

# BVLGARI

RESORT DUBAI

Pier Daniele Seu, 32 anni, pizzaiolo e imprenditore romano, ideatore di

Seu Pizza illuminati, ha creato il menu

selezionando le materie prime per il Bulgari Resort Dubai.

La sua pizza ha un'identità forte e parla un linguaggio preciso.

È una pizza moderna, con una forte tecnica alle spalle

un impasto etereo ed un cornicione importante,

in cui giocano un ruolo fondamentale gli ingredienti,

la loro qualità, provenienza e combinazione.

Nel menù propone le pizze della tradizione italiana

e quelle legate a Roma con un'attenzione

alle creazioni incentrate sulla materia vegetale e le pizze dolci.

A fine 2019, 50 Top Pizza ha consacrato Pier Daniele come

pizzaiolo dell'anno,

accanto agli storici mostri sacri della pizza mondiale.

*Pier Daniele Seu, 32, a Roman pizza chef and entrepreneur, mastermind behind Seu*

*Pizza illuminati, created the menu selecting the best ingredients for the Bulgari*

*Resort Dubai.*

*His pizza has a strong identity and speaks a precise language.*

*It is a modern pizza, with a strong technique behind, an ethereal dough and an*

*important cornice, in which the ingredients,*

*their quality, origin and combination play a fundamental role.*

*The menu offers traditional Italian pizzas and others linked to Rome with an*

*emphasis on vegetables and sweet pizzas.*

*At the end of 2019, Pier Daniele has been rewarded as Pizza Chef of the year by 50*

*Top Pizza,*

*alongside the historic sacred monsters of pizza making's world.*



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## LE PIZZE CLASSICHE

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### MARINARA

*Tomato sauce, garlic oil and oregano*  
110

### MARGHERITA DOP

*Tomato sauce, mozzarella cheese, parmesan cheese and basil*  
130

### NAPOLI

*San Marzano tomatoes, fior di latte cheese and anchovies*  
140

### PATATE E TARTUFO

*Truffle sauce, purple potatoes, smoked provola, fior di latte, parmesan cream, fresh truffle slices*  
200

### DIAVOLA

*Tomato sauce, fior di latte cheese, spicy beef salami and olive powder*  
150

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## OMAGGIO A ROMA

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### ARRABBIATA 2.0

*Tomato sauce, chili flakes, garlic oil roasted cherry tomatoes, parmesan chips, chili jam, mint and parsley*  
150

### GRICIA

*Plain base, beef bacon, parmesan cream, grated pecorino cheese, black pepper*  
160

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## LE PIZZE SPECIALI

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### RUCOLA E BRESAOLA

*Rocket salad cream, fior di latte, rocket salad leaves, beef bresaola, parmesan slices, olive oil*  
150

### VEGANA

*Lentil cream, roasted pumpkin in soy sauce, purple cauliflower, confit tomato, tahina sauce, spinach's rice chips, sesame seeds*  
150

### PATATE E PROSCIUTTO

*Baked potatoes, smoked provola, veal ham, deep-fried rosemary, grated 60 months aged parmesan, black pepper*  
150

### LASAGNA DELLA NONNA

*Beef meatballs in tomato sauce, besciamelle cream, fior di latte, grated 60 months aged parmesan, marinated egg powder, basil leaves*  
170

### PORCINI E TARTUFO

*Porcini mushrooms, fior di latte, mushrooms gel, grated castelmagno cheese, parmesan chips fresh truffle*  
Black truffle 220 / White truffle 320

### ASTICE E CAVIALE

*Lobster bisque and tartare, caviar, spicy mango gel, olive oil, gold leaves*  
350

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## LA PIZZA DOLCE

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### TIRAMI...SEU

*Caramelized dough, mascarpone cream, savoiaro biscuit cream, coffee gel, chocolate brownie's crumble*  
150/ 40 per sliced

*All prices are in AED inclusive of 7% Municipality fees, 10% service charge and 5% VAT  
Information concerning the presence of allergens or intolerances are available upon request.*