

## APPETIZERS

### BURRATTA (V) 6.500

*Datterini tomato tart, tomato jam, aged balsamic glaze*

### BRUSCHETTA AL POMODORO (V) 4.500

*Toasted sourdough bread, diced tomatoes, fresh basil*

### ANGUS BEEF CARPACCIO 8.000

*Baby rucola, toasted hazelnut, grana padano, hazelnut dressing*

### FOIE GRAS TERRINE (A) 9.000

*Rhubarb compote, glazed peaches, port wine glaze,  
warm panetonne*

### VEAL CROQUETTE 5.500

*Parmesan veloute, truffle oil*

### SEARED SCALLOPS 7.000

*Prawn roulade with veal pancetta, artichoke puree, citrus emulsion*

### GRILLED MEDITERRANEAN OCTOPUS 5.000

*Potato foam, olive crumble, caper berry's, seaweed crackers*

### ANTIPASTO (P) 12.500

*Selection of premium pork cold cuts, Italian cheese , crudité*

### TOSSED BABY SPINACH, MARINATED ARTICHOKEs 5.000

*Asparagus, semi dried tomato, pecorino, chive vinaigrette dressing*

### RUCOLA SALAD (A) 5.000

*Pecorino, bresaola, peaches, sherry vinaigrette*

## SOUPS

### ASPARAGUS CAPPUCINO (V) 3.500

*Gorgonzola and veal bacon muffin*

### CREAM OF PIMENTOS, RED MULLET 3.500

*Sauté cuttle fish, garlic toast*

Signature Dish -



New Dish -



H – Healthy Option

A- Alcohol

V – Vegetarian

P – Pork

N – Nuts

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”

“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

“Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any meals contain particular ingredients”

## PA STA



### CONFIT DUCK AGNOLOTTI 9.000

*Braised endives, sauté peas, orange scented jus*

### RICOTTA GNOCCHI (V) 7.000

*Tomatoes, zucchini, Taggiasca olives*

### SQUID INK TAGLIOLINE 10.00

*Pan seared seabass, fennel puree, cherry tomatoes*

### LOBSTER TAGLIATELLE 10.000

*Lobster medallions, bisque, trompette mushrooms*

### LINGUINE 9.000

*Prawns, cherry tomatoes, garlic, fresh herbs*

### SPAGHETTI CARBONARA (P) 9.000

*Pancetta, egg yolk, parmesan cheese*

### BEEF LASAGNA 9.000

*Classic Bolognese baked with fresh pasta*



### PUMPKIN TORTELLINI (N) 7.000

*Feta crumble, asparagus tips, toasted pine nuts, sage emulsion*

## STONE BAKED PIZZA

### FLAT SOUR DOUGH 7.000

*Semi dried cherry tomato, buffalo mozzarella, olive pesto*

OR

*sauté onions, porcini, veal pancetta, fontina cheese*

### MARGHERITA (V) 7.500

*Tomato sauce, mozzarella, fresh basil*

### PORCINI (V) 8.000

*Tomato sauce, porcini mushroom, mozzarella, oregano*

### PARMA (P) 9.500

*Parma ham, tomato sauce, mozzarella, rucola*

### SALAMI (P) 9.500

*Tomato sauce, mozzarella, salami, oregano*

### SEAFOOD 10.500

*Assorted seafood, chilly, tomato sauce, mozzarella*

### FOUR CHEESE (V) 8.000

*Mozzarella, gorgonzola, tallegio, fontina*

Signature Dish -



New Dish -



H – Healthy Option A - Alcohol


V – Vegetarian P – Pork N – Nuts

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”

“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

“Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any meals contain particular ingredients”

## RISOTTO

 **LOBSTER RISOTTO 10.000**  
*Lobster medallions, carnaroli rice, tarragon, lemon oil*


 **ROASTED BUTTERNUT PUMPKIN RISOTTO (V) 8.000**  
*Carnaroli rice, artichoke fritters, stracciatelle cream*

## MAINS

 **CORNFED CHICKEN SUPREME 9.000**  
*Ricotta and spinach mousse, truffle mousseline, wild mushroom sauce*


**ROASTED ANGUS BEEF TENDERLOIN (A) 15.000**  
*Pulled beef rib tortellini, roasted carrot puree, confit shallots, red wine jus*

**ROASTED RACK OF LAMB (N) 14.000**  
*Pistachio crust, smoked egg plant puree, confit tomatoes, thyme jus*

 **VEAL CHEEKS (A) 9.000**  
*Parmesan gnocchi, glazed vegetables, marsala jus*

**VEAL COTELETTE MILANESE 16.000**  
*Crumb fried veal, tossed salad, lemon*

**PAN SEARED SLICED YELLOW FIN TUNA 10.500**  
*Confit fennel, taggiasca olives, pickled lemon and pepper coulis*

 **PANSEARED HALIBUT 12.800**  
*Prawn cannelloni, zucchini puree, prawn jus*

**MIX GRILL 20.000**  
*Omani lobster, tiger prawns, tuna medallions, tossed salad, extra virgin olive oil*

### SELECT ANY TWO DISHES TO ACCOMPANIMENT YOUR MAIN COURSE

*Parmesan mash* *Roasted vegetables*  
*Roasted ratte potatoes* *Mix salad*  
*Sauté spinach*

Signature Dish -

  New Dish -

H – Healthy Option A - Alcohol


V – Vegetarian P – Pork N – Nuts

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”  
“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

“Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any meals contain particular ingredients”

## DESSERT

**TIRAMISU (A) 3.300**  
*Mascarpone, finger sponge, kahlua*

 **STRAWBERRY MOUSSELINE 3.300**  
*Passion fruit pannacotta, raspberry coulis, raspberry soil*

**CHOCOLATE FONDANT 3.300**  
*Vanilla ice cream*

 **AMARETTO CHEESE CAKE FOAM (A) 3.300**  
*Hazelnut crunch, almond sponge, raspberry*

**ICE CREAM & SORBET 3.300**  
*Choice of chocolate, vanilla, strawberry, mango, raspberry*

 **PINEAPPLE CARPACCIO (A) 3.300**  
*Lemoncello sorbet, kumquat coulis, fresh basil*

## CAFÉ SPECIALE

**ANONIMO VENEZIANO 3.500**  
*Coffee with baileys, amaretto and whipped cream*

**IRISH COFFEE 3.500**  
*Coffee with Irish whisky and whipped cream*

**JAMAICAN COFFEE 3.500**  
*Coffee with dark rum and whipped cream*

**FRENCH COFFEE 3.500**  
*Coffee with brandy and whipped cream*

## HOT BEVERAGES

**TEA 2.200**

**FLAVORED AND HERBAL INFUSIONS 2.700**  
*Chamomile, Peppermint, Earl gray, Green tea*

**AMERICANO 2.200**



**DECAFFEINATED COFFEE 2.200**

**RISTRETTO 2.200**

**MACCHIATO 2.200**

**CAPPUCCINO 2.700**

**HOT CHOCOLATE 2.700**

Signature Dish -  New Dish -  H – Healthy Option A - Alcohol  
V – Vegetarian P – Pork N – Nuts

“الأسعار المدونة أعلاه خاضعة إلى ٨٪ ضريبة خدمة وجميع الضرائب المضافة”  
“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

“Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any meals contain particular ingredients”