

BVLGARI

IL RISTORANTE

NIKO ROMITO

ANTIPASTI

Burrata cherry tomatoes with
taggiasche olives and pesto
AED 95

Potatoes cream with crunchy
bread, turnip tops, creamy egg
yolk
caciocavallo cheese and
celeriac
AED 120

Artichokes soup with potatoes
and mint
AED 95

Blue fin tuna belly with beans,
onion and oregano
AED 215

Steamed langoustines with its
mayonnaise, lettuce and chili
AED 320

Marinated wild seabass with
artichokes and chives
AED 180

Italian milk fed veal with tuna
sauce
AED 135

Herb marinated beef carpaccio
AED 135

PASTA FRESCA FATTA IN CASA

Spaghetti and tomato
AED 105

Mushrooms and chickpeas soup
with traditional maltagliati
pasta
AED 110

Tuberttoni pasta with
cauliflower and Parmigiano
Reggiano
AED 130

Home made spinach and ricotta
tortelli, butter and sage
AED 140

Linguine with lobster and red
prawns
AED 190

Home made langoustines
tortellini with asparagus
AED 210

Risotto Milanese style
AED 140

Milk fed veal and tomato
lasagna
AED 130

CARNE E PESCI

"A la diavola" chicken with
olives and capers
AED 190

Braised lamb with turnip tops
and aged balsamic vinegar
AED 210

Grilled Australian wagyu
sirloin steak with herbs
AED 280

Italian milk fed veal Milanese
style
AED 225

Oven baked wild seabass with
tomatoes, garlic and parsley
AED 250

Steamed lobster with chickpeas
cream, lobster sauce and
chicory
AED 310

Whole baked turbot with
olives, capers, potatoes and
tomato (min 4 guests)
AED 1,300

*All main courses come with a
choice of two side dishes*

CONTORNI

Sautéed spicy spinach with
garlic, oil and chili peppers

Smoked sweet and sour
eggplants

Marinated Radicchio with
mediterranean herbs

Sautéed mushrooms

Roasted Artichokes and
rosemary

Roasted baby potatoes

*All prices are in AED inclusive of 10%
service charge, 3.5% municipality fees
and 5% VAT*

Information concerning the presence
of substances or products that may
cause allergies or intolerances are
available upon request
