



# A TRIP THROUGH *Italy*

EXPERIENCE THE ESSENCE OF ITALY WITH OUR 7-COURSE TASTING MENU.  
FEATURING A CURATED SELECTION OF DISHES FROM DIFFERENT REGIONS.

AED 450 PER PERSON FOR FOOD | ADDITIONAL AED 250 PER PERSON FOR WINE PAIRINGS

## EMILIA ROMAGNA

### TEXTURES OF PARMESAN **D, V**

PARMIGIANO REGGIANO  
25-year-old Balsamic, basil oil

## FRIULI VENEZIA GIULIA

### POTATO ROSTI **D, V**

FRICO  
White onion, Montasio cheese, smoked butter

## VENETO

### TIRAMISU 2024 **D, E, G, V**

TIRAMISU MODERNO  
Coffee ice cream, mascarpone cream, cocoa

## LAZIO

### LAMB CHOP **C, D, SU**

ABBACCHIO SCOTTADITO  
Asparagus and fennel salad, lemon, lamb jus

## PUGLIA

### ORECCHIETTE PASTA

### SHELLS **D, G, V**

ORECCHIETTE CIME DI RAPA  
Spicy wild broccolini, Pecorino Romano

## SARDEGNA

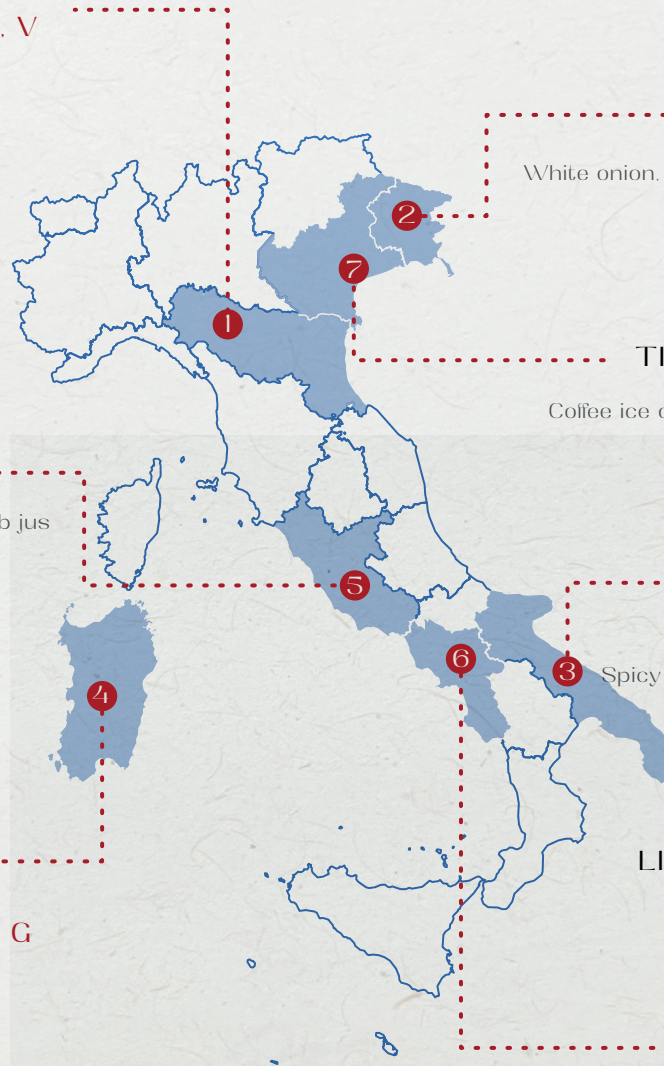
### BOTTARGA SPAGHETTI **D, E, G**

SPAGHETTO LIMONE E BOTTARGA  
Lemon butter, caper, breadcrumb, herb

## AMALFI & SORRENTO

### LIMONCELLO SORBET **SU**

SORBETTO AL LIMONCELLO  
Lemon and balsamic pearls



## WINE PAIRINGS

PROSECCO DOC, ARGEO, RUGGERI, TREVISO

PINOT GRIGIO, CA' MONTINI VALFREDDA, TRENTO - ALTO ADIGE

PECORINO TERRE DI CHIETI IGT, VELLODORO, UMANI RONCHI, ABRUZZO, MONTI PAGANO

MESA, 'GIUNCO', VERMENTINO DI SARDEGNA DOC, SARDINIA

NEBBIOLO LANGHE, BENI DI BATASIOLO, PIEDMONT

MOSCATO PASSITO 'PALAZZINA', ARALDICA, PIEDMONT

Dishes indicated with (C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin,  
(MU) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian  
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## APPETIZER

ANTIPASTI

**KALE, FENNEL & ORANGE SALAD N, SU, V** 65  
 INSALATA DI CAVOLO, FINOCCHIO E ARANCE  
 Pine nut, pickled shallot

**FRIED ARTICHOKE D, E, G, V** 85  
 CARCIOFI FRITTI  
 Basil mayo, Maldon salt

**BURRATA D, SU, V** 85  
 Beef tomato, basil pesto, aged balsamic vinegar

**BABY BEETROOT SALAD D, N, SU, V** 75  
 BARBABIETOLE ROSSE  
 Goat's cheese mousse, pistachio, 25-year-old balsamic

**SEA BASS CARPACCIO F, SU** 85  
 CARPACCIO DI SPIGOLA  
 Lemon dressing, sumac powder, pickled cucumber

**SALMON CARPACCIO D, N, R, SU, F** 85  
 CARPACCIO DI SALMONE  
 Sour cream, hazelnut, pickled cucumber, fresh fig

**SCALLOP GRATIN D, G, S** 110  
 CAPELANTE GRATINATE  
 Lemon & parsley breadcrumb, semi-dried tomato, garlic butter

**STEAMED MUSSELS POT D, S** 95  
 SAUTE' DI COZZE  
 Choice of: white sauce, tomato sauce or garlic butter, sourdough crouton

**FRIED SEAFOOD D, E, F, G, S** 85  
 FRITTO DI PARANZA  
 Red mullet, calamari, prawn, anchovy, caramelized lime, tartare sauce

**BEEF CARPACCIO D, N, G** 95  
 CARPACCIO DI MANZO  
 Parmesan aioli, rocket pesto, crispy shallot

**BEEF TARTARE D, E, G, R** 95  
 TARTARE DI MANZO  
 Hand diced beef tenderloin, shallot, caper, parsley, egg yolk

**ROASTED VEAL LOIN D, E, F, G** 95  
 VITELLO TONNATO  
 Anchovy, tuna, veal, caper, quail egg



## PASTA & RISOTTO

PASTA & RISOTTI

<b>TRUFFLE TAGLIATELLE D, E, G, V</b>	150
TAGLIATELLE AL TARTUFO Home-made pasta. Parmesan	
<b>CHEESE &amp; PEPPER TUSCAN PASTA D, E, G, V</b>	120
CACIO E PEPE PICI Home-made pasta. Pecorino Romano. black pepper	
<b>Sharing option for 3-4 people</b>	350
<b>MUSHROOM RISOTTO C, D, V</b>	165
RISOTTO AI FUNGHI Parsley. Parmesan	
<b>PUMPKIN GNOCCHI D, E, G, N, V</b>	110
GNOCCHI ALLA ZUCCA Butternut sauce. smoked cheese. pumpkin seed. pinenut	
<b>FOUR CHEESE RAVIOLI D, E, G, N, V</b>	100
RAVIOLO AI QUATTRO FORMAGGI Walnut butter. egg yolk. sage	
<b>BASIL PESTO HOMEMADE 'PICI' D, G, N, V</b>	95
PICI AL PESTO Basil pesto. pine nut. pecorino cheese	
<b>PRAWN TORTELLINI D, E, G, S</b>	125
TORTELLINI CAPESANTE & GAMBERI Burrata. parsley. olive oil. courgette and basil purée	
<b>SEAFOOD RISOTTO C, D, F, S</b>	165
RISOTTO AI FRUTTI DI MARE Clam. mussel. shrimp. squid. confit tomato	
<b>CLAM SPAGHETTI D, E, G, S</b>	145
SPAGHETTI ALLE VONGOLE Garlic. chili. olive oil. parsley	
<b>Sharing option for 3-4 people</b>	560
<b>SAFFRON RISOTTO C, D</b>	225
OSSOBUCO ALLA MILANESE Saffron rice. veal ossobuco. gremolata. bone marrow	
<b>BRAISED LAMB GNOCCHI C, D, E, G</b>	135
GNOCCHI AL BRASATO DI AGNELLO Fava bean. Pecorino Romano. lemon oil. confit. garlic	
<b>BEEF PAPPARDELLE C, D, E, G</b>	140
PAPPARDELLE ALLO STUFATO DI MANZO Aged Parmesan	
<b>Sharing option for 3-4 people</b>	365
<b>BEEF CARBONARA D, E, G</b>	145
PICI ALLA CARBONARA Home-made pasta. Pecorino Romano. black pepper. egg. beef bacon	
<b>Sharing option for 3-4 people</b>	460
<b>SPICY BEEF BUCATINI D, E, G</b>	130
BUCATINI NDUJA e BURRATA Heritage tomato and smoked pepper sauce. spicy beef sausage	



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ITALIA

MEAT



## PIZZA

<b>MARGHERITA D, G, V</b>	85
Mozzarella, basil	
<b>FOUR CHEESE D, G, V</b>	95
QUATTRO FORMAGGI	
Mozzarella, Gorgonzola, fontina, Parmesan	
<b>POTATO &amp; ONION D, G, V</b>	90
PATATE & CIPOLLA	
Mozzarella, caramelized red onion, smoked cheese	
<b>TRUFFLE &amp; MUSHROOM D, G, V</b>	140
TARTUFO & FUNGHI	
Smoked scamorza cheese, black truffle, wild mushroom	
<b>SMOKED DUCK BREAST, PISTACHIO &amp; FIG D, G, N</b>	100
PETTO D'OCA, PISTACCHIO E FICHI	
Fior di latte mozzarella, olive oil	
<b>HOMEMADE SAUSAGE &amp; SPICY BROCCOLINI D, G</b>	95
FRIARIELLI E SALSICCIA	
Home made beef sausage, spicy broccolini leaf	
<b>SPICY BEEF D, G</b>	100
NDUJA & BURRATA	
Burrata cheese, San Marzano tomato sauce	

## FISH, POULTRY & MEAT

### CARNE & PESCE

<b>GRILLED TIGER PRAWNS D, S</b>	140
GAMBERONI ALLA GRIGLIA	
Garlic, chili, parsley, lemon oil	
<b>GRILLED SEA BASS D, F, N, SU</b>	150
BRANZINO MEDITERRANEO	
Aubergine and pepper caponata, basil pesto	
<b>LEMON SOLE D, G, F</b>	190
SOGLIOLA 'ALLA MUGNAIA'	
Lemon butter, parsley, caper, spinach	
<b>GRILLED BABY CHICKEN C, SO</b>	130
POLLETTO ALLA GRIGLIA	
Roasted mixed vegetable, lime	
<b>VEAL CHOP D, E, G</b>	260
COTOLETTA ALLA MILANESE	
Panned veal chop, rocket, cherry tomato, lemon	
<b>BRAISED OX CHEEK C, D</b>	195
Celeriac purée, baby carrot, kale	
<b>T-BONE STEAK 1KG C, D, SU</b>	650
Peppercorn sauce, mixed salad, fries	
<b>BEEF RIB EYE C, D, SU</b>	280
BISTECCA DI MANZO	
Peppercorn sauce, cherry tomato, rocket	
<b>BEEF TENDERLOIN C, D, SU</b>	255
TAGLIATA DI FILETTO	
Salsa verde, cherry tomato, rocket	

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## SIDES

### CONTORNI

- FRIES V** 45  
PATATINE  
Sea salt
- TRUFFLE FRIES D, V** 65  
PATATINE  
Truffle and Parmesan
- ROASTED POTATOES D, V** 45  
PATATE AL FORNO  
Olive oil, rosemary
- BROCCOLINI D, V** 45  
Garlic, chili
- GRILLED ASPARAGUS V** 45  
ASPARAGI GRIGLIATI  
Lemon oil
- MIXED SALAD SU, V** 45  
MISTICANZA  
Mixed green leaf



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# Capri







