

BVLGARI

IL RISTORANTE

NIKO ROMITO

ANTIPASTI

A selection of Italian specialties
AED 220

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, 7% municipality fees and 5% VAT

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