

ANTIPASTI / STARTERS

INSALATA DI FINOCCHI (N) (VG) (H) AED 65

Homegrown lettuce, kale, fennel, cucumber, orange, seeds & walnuts dressing

INSALATA DI LATTUGHINO E GORGONZOLA (D) (G) AED 65

Baby gem lettuce, gorgonzola dressing, focaccia crumble, figs, fried capers

BRUSCHETTA AL POMODORO (G) (VG) AED 70

Apulian semolina bread, Datterino tomatoes concassé, cucumber, rocket, Tropea onion

BURRATA (D) (N) (V) AED 98

Burrata cheese, roasted grapes, balsamic onion, figs, kale pesto

CAPRESE DI BUFALA (D) (V) AED 90

Buffalo mozzarella, heirloom tomato, vegetable tapenade

CARPACCIO DI TONNO AFFUMICATO (S) AED 98

Smoked tuna carpaccio, homegrown lettuce, salsa verde

INSALATA DI FRUTTI DI MARE (S) AED 110

Salmon, cuttlefish, prawns, octopus, mussels, tomato, fennel, potatoes, citrus garlic dressing

VITELLO TONNATO (S) (E) AED 95

Slow cook veal loin, tuna sauce, anchovies, Taggiasca olives, caper, mixed leaves

BRESAOLA (D) AED 90

Sliced bresaola, Aristeo cheese, baby spinach, red current

SELEZIONE SALUMI DI MAIALE (P) (G) (D) AED 105

Italian pork cold cuts, homemade pickled vegetable, fried bread dumpling

SOUP

MINISTRONE (VG) AED 60

Seasonal vegetable soup

ZUPPETTA DELL'ADRIATICO (A) AED 125 (HB 40)

Seafood stew, Adriatic style with garlic croutons

PIZZA

FOCACCIA AL ROSMARINO (G) (VG) AED 55

Bread garlic and rosemary oil

MARGHERITA (G) (D) (V) AED 80

Mozzarella fior di latte, tomato San Marzano, basil

QUATTRO FORMAGGI (G) (D) (V) AED 90

Mozzarella fior di latte, gorgonzola, provolone, Parmigiano Reggiano, cream

FUNGHI (G) (D) (V) AED 85

Mozzarella fior di latte, tomato San Marzano, champignon, Parmigiano Reggiano

TONNO E CIPOLLA (G) (D) (S) AED 95

Mozzarella fior di latte, tomato San Marzano, tuna in oil, red onion Tropea, Parmigiano Reggiano, rocket leaves

CAPRICCIOSA (G) (D) (P) AED 95

Mozzarella fior di latte, tomato San Marzano, cooked ham, artichokes, mushrooms, Taggiasca olives

DIAVOLA (G) (D) AED 105

Mozzarella fior di latte, tomato San Marzano, beef salame, black olives

PROSCIUTTO DI PARMA (G) (D) (P) AED 115

Mozzarella fior di latte, tomato San Marzano, Parma ham, rocket salad, shaved Parmigiano Reggiano

SECONDI / MAIN COURSE

BRANZINO ALLA LIVORNESE (S) AED 155

Atlantic sea bass, calamaretti, cherry tomato soup Mediterranean style, olives, capers

BACCALÀ, TOPINAMBUR E NOCCIOLA (S) (D) (G) (N) (SD) AED 185

Cod fish, topinambur purée, hazelnut crust, parmesan foam

CALAMARETTI RIPIENI (S) (G) (N) AED 145

Stuffed calamari, broad beans and seasonal sautéed vegetables

POLLETTO ALLA CACCIATORA (D) AED 135

Corn-fed Chicken, bell pepper, mushrooms, tomato sauce & friggittello capsicum

COSCIOTTO DI AGNELLO ARROSTO (G) AED 145

Roasted lamb rump, broad beans puree, crunchy chickpeas polenta, broccolini

GUANCIA DI MANZO (D) (A) (G) AED 165

Braised beef cheek, mashed potatoes, sautéed baby carrots, salsa verde

PASTA/MAIN COURSE

PENNE ALL' ARRABBIATA (G) (D) (V) AED 95

Cherry tomato sauce, garlic, chili, parmesan cheese, parsley

RAVIOLI DI BURRATA, POMODORO FRESCO, RICOTTA SALATA, SPUMA PARMIGIANO (G) (D) (E) (V) AED 115

Burrata ravioli, San Marzano tomato sauce, salted ricotta, parmesan foam

SEDANI ALLA PARMIGIANA (G) (D) (N) (V) AED 108

Turanicum wheat pasta, eggplant parmigiana sauce, burrata, basil pesto

RISOTTO AL VERDE E CACIOTTA AL TARTUFO (D) (V) AED 110

Asparagus, fresh peas, broccolini Risotto, caciotta cheese

LINGUINE ALLE VONGOLE (G) (S) (A) AED 145

Linguine pasta, local clams, garlic, parsley, chili

MEZZEMANICHE ALLA GENOVESE (D) (G) AED 125

Mezzemaniche pasta with beef and onion stew ragout, Neapolitan sauce

TAGLIATELLE ALLA BOLOGNESE (G) (D) (E) (A) AED 105

Homemade tagliatelle, slow cooked beef tomato ragout, parmesan cheese

SPAGHETTI CARBONARA (P) (D) (G) (E) AED 125

Egg sauce, pork guanciale, Pecorino cheese, black pepper

CONTORNI/SIDE DISH

PURÉ DI PATATE AL TARTUFO (D) (V) AED 45

Truffle Potato Mash

VERDURE DI STAGIONE ALLA GRIGLIA (VG) AED 40

Grilled vegetables

INSALATA MISTA (VG) AED 35

Our garden mix lettuce

BROCCOLINI (VG) AED 40

Sautéed baby broccoli



JOURNEY THROUGH ITALY

REGION: SICILIA

TAGLIOLINO AI CROSTACEI E

PESTO SICILIANO (G) (D) (E) (S) (N) (SD) AED 190

Lobster and prawns sauce, almond and sun-dried tomato pestot

REGION: PUGLIA

FRITTO MISTO DI MARE (G) (S) (SU) *good for sharing AED 180

Mix deep fried Adriatic seafood, served with homemade mayonnaise

REGION: LOMBARDIA

COTOLETTA MILANESE (G) (E) (D) (SD) *good for sharing AED 280

Veal chop cutlet, rocket salad, semi-dry tomatoes, shaved parmesan, French friest

REGION: TOSCANA

FIORENTINA DI FASSONA 1.2KG *good for sharing AED (HB) 500/650

Italian T-bone steak grill, served with sautéed seasonal vegetables and roasted potatoes

DOLCI

TIRAMISÚ (G) (D) AED 45

Homemade tiramisú, mascarpone sauce, savoiardi biscuit, espresso coffee

SEMIFREDDO AL PISTACCHIO (G) (D) (N) AED 40

Pistachio and citrus semifreddo

PANNA COTTA AL CIOCCOLATO (N) (D) (G) AED 40

Chocolate panna cotta with Amaretti biscuits

SORBETTO NEL LIMONE (D) (HB Supplement) AED 60

Lemon sorbet Amalfi style

CROSTATINA ALLE MELE CON GELATO ALLA VANIGLIA (G) (D) (N)

AED 40

Apple tart with vanilla ice cream

SELEZIONE DI FORMAGGI (G) (D) (N) AED 85

Selection of Italian cheeses served with mostarda mantovana

SELEZIONE DI GELATI ARTIGIANALI (D) (N) AED 30

Selection of Italian ice cream

(vanilla, chocolate, strawberry, pistacchio, salted caramel)

SELEZIONE DI SORBETTI AED 30

Selection of Italian sorbets

(mango, raspberry, coconut, passionfruit)

(G) Gluten, (D) Dairy, (S) Seafood, (N) Nuts, (V) Vegetarian, (VG) Vegan, (E) Egg, (A) Alcohol, (P) Pork, (H) Healthy, (SD) Signature Dish, (SU) Sustainable, (HB) Half Board Supplement

All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.

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