



BEST OF

Papas

AED 300 PER PERSON

## STARTER

CHOICE OF

**BURRATA** **D, SU, V**

Sun-dried tomato pesto, figs & pomegranate, rocket

**BEEF CARPACCIO** **C, E, MU, N, R**

**CARPACCIO DI MANZO**

Celeriac & pumpkin remoulade, watercress, almonds

## PASTA & PIZZA

CHOICE OF

**SEAFOOD PASTA** **D, F, G, S**

**CALAMARATA ALLO SCOGLIO**

Calamari, mixed shellfish, cherry tomato, parsley

**SMOKED DUCK BREAST, WALNUTS & FIG PIZZA** **D, G, N**

**PETTO D'OCA, NOCI E FICHI**

Fior di latte mozzarella, honey, olive oil, soft cheese

**BEEF CARBONARA** **D, E, G**

**PICI ALLA CARBONARA**

Home-made pasta, Pecorino Romano, black pepper, egg, beef bacon

## MAIN

CHOICE OF

**GRILLED SEA BASS** **D, F, SU**

**BRANZINO MEDITERRANEO**

Aubergine and pepper 'caponata', basil pesto

**FRIED LAMB CHOPS** **C, D, E, G**

**COSTOLETTE DI AGNELLO FRITTE**

Fennel & green asparagus salad, lemon segments

## DESSERT

**PISTACHIO TIRAMISU** **D, E, G, N, V**

**TIRAMISU AL PISTACCHIO**

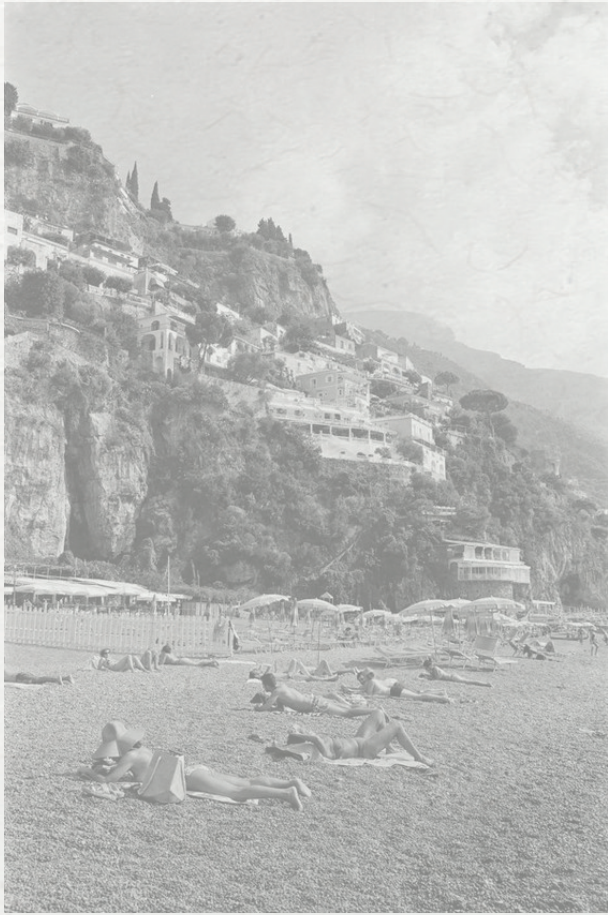
Pistachio mascarpone cream,  
savoiardis biscotti, espresso coffee

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

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

Please notify your server if you have any known food allergies or intolerances.





## APPETIZER

ANTIPASTI

**GARLIC BREAD D, G, V** 55

PANE AGLIO E OLIO

Butter, mixed herbs

**CHEESE GARLIC BREAD D, G, V** 60

PANE ALL'AGLIO E FORMAGGIO

Mozzarella, fontina, parmesan

**HOMEMADE TRUFFLE** 55

**ARANCINI C, D, E, G, MU, V**

ARANCINI AL TARTUFO E PARMIGIANO

Parmesan aioli

**BURRATA D, SU, V** 95

Sun-dried tomato pesto, figs & pomegranate, rocket

**PRAWN COCKTAIL E, F, MU, S** 85

COCKTAIL DI GAMBERETTI

Cocktail sauce, baby gem & chicory salad

**FRIED SEAFOOD E, F, G, MU, S** 90

FRITTO DI PARANZA

Red mullet, calamari, prawns, anchovies, lime, tartar sauce

**BEEF CARPACCIO C, E, MU, N, R** 105

CARPACCIO DI MANZO

Celeriac & pumpkin remoulade, watercress, almonds

**BEEF TARTARE D, E, G, MU, R** 105

TARTARE DI MANZO

Hand-diced beef tenderloin, shallots, capers, parsley, egg yolk



## PASTA & RISOTTO

### PASTA & RISOTTI

<b>TRUFFLE TAGLIOLINI D, E, G, V</b> TAGLIOLINI AL TARTUFO Home-made pasta, parmesan	160
<b>CHEESE &amp; PEPPER TUSCAN PASTA D, G, V</b> CACIO E PEPE PICI Home-made pasta, Pecorino Romano, black pepper <b>Sharing option for 3-4 people</b>	120 350
<b>GNOCCHI SORRENTINA D, E, G, V</b> GNOCCHI ALLA SORRENTINA Basil, mozzarella cheese	120
<b>BASIL PESTO HOMEMADE 'PICI' D, G, N, V</b> PICI AL PESTO Basil pesto, pine nuts, pecorino cheese	100
<b>SEAFOOD PASTA D, F, G, S</b> CALAMARATA AGLIO SCOGLIO Calamari, mixed shellfish, cherry tomatoes, parsley	165
<b>PRAWN &amp; COURGETTE RISOTTO C, D, S</b> RISOTTO GAMBERI E ZUCCHINE Broad beans, dried tomato	130
<b>CLAM SPAGHETTI D, G, S</b> SPAGHETTI ALLE VONGOLE Garlic, chili, olive oil, parsley	150
<b>BEEF STROZZAPRETI C, D, G</b> STROZZAPRETI ALLO STUFATO DI MANZO Aged parmesan <b>Sharing option for 3-4 people</b>	150 365
<b>BEEF CARBONARA D, E, G</b> PICI ALLA CARBONARA Home-made pasta, Pecorino Romano, black pepper, egg, beef bacon <b>Sharing option for 3-4 people</b>	155 460
<b>SPICY BEEF BUCATINI D, G</b> BUCATINI NDUJA E BURRATA Heritage tomato & smoked pepper sauce, spicy beef sausage	140
<b>PAPAS' LASAGNA D, E, G</b> Beef ragout, bechamel, parmesan	140



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All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees and 5% VAT

ITALIA

MEAT



## PIZZA

**MARGHERITA D, G, V** 90

Mozzarella, basil

**FOUR CHEESE D, G, V** 105

QUATTRO FORMAGGI

Mozzarella, gorgonzola, fontina, parmesan

**TRUFFLE & MUSHROOM D, G, V** 140

TARTUFO & FUNGHI

Smoked scamorza cheese, black truffle, wild mushrooms

**PAPAS' CALZONE D, G** 110

Mozzarella, beef pancetta, roasted potato, rocket, spicy oil

**SPICY BEEF D, G** 115

NDUJA & BURRATA

Burrata cheese, San Marzano tomato sauce

## FISH, POULTRY & MEAT

CARNE & PESCE

**GRILLED TIGER PRAWNS D, S** 140

GAMBERONI ALLA GRIGLIA

Garlic, chili, parsley, lemon oil

**PAN FRIED SEA BASS D, F, SU** 160

BRANZINO MEDITERRANEO

Aubergine & pepper caponata, basil pesto

**CHICKEN CACCIATORA C, G, SO** 140

POLLO ALLA CACCIATORA

Baby potato, black olives, tomato sauce, rosemary

**BEEF RIB EYE C, D, SU** 280

BISTECCA DI MANZO

Peppercorn sauce, cherry tomatoes, rocket

**BEEF TENDERLOIN C, D, SU** 260

TAGLIATA DI FILETTO

Salsa verde, cherry tomatoes, rocket

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## SIDES

### CONTORNI

- FRIES G, V** 50  
PATATINE  
Sea salt
- TRUFFLE FRIES D, G, V** 70  
PATATINE AL TARTUFO  
Truffle & parmesan
- ROASTED POTATOES D, V** 50  
PATATE AL FORNO  
Olive oil, rosemary
- BROCCOLINI D, V** 50  
Garlic, chili
- GRILLED ASPARAGUS V** 55  
ASPARAGI GRIGLIATI  
Lemon oil
- MIXED SALAD MU, SU, V** 45  
MISTICANZA  
Mixed green leaves



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# Capri

