

Pranzo in Costiera

Welcome to our pride and joy, our cuisine. For the next three courses, you will embark on a journey through the Amalfi coast, feasting on delicate dishes, just-caught seafood and the true taste of Italian passion.

2-COURSE MENU AED 155

1 starter, 1 main course

3-COURSE MENU AED 180

1 starter, 1 main course, 1 dessert

CHOOSE 1 FROM THE FOLLOWING

Antipasti

STARTERS

Ricciola e mela verde (S)

Sliced amberjack, green apple, cucumber, pomegranate

Burrata (D)(V)

Burrata, carnival mix tomatoes, basil oil

Fritto calamari (S)

Fried calamari, sliced purple potato,
zucchini, chilli jam, citrus mayo

Insalata della casa (D)(V)

Baby gem, heirloom tomato, Tropea onion,
parmesan, raspberry, lemon dressing

Calamari in guazzetto (S)

Sautéed baby squid, datterino tomato sauce, black olives, basil

Carpaccio di rape rosse (D)(N)(V)

Heritage beetroot, mascarpone cheese, caramelized walnuts

Secondi

MAIN COURSE

Garganelli con ragù di agnello e pecorino (D)

Homemade garganelli, lamb ragù, pecorino cheese

Fusilli, pesto di erbe e acciughe (D)(S)

Fusilli "Petrilli", herbs pesto, anchovies, bread crumbs

Risotto di melanzane e datterino (D)(V)

Risotto with datterino tomatoes, eggplant purée, dry ricotta

Filetto di orata (S)

Grilled sea bream fillet, capers, olives, lemon dressing

Polletto arrosto e cardoncelli (D)

Roasted grain fed chicken, grilled king oyster mushrooms

Pizza, pomodoro e mozzarella di bufala (D)(V)

Pan baked pizza, tomato, buffalo mozzarella, basil pesto

Dolci

DESSERTS

Tiramisù (D)

Lady finger biscuits, mascarpone, espresso coffee

Sorbetto al limone e basilico (D)

Lemon-basil sorbet

Cannoli (D)(N)

Pistachio, chocolate cannoli