

ANTIPASTI/STARTERS

INSALATA DI FINOCCHI (N) (VG) (H) Home grown mesclun lettuce, kale, fennel, cucumber, orange, seeds & walnuts dressing	65
INSALATA PANTELLERIA (VG) (H) Potatoes, frigitello capsicum, heirloom tomatoes, Taggiasca olives, red onion, oregano	65
BRUSCHETTA AL POMODORO (G) (VG) Apulian semolina bread, Datterino tomatoes, cucumber, rocket, red onion	75
BURRATA (D) (N) Burrata cheese, roasted grapes, balsamic onion, figs, kale pesto	95
CAPRESE DI BUFALA (D) Buffalo mozzarella, heirloom tomato, vegetable tapenade	90
TONNO SCOTTATO (S) (N) Pan seared tuna, potato, green beans, basil cream	90
BRANZINO MARINATO (S) (N) Sea bass carpaccio, Taggiasca olives, almond sauce, zucchini	90
VITELLO TONNATO (D) (S) (E) (SD) Slow cook veal loin, tuna sauce, anchovies, Taggiasca olives, caper berries	90
SELEZIONE SALUMI DI MAIALE (P) (G) Italian pork cold cuts, homemade pickled vegetable, fried bread dumpling	95
MINISTRONE (VG) (H) Seasonal vegetable soup	60
CREMA DI CECI (G) (VG) (H) Chickpeas velouté, black Tuscany cabbage, semi dried tomato, croutons	65

PASTA/MAIN COURSE

PENNE ALL' ARRABBIATA (G) (VG) Cherry tomato sauce, garlic, chilli, parsley	95
RAVIOLI DI BURRATA, MELANZANA, RICOTTA AFFUMICATA (G) (D) (E) (V) Burrata ravioli, eggplant sauce with San Marzano tomato, smoked ricotta	125
GNOCCHI AI FUNGHI (G) (D) (E) (V) (SD) Potato gnocchi, mushroom sauce, black truffle	120
RISOTTO AI FRUTTI DI MARE (D) (S) (SU) Seafood risotto, gulf prawn, calamari, mussels & clams	125
TAGLIATELLE ALLA BOLOGNESE (G) (D) (E) Homemade tagliatelle, slow cooked beef ragout	110
SPAGHETTI CARBONARA (P) (D) (G) (E) Egg sauce, pork guanciale, pecorino cheese, black pepper	115

SECONDI/MAIN COURSE

BRANZINO (S) (A) Crispy skinned sea bass, chickpeas puree, clams & mussels	135
TRIGLIA ALLA LIVORNESE (S) (A) (SD) Red snapper, cherry tomato soup Mediterranean style	145
GAMBERI E CAPESANTE AL VERDE (S) (SU) Gulf prawn & scallop, zucchini, gem lettuce, preserved lemon	150
POLLETTO ALLA CACCIATORA Cornfed chicken, bell pepper, mushrooms, tomato sauce & carrots puree	125
OSSOBUCO (G) (D) (A) (E) (SD) Braised veal shank, saffron mashed potatoes, sautéed baby carrots	135
AGNELLO (D) Braised lamb shoulder, king oyster mushrooms, potato & pecorino millefeuille	145
PIZZA	
MARGHERITA (G) (D) (V) Mozzarella fior di latte, tomato, basil	75
CAPRICCIOSA (G) (D) (P) Mozzarella fior di latte, tomato, cooked ham, artichokes, mushrooms, Taggiasca olives	90
QUATTRO FORMAGGI (G) (D) (V) Mozzarella fior di latte, pecorino cheese, gorgonzola, provolone	80
DIAVOLA (G) (D) Mozzarella fior di latte, tomato, beef salame, scamorza, black olives, chilli	90
PROSCIUTTO DI PARMA (G) (D) (P) (SD) Mozzarella fior di latte, tomato, Parma ham, rocket salad, shaved parmesan	95
CRUDAIOLA (G) (D) (N) Burrata, marinated datterino tomatoes, basil pesto, salted ricotta	90
FOCACCIA AL ROSMARINO (G) (VG) Bread garlic and rosemary oil	50
CONTORNI/SIDE DISH	
PURÉ DI PATATE AL TARTUFO (D) (V) Truffle potato mash	45
VERDURE DI STAGIONE ALLA GRIGLIA (VG) Grilled roots and vegetables	40
INSALATA MISTA (VG) (H) (SU) Our garden mix lettuce	40
BROCCOLINI (VG) (H) Sautéed baby broccoli	40

JOURNEY THROUGH ITALY

REGION: CAMPANIA

LA PARMIGIANA (D) (G) Eggplant and tomato sauce mille feuille, provolone and parmesan cheese, basil	80
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REGION: SICILIA

TAGLIOLINO AI CROSTACEI E PESTO SICILIANO (G) (D) (E) (S) Lobster and prawns sauce, almond and sun-dried tomato pesto	160
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REGION: PUGLIA

FRITTO MISTO DI MARE (G) (S) (SU) *good for sharing Mix deep fried Adriatic seafood	135
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REGION: LOMBARDIA

COTOLETTA MILANESE (G) (E) (D) (SD) *good for sharing Veal chop cutlet, roquette salad, dry tomatoes, shaved parmesan	280
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REGION: TOSCANA

FIorentina DI FASSONA 1.2KG *good for sharing (HB) 500 /650 Italian T-bone steak grill, served with sautéed seasonal vegetables and roasted potatoes	
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(Not included in half board)



SPLENDIDO

S O C I A L B A R & K I T C H E N

(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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