

SOLE

Ristorante

LETS BEGIN

I love it raw

- SOLE'S ROBUST BEEF CARPACCIO** 85
Crisp Rocket Leaves, Loads of Parmesan, Truffle Nero Emulsion and Grissini for Crunch
- BEETING SALMON** 80
Heirloom Beets, Sorrento Lemon Marmellata, Apple Jelly

Hot & smokey

- A NAPLES STAPLE (V)** 75
Wood-fired Eggplant Parmigiana, Buffalo Mozzarella, Basil, Plenty of Sauce
- SUMMER MOODS** 90
Grilled Mediterranean Prawns, Crispy rocket, Fennel Puree, White Asparagus Tips, Datterino Tomato Salsa

Are we sharing

- HIS MAMMA'S FRIED CALAMARI** 125
Crispy Shrimps, Zucchini, a Touch of Mint, Proper Aioli
- WE NEED ANTIPASTI** 130
Beef Prosciutto, Creamy Burrata, Charred Vegetables, Olives and Stuff

ARE YOU TALKING TO ME!

- A CHICKEN ADDICTION** 140
Fragrant Herb-Marinated Half Roasted Chicken, Spicy Calabrese Sauce, Baby Carrots
- DREAMING OF VEAL (A)** 175 | 50 (HB)
Pancetta Wrap Veal Loin, Silky Green Peas Puree, Chareed Endives, Sun Dried Tomato Pesto
- SEA YOU SOON** 180
Grilled Sea Bass, Cherry Tomato, Green Olive and Cipollini Salsa, Celeriac Purée, Shaved Bottarga
- BISTECCA MIA** 195 | 50 (HB)
Char-Grilled Rib Eye, Duck Fat Roasted Potatoes, Spicy Salsa Verde

Sharing is caring

- 'LA GRANDE' FIORENTINA** 485 | 180 (HB)
A 1.2kg Grilled T-Bone Steak, Rocket Leaves, Parmesan, Smoked Sea Salt
- WHAT A CATCH (HB)** 415 | 100 (HB)
A 1kg Poached Seabass in Herbs, Roasted Garlic, Fresh Tomato Broth, Charred Lemon

HOLD THE CARBS THANKS

- CLASSY CAPRESE (V)** 80
Campania Buffalo Mozzarella, Italian Tomato, Aged Balsamic and Basil
- LA BELLA PUVLIESE (V)** 95
Creamy Burrata, Mixed Tomatoes, Grilled Zucchini, Spicy Rocket, Seasonal Truffle, Olive Powder
- LET'S ENDIVE IN (V)(N)** 75
Baby Spinach, Endivem Crisp Pear, Walnuts, Gorgonzola Dolce Lambordo DOP, a Touch of Pomegranate

RIGHT TIME FOR PASTA

- STRAIGHT FROM SORRENTO (V)** 110
Gnocchi, Pizzutello Tomato, Creamy Stracciatella, Parmesan Cheese and a Load of Basil
- WE'VE TWISTED A CLASSIC** 125
Double Dough Ravioli, Spinach, Homemade Ricotta, Butter Poached Red Mazzara Prawn, Artichoke Crisps
- MAMMA SOFIA'S PACCHERI** 120
Paccheri Pasta, a Mouth-Watering Ragu of Beef Cheek and Confit Onion, Grana Padano DOP
- THE KING OF ROME** 115
Chitarrucci Spaghetti, Veal Pancetta, Egg Yolk, Pecorino Romano, a Good Crack of Pepper
- FRESH FROM THE SEASIDE** 125
Venetian Clams, Mezzo Pacchero Pasta, Fiery Peperoncino and Parsley
- LOW AND SLOW** 115
Tagliatelle Pasta, a Luscious 6-Hour Meat Ragu, Reggiano Cheese and Basil

THE POOR MARRIAGE 130

Pasta, Potato, Veal Pancetta, Smoked Provola, 24-Month Reggiano Cheese, Black Truffle

This Classic Neapolitan dish is from the 1600s where Pasta and Potato were the most accessible ingredients available, 'The Poor Marriage'. We believe that even the most affordable dish paired with an amazing Parmiggiano Reggiano and fresh seasonal Black Truffle can deliver a remarkable and authentic Italian dining experience, unique, delicious and unforgettable.

SECOND TO NO ONE

- LISTEN TO ME (V)(N)** 95
Orecchiette Pasta, Broccolini Baresi, Olives, a Sprinkle of Caper Crumble
- A CITRUS COMBO** 145
Pan seared Scallops, Creamy Citrus Risotto, Amalfi Lemon Dust, and Basil oil

SOUP ME UP

- OUT OF THE EARTH** 60
Tuscan Soup with Bread, Cannellini Beans, Cavolo Nero and Vegetables
- GAZPACHO IS NOT ITALIAN!** 95
San Marzano Tomatos Gazpacho, Plenty of Basil, Mu-raglia Olive Oil, Creamy Burrata, Focaccia Chips
- CRISP GREEN SALAD** 35
Endive, Mint, Pomegranate, Ricotta Salata
- SAUTÉED SPINACH** 40
Garlic Confit and Lemon Dust
- GRILLED ASPARAGUS** 40
Romesco Sauce and Balsamic
- SAUTÉED BROCCOLINI** 40
Confit Tomato, Roasted Pine nuts (N)
- HOME FRIES** 45
Truffle, Parmesan and Cracked Black Pepper
- BABY POTATOES** 35
Roasted Rosemary, Smoked Sea Salt
- TRUFFLE ZITI PASTA** 45
Provolone Cheese Sauce, Ciabatta Crumb

LA DOLCI VITA

- QUICK! PICK ME UP** 45
A Light Vanilla Mascarpone, Savoiard Biscotti, Punch of Espresso
- DREAMING OF CAPRI ISLAND (N)** 45
Glamorous Dark Chocolate and Almond Caprese Torta, Glazed Peach, Blood Orange Sorbet
- LET'S JUST CHILL (N)** 50
Praline Parfait, Morello Cherries, Dreamy Italian Meringue, Tahitian Vanilla Sauce
- WE WENT BANANAS (N)** 40
Season Strawberry Macedonia, Banana Mousse, Hazelnut
- TRUST ME, I'M FROM NAPOLI (A)** 80
(FOR TWO)
The Real Deal Baba, a lot of Rum! Silky Italian Cream, Berries and Bling
- LEMON MERINGUE (A)** 70
Limoncello, Drambuie, Lemon Juice, Sugar Syrup, Flamed Meringue
- TERI ME RUM SUE (A)** 80
Black Rum, Amaretto, Espresso, Topped with Baileys and Cream
- CAPPUCCINO MARTINI (A)** 80
Vodka, Baileys, Cream, Cocoa Powder
- ESPRESSO MARTINI (A)** 80
Vodka, Kahlúa, Espresso and Sugar Syrup

Hot for dessert

- CAFFÈ CORRETTO** 60
How do they do it!! Have a perfectly brewed espresso, add a few drops of Grappa to the espresso cup, swirl like you know what you are doing and enjoy
- CAFFÈ AFFOGATO** 60
Vanilla Ice Cream, Espresso and Amaretto
- CALYPSO COFFEE** 60
Tia Maria, Espresso and Cream
- HAZELNUT CREMA** 60
Frangelico, Espresso and Baileys

(HB) HALF-BOARD SUPPLEMENT
(V) VEGETARIAN (N) NUTS (A) ALCOHOL (VE) VEGAN

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes