

BVLGARI

IL RISTORANTE

NIKO ROMITO

ANTIPASTI

Antipasto all'Italiana
A selection of Italian
specialties
AED 220

Grilled scampi with potatoes,
garlic, olive oil and chili
pepper
AED 320

Wild sea bream marinated with
Oscietra caviar, sour cream and
extra virgin olive oil
AED 325

Bluefin tuna belly with beans,
onion and oregano
AED 215

Wild seabass with marinated
lettuce
AED 180

Italian milk fed veal with tuna
sauce
AED 135

Herb marinated beef carpaccio
AED 135

Asparagus with peas, spinach
in Parmigiano Reggiano 30
months broth
AED 95

PASTA FRESCA FATTA IN CASA

Lasagna with soft veal ragu
and tomato sauce
AED 130

Homemade langoustines
tortellini and asparagus
AED 210

Homemade potato ravioli with
Oscietra caviar, chives and
lemon
AED 210

Homemade tomato tortelli with
burrata and basil
AED 150

Spaghetti with lobster and red
prawns
AED 210

Tagliatelle with duck ragout,
egg, Parmigiano Reggiano and
black truffle
AED 150

CONTORNI

Mixed wild greens with
vinegar and almonds

Spinach with garlic, oil and
chili pepper

Smoked sweet and sour
eggplants

Zucchini with balsamic
vinegar, mint and basil

Cherry tomatoes and basil
salad

Orange scented fennels

Roasted baby potatoes

CARNE E PESCI

Wild turbot with olives,
capers, lemon and dried
tomatoes
AED 290

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

Roasted monkfish in a carrot
cream with vinegar and
rosemary
AED 240

Lamb loin with garlic cream
and mixed seasonal
vegetables
AED 240

Grilled Wagyu sirloin steak
with herbs
AED 280

Italian milk fed veal Milanese
style
AED 225

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

*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
