

LET'S BEGIN

I love it raw

- SOLE'S ROBUST BEEF CARPACCIO (G)** 85
Crisp Rocket Leaves, Loads of Parmesan, Truffle Nero, Emulsion and Grissini for Crunch
- BEETING SALMON** 80
Heirloom Beets, Sorrento Lemon Marmellata, Apple Jelly
- Che ForTUNA!** 120
Mediterranean Yellowfin Tuna Tartare, Lemon Emulsion, Pickled Radish, Bruschetta of Vitello Tonnato Sorbet

Hot & smoky

- A NAPLES STAPLE (V) (G)** 75
Woodfired Eggplant Parmigiana, Buffalo Mozzarella, Basil of Sauce
- OUT OF THIS EARTH (V) (G)** 85
Tuscan Soup with Sourdough Bread, Cannellini Beans, Cavolo Nero, Vegetables
- DON'T BE SHELLFISH (S) (G)** 115
Venetian Clams Sauteé with Sicilian Datterino Pomodori, Garlic, Parsley, Sourdough Crostoni

Are we sharing

- HIS MAMMA'S FRIED CALAMARI (S) (G)** 125
Crispy Shrimps, Zucchini, a Touch of Mint, Proper Aioli
- WE NEED ANTIPASTI (S) (G)** 145
Beef Prosciutto, Creamy Burrata, Frittura all Italiana, Bruschetta, Mamma's Cured Eggplant

HOLD THE CARBS THANKS

- CLASSY CAPRESE (V)** 80
Campania Buffalo Mozzarella, Italian Tomato, Aged Balsamic and Basil
- LA BELLA PUGLIESE 2.0 (V) (N) (G)** 105
Pesto Filled and then Fried Burrata, San Marzano Tomato Aioli, Bresaola Lombarda, D.O.P. Parmigiano
- LET'S ENDIVE IN (V) (N)** 75
Baby Spinach, Endive, Crisp Pear, Toasted Walnuts, Gorgonzola Dolce Lombardo
- PRETTY LIKE A GEM (V) (N) (G)** 70
Yellow Datterino Tomato, Grilled Gem Lettuce, Pomegranate Seeds, Toasted Almond, Focaccia Crostini Parmesan and Oregano Dressing

RIGHT, TIME FOR PASTA

- MAMMA SOFIA'S PACCHERI (G)** 120
Paccheri Pasta, a Mouth-Watering Ragù of Beef Cheek and Confit Onion, Grana Padano DOP
- POMODO TRINITY (V) (G)** 115
Spaghetti Pasta, a Trio Combination of Yellow Pacchetelle, Corbarino & Piennolo del Vesuvio Tomatoes, a Load of Basil
- LOW AND SLOW (G)** 125
Tagliatelle Pasta, a Luscious 6-Hour Meat Ragù, Reggiano Cheese and Basil
- PUGLIA + SICILY = DELICIOUS (S)** 140
Risotto Carnaroli, Broccolini Baresi, Crudo of Mazzara Del Vallo Prawns, Lemon Garlic Foam
- CAN YOU FISH THE LOVE TONIGHT (G)** 180
Fusillone Pasta Di Gragnano, Mediterranean Yellowfin Tuna, Fiery Pepperoncino, Parsley
- BEANS, MUSSELS & NO HASSLE (S) (G)** 130
Fluffy Potato Gnocchi, Borlotti Beans and Datterino Tomato Stew, Black Mussels, Fresella Bread Crumble
- YOU ASKING FOR TRUFFLE (G)** 150
Black Truffle Cappellaci Pasta, Caponata Stuffing, Yellow Pacchetelle Tomato Sauce, Parmesan Fondue, Crispy Beef Prosciutto
- WANNA CUTTLE? (S) (G)** 135
Cuttlefish Ink Pappardelle, Alaskan Crab Meat Ragù, Amalfi Coast Colatura D'Alici
- THE POOR MARRIAGE (G)** 130
Pasta, Potato, Veal Pancetta, Smoked Provola, 24-month Reggiano DOP 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 Parmigiano Reggiano and fresh seasonal Black Truffle to deliver a remarkable and authentic Italian dining experience, unique, delicious and unforgettable.

MAIN LOVE

DREAMING OF VEAL (N) Pancetta Wrap Veal Loin, Silky Butternut Squash Purée, Charred Endives, Sundried Tomato Pesto	185
SEA YOU SOON Grilled Sea Bass, Cherry Tomato, Green Olive & Cipollini Salsa, Celeriac Purée, Shaved Bottarga	175
BISTECCA MIA Chargrilled Ribeye, Duck Fat Roasted Potatoes, Spicy Salsa Verde	210
CAN'T DO WITHOUT TUNA Tuna Steak, Char Grilled Zucchini, Balsamic Heirloom Tomatoes, Spicy Rocket, Zesty Emulsion	220
CHICKEN ADDICTION Grilled Baby Chicken, Red Pepper Sauce, Smoky Gorgonzola Cheese, Buttery String Beans	140

SOLE MACELLERIA

FIorentina di Fassona 1200g Fassona Beef T-Bone, Two amazing side to choose from our selection	1,200
ENTRECÔTE ARGENTINO 1200g Argentina Ribeye Bone-in, Salsa Verde, Smoked Sea Salt	500

VEGAN CORNER

BEETING CARPACCIO (N) Pickled Beetroot Carpaccio, Blood Orange, Silky Cauliflower Purée, Aged Balsamic, Crunchy Walnuts	95
LISTEN TO ME (G) Orecchiette Pasta, Broccolini Baresi Sauce, Olives, a Sprinkle of Caper Crumble	105
LO SCARPONE Rosemary Roasted Eggplant, Cherry Tomato Sauce, Cipollini, Roasted Pepper, Parsnip Purée	110
NOT TOO NAUGHTY (N) A Delicious Organic Carrots and Chocolate Cake, Splash of Raspberry, Hazelnuts, Amalfi Lemon Sorbet	45

FISH SPECIAL

SPECIAL FISH OF THE WEEK Our Fish Selection is all line caught in the Mediterranean Sea, Please ask your server what our trusted fishermen has for you this week.	Weekly Market Price
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A BIT ON THE SIDE

CRISP GREEN SALAD (V) (N) Endive, Mint, Pomegranate, Parmesan Flakes	35
SAUTÉED SPINACH (V) Garlic Confit	40
GRILLED ASPARAGUS (V) Romesco Sauce and Balsamic	40
SAUTÉED BROCCOLINI (V) (N) Confit Tomato, Roasted Almond	40
HOME FRIES (V) Truffle, Parmesan and Cracked Black Pepper	45
BABY POTATOES (V) Roasted Rosemary, Smoked Sea Salt	35
TRUFFLE ZITI PASTA (V) Provolone Cheese Sauce, Crunch Sour Dough Bread	40

LA DOLCE VITA

QUICK! PICK ME UP A Light Vanilla Mascarpone, Savoiard Biscotti, Punch of Espresso	45
DREAMING OF CAPRI ISLAND (N) Glamorous Dark Chocolate and Almond Caprese Torta, Glazed Peach, Blood Orange Sorbet	45
TRUST ME, I'M FROM NAPOLI (A) (FOR TWO) The Real Deal Baba, a lot of Rum! Silky Italian Cream, Berries and Bling	80
ICY HOT (A) (D) Limoncello Pastella Fried Sorbet, Chocolate Sauce, Fresh Berries	95
IL CARTOCCIO (N) (G) (TO SHARE) Selection of our homemade mini pastries served in the most authentic Southern Italian way	160

Desserts in glass

CAPPUCCINO MARTINI (A) 80

Vodka, Baileys, Cream, Cocoa Powder

ESPRESSO MARTINI (A) 80

Vodka, Kahlúa, Espresso and Sugar Syrup

Hot for dessert

CAFFÈ CORRETTO (A) 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 (A) 60

Vanilla Ice Cream, Espresso and Amaretto

CALYPSO COFFEE (A) 60

Tia Maria, Espresso and Cream

HAZELNUT CREMA (A) (N) 60

Frangelico, Espresso and Baileys

(N) Nuts, (A) Alcohol, (D) Dairy, (V) Vegetarian, (G) Gluten

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