligurian Kalamata tapenade	
Calamari Fritti	4.900
Crispy baby calamari, lime, Jalapeno, Mesclun lettuce, baby cornichon emulsion	

SALADS

Insalata Pere con Rucola	4.500
Arugula salad, pears d’anjou, tomato, Pecorino Romano and pine nuts	
Insalata con Fragole	4.800
Jumbo Strawberry salad with French blue cheese, candied walnut, organic honey lemon	
Insalata Verde con Asparagi	4.600
Fine assorted lettuce, Peruvian asparagus, avocado, red radish old aged Balsamico	
Insalata Verde con Asparagi	4.800
Goat cheese salad with mango, pomegranate, walnut, sundried tomato, Modena dressing	

HOMEMADE PASTA

Fettucine Wagyu Porcini	10.800
Grana duro fettucine, wagyu beef cheek, Cepes mushroom, Parmigiano and truffle oil	
Spaghetтини Gamberi	8.500
Jumbo prawn, spaghetтини, spicy tomato “fresca”, sundried tomato, asparagus	
Vitello Pancetta	7.500
Fettucine with veal bacon, Horenzo spinach, pesto, garlic emulsion sauce	
Tortellini Zucca con Ricotta	6.700
Butternut squash and herbed ricotta tortellini, rosmarino burnt butter, tomato salsa	
Ravioli di Manzo con Tartufo Crema	7.900
Wagyu beef and three cheese ravioli, wild mushroom, courgette, light truffle cream	
Capellini Funghi	6.500
Assorted mushroom ragout, capellini, truffle oil and crispy button mushroom	
Penne Arabiatta	4.900
Penne, spicy tomato sauce, garlic chip and ground peppercorn	
Angus Bolognese	5.400
Spaghetтини Angus Bolognese, Parmigiano cheese, extra virgin olive oil	

RISOTTO

Frutti di Mare	8.900
Jumbo Prawn and assorted seafood, Milanese style risotto with gremolata	
Portobello e Tartufo Bianco	8.200
Portobello, Carnaroli risotto, white truffle oil and crisp champignon	
Wagyu di Manzo Porcini	10.000
Wagyu beef, Porcini risotto, sundried tomato and shaved Grana padano	

MEAT AND POULTRY

Brazato di Wagyu	18.000
Four hours braised wagyu beef cheek, Mosaic grilled vegetables, roasted potato	
Tagliatta di Manzo	35.000
Beef Tenderloin ‘Tagliatta”, style, truffle risotto, green asparagus, glace de Viande. Wagyu Cut Marbling #9 (220gr)	
Griglia di Manzo	21.000
Thin slice grilled beef tenderloin, Tuscany Potato mashed, roasted broccolini. USDA Black Angus Cut (220gr)	
Petto di Pollo Spinaci	9.200
Roasted chicken breast, spinach, crispy parmigiano risotto, mushroom ragout	
Ossobucco Milanese	16.500
Braised veal shank with saffron risotto and gremolata	
Costoletta di Vitello	15.300
Dutch veal ‘Milanese’ topped with eggplant Parmigiana, San marzano tomato fondue, balsamic reduction	

FISH AND SEAFOOD

Cernia Limone	11.900
Seared Bahraini hammour, Jumbo Capers, Organic lemon butter	
Branzino	14.300
Mediterranean Seabass, marinated roasted pepper, old aged balsamico	
Gamberoni	11.500
Grilled Jumbo prawn, spicy green sauce, verdure fresca, roasted garlic	
Salmone	12.500
Grilled Scottish salmon, warm gnocchi, creamy Mustard seed sauce creamy wasabi and kuro-su	
Cernia alla Griglia	11.900
Grilled Bahraini hammour, seasonal vegetables, tomato salsa, olive oil	

CONTORNI - SIDE DISHES

Pure’ e Patate	2.900
Alba white truffle mashed potato	
Le patate Fritte Rosemarino	2.500
Seasoned Rosemary fries	
Spinachi	2.500
Sauteed spinach, garlic, olive oil, tomato cherry	
Asparagi	3.100
Grilled green asparagus with creamy spicy sauce	
Grigliare Verdure	2.500
Grilled assorted vegetable Mediterranean style	

BRICK OVEN & BEACH WOOD FUEL PIZZA

Breasaola	7.800
Caramelized Cipollini, Grilled Eggplant, Baby Arugula	
Wagyu Beef	10.000
Asparagus, Parmigiano, Truffle, Baby Arugula	
Buratta	8.500
Honey Glazed Granny Smith, Cherry Tomato, Basic Pesto	
Spicy Prawn	7.400
Green Sauce, Sundried Tomato, Roasted Courgette	
Green Asparagus	6.200
Mushroom, Cherry Tomato, Kalamata Olives, Corn	
Quattro Formaggi	6.800
Mozzarella, Ricotta, Gorgonzola, Parmigiano, Rosemary Garlic	
Marinated Chicken Breast	6.500
Assorted Forest Mushroom, Red Onion, Chili Flakes	
Margherita	5.700
Fresh Mozzarella Cheese, Assorted Cherry Tomato, Fresh Basil Leaves	

DESSERT

Torta di Cioccolato Caldo	4.200
Warm chocolate cake, Madagascar vanilla ice cream and mixed berries compote	
Date Caramelo Crostata	3.200
Warm caramel date cake, cream Anglaise and dark cherry compote	
Arancione Panna Cotta	2.900
Madagascar Vanilla pannacotta and pomegranate salsa and Mango coulis	
Selezione Artigianale Gelati & Sorbetti	
Please ask you server for the choices of our homemade Gelato	
One Scoop	1.300
Two Scoops	2.200
Three Scoops	2.700
Tiramisu	3.600
Classic Italian Coffee-flavoured with Mascarpone and chocolate, Pistachio grissini	
Torta di Banane	3.200
Savory banana cake, roasted walnut and butterscotch sauce	
Selezione di Formaggi Italiani con Crostina e Frutta Secca	6.500
Seasonal cheese platter with dried fruits, crispy bread and Celery stalk	

All prices are in Bahraini Dinars and are subject to 15% service charge and 5% government levy.