

## ANTIPASTI / STARTER

### INSALATA DI CICORIA (N,D,MD,V) 70

Chicory, fig, goat cheese, pickled walnuts, walnuts dressing (Vegan option available)

### INSALATA DI PANZANELLA (G,N,D,E,MD,V) 65

Heirloom tomato, taggiasca olive, cucumber, red onion, feta, croutons, citrus dressing (Vegan option available)

### BRUSCHETTA AL POMODORO (G,VG) 75

Apulian semolina bread, datterino tomatoes, red onion, rocket (Vegan option available)

### BURRATA (G,N,D) 98

Burrata cheese, roasted grapes, balsamic onion, kale pesto

### CARPACCIO DI FASSONA (D,N,E,MD,SP) (HB) 35/115

Sliced beef, pickled mushroom, rocket, onion, hazelnut, parmesan, mustard dressing

### CARPACCIO DI BRANZINO (F) 90

Sliced sea bass, castelvetrano olive, puffed quinoa, orange, pink pepper

### FRITTURA DI PARANZA (G,CR,M,F,E,MD,LS) 105

Crispy soft-shell crab, prawn, whitebait, calamari, zucchini, lemon aioli

### VITELLO TONNATO (F,E) 105

Slow cooked veal loin, tuna sauce, anchovies, taggiasca olives, caper

### TAGLIERE DI SALUMI DI MAIALE (P,G) 110

Italian pork cold cuts, homemade pickled vegetable, fried pizza dough

## ZUPPE / SOUP

### MINISTRONE (VG) 65

Seasonal vegetable soup

## PASTA E RISOTTO

### SEDANI AL PESTO E STRACCIATELLA (G,N,D,V) 115

Basil & pistachio pesto, stracciatella cheese, confit tomato

### LASAGNA AL FORNO (A,D,C,G,E) 140

Oven baked layered pasta, beef ragout, béchamel, parmesan cheese

### RISOTTO ALL'ARAGOSTA (CR,F,M,D,A,C) (HB) 70/170

Acquarello rice, Canadian lobster, datterino, samphire, tarragon

### AGNOLOTTI DI ZUCCA (G,D,E,N,V) 120

Homemade Agnolotti filled with pumpkin, pecorino cheese, amaretto, butter, sage

### MEZZI PACCHERI AL RAGU DI POLPO (A,G,C,M,CR) 130

Half sleeves pasta, octopus ragout, white wine, tomato sauce, beef stock

### LINGUINE ALLE VONGOLE (G,CR,A) (HB) 50/150

Clams, white wine, garlic, olive oil, red chili pepper (Vegan option available)

### TAGLIATELLE ALLA BOLOGNESE (G,D,E,A) 110

Homemade tagliatelle, slow cooked beef ragout, parmesan cheese

### CALAMARATA AL GRANCHIO (G,CR,M,F,LS) 140

Ring shaped pasta, wild crab, taggiasca olive, caper, zucchine, datterino tomato

### SPAGHETTI ALLA CARBONARA (G,D,E,P) 125

Egg sauce, pork guanciale, pecorino cheese, black pepper

## SECONDI / MAIN COURSE

### FILETTO DI ORATA (F,D) 155

Pan seared sea bream, braised endive, carrot orange puree

### CALAMARI ALLA PIASTRA (M,D,F,N,LS) 140

Calamari (LS), garlic butter sauce, pesto, roasted potato, onion, zucchini

### GALLETTO ALLA PIASTRA (D,N,SU) 135

Roasted corn fed chicken (LS), romesco sauce, broccolini, parsley sauce

### COSTINE D'AGNELLO GRIGLIATE (D) 155

Roasted lamb chop, green peas puree, baby beetroot, pomegranate jus

### GUANCIA DI MANZO (D,A,SU) (HB) 70/170

Braised beef cheek, mashed potato, sautéed baby carrot, salsa verde

### PANCIA DI MAIALINO AL BALSAMICO (D,A,F,P) (HB) 70/170

Suckling pork belly, topinambur kale sauce, polenta, aged balsamic vinegar

### BRANZINO AL SALE (D,F,CR,M,SU) (HB) 300/450

Salt Baked sea bass, broccolini, roasted potato, mediterranea sauce

### COTOLETTA ALLA MILANESE (G,D,E,MD,SP) (HB) 120/280

Breaded veal chop, rocket salad, shaved parmesan cheese, pesto aioli

## CONTORNI / SIDE DISHES

### PATATE ARROSTITE (D) 45

Roasted potato, garlic, rosemary (Vegan option available)

### ASPARAGI ALLA PIASTRA (D) 45

Sautéed asparagus, butter (Vegan option available)

### BROCCOLINI ALLA GRIGLIA 45

Garlic charred broccolini (Vegan option available)

### PUREE DI PATATE (D) 45

Mash potato, chives

## PIZZA (Vegan option available)

### MARGHERITA (G,D) 90

Tomato san marzano, mozzarella fior di latte, basil

### DIAVOLA (G,D) 115

Tomato san marzano, mozzarella fior di latte, beef salami

### TONNO E CIPOLLA (G,D,F) 95

Tomato san marzano, mozzarella fior di latte, tuna in oil, red onion tropea

### TARTUFO (G,D) 125

Black truffle mushroom sauce, mozzarella fior di latte, mushroom, parmesan

### FORMAGGI E MIELE (G,N,D) 105

Mozzarella fior di latte, gorgonzola, parmesan, provola, ricotta, organic honey, walnuts

### PISTACCHIO E MORTADELLA (G,D,N,P) (HB) 50/130

Pistachio cream, mozzarella fior di latte, stracciatella cheese, mortadella

### SALAME E PROVOLA (G,D,P) 125

Tomato san marzano, mozzarella fior di latte, provola cheese, salame milano

### PROSCIUTTO SAN DANIELE (G,D,P) (HB) 50/130

Tomato san marzano, mozzarella fior di latte, san daniele ham, rocket, parmesan

### TIRAMISÙ (G,D,E) 55

Savoardi biscuit, mascarpone cream, espresso coffee

### VANILLA CRÈME BRULÉE (G,N,D,E) 45

Custard creme glazed with caramelized sugar, mix berries

### TORTA CAPRESE (G,N,D,E) 45

Almond-chocolate cake, hazelnut gelato, caramelized almonds, chocolate

### DELIZIA AL PISTACCHIO (G,N,D,E) 55

Pistachio parfait, kunafa crisp, raspberry, chocolate sauce

### CANNOLI SICILIANI (G,N,D,E) 55

Crispy pastry shell, sheep ricotta, orange candy, chocolate chips

### SELEZIONE DI FORMAGGI (G,N,D) (HB) 30/105

Artisan cheese selection, crackers, dried fruit, jam

### GELATI (G,N,D,E) 35

Gelati: Vanilla, chocolate, pistachio, hazelnut

### SORBETTI (G,N,E) 35

Sorbet: Mango, passion fruit, strawberry, raspberry, lemon (Vegan option available)



**SPLENDIDO**  
RISTORANTE

The Ritz-Carlton, Dubai, Al Mamsha Street, Jumeirah Beach Residences  
P.o. Box 26525, Dubai, United Arab Emirates, +971.4.399.4000

(A) Alcohol, (C) Celery, (CR) Crustacean, (D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupins, (M) Mollusks, (MD) Mustard, (N) Nuts, (PN) Peanuts, (P) Pork, (S) Sesame, (SY) Soya, (SP) Sulfites,

(SD) Signature Dish, (SU) Sustainable, (V) Vegetarian, (VG) Vegan, (HB) Half Board Supplement, (LS) Locally Sourced

Please speak to your server regarding any allergy of food or preferences.

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