

ANTIPASTI E STUZZICHINI ITALIAN BITES

Antipasto all'Italiana (Contains Pork)

Selection of Italian Cold cuts and Aged Cheeses. With traditional pickles and sundried tomato
60dhs

Carne alla Pignata (Contains Alcohol)

Beef Brisket cubes slowly stewed with carrot, celery, onion, red wine, tomato, bay leaves, cloves, black pepper whole and juniper berries. Served with hot Rustic Bread
35 dhs

Burratina Sanguedolce (v) (Signature Dish)

Typical cheese from Apulia, stuffed with fresh cream of milk served on a bed of Heritage tomatoes, extra virgin olive oil and basil leaves
65 dhs

Polpo con le patate

Octopus and potato salad with lemon, evoo and parsley
45 dhs

ZUPPE SOUP

Pasta & Fagioli

*Rustic soup made with dry white beans, carrot, celery, herbs and
Homemade maltagliati pasta, served with crispy focaccia bread*
40 dhs

Minestrone alla Genovese

Seasonal vegetable soup with basil pesto and parmigiano cheese
30dhs

Zuppa di Pesce (s)

*South Italy typical stewed seafood soup made with octopus, calamari, cuttlefish, prawns and mussels.
Served with hot rustic bread*
45 dhs

INSALATE SALAD

Insalata di rucola (v)

Wild rocket leaves dressed with citronette, thin slices of botton mushroom, parmigiano shaves and red cherry tomatoes

45dhs

Insalata Mediterranea

Mixed leaves of Wild Rocket, Lollo rosso, cherry tomato, Buffalo mozzarella capers, tuna, kalamata olives

50 dhs

Insalata Campagnola (v)

Selection of Heritage tomato, 'Robusto' Extra virgin olive oil, "Tropea" red onion ring, basil and oregano. Served with hot Rustic Bread

45 dhs

Caesar Salad

Roman Lettuce, Caesar dressing, parmigiano shaved, bread croutons. With Roast Chicken or Grill Prawns

45 / 50 dhs

PASTA & RISOTTI

Rigatoni alla Calabrese

Rigatoni pasta served with meat ball sauce, basil and pecorino cheese

45 dhs

Trofie al Pesto Genovese (Contains Nut)

Home made trofie pasta tossed in a basil, extra virgin olive oil, pine nut, garlic, pecorino and parmigiano cheese pesto, green beans and potato cubes

45 dhs

Pappardelle al Ragu D'Anatra

Home made pappardelle pasta toss in a rich duck ragout and parmigiano cheese

65 dhs

Mezzelune con ricotta e salsa alle Noci (Contains Nut)

Homemade Half moon pasta stuffed with ricotta cheese on a Walnuts cream and parmigiano cheese

50 dhs

Garganelli salsiccia, porcini, provola e finocchietto selvatico (Contains Pork)

Homemade pasta sautéed with pork sausage ragout, porcini mushroom, wild fennel seed and smoked scamorza

70 dhs

Gnocchi alla Sorrentina (v)

Potato dumpling tossed in a fresh tomato sauce, mozzarella cheese and fresh basil
40 dhs

Risotto ai Porcini (v)

Porcini mushroom risotto
50 dhs

Scialatielli allo Scoglio (Contains Shell)

*Neapolitan typical recipe with homemade pasta, mix seafood, thyme, parsley and cherry
tomato*
65 dhs

Risotto alla Pescatora (Contains Shell)

*Seafood risotto with octopus, cuttlefish, calamari, prawns, mussels, tomato diced and fresh
chopped thyme*
70 dhs

I SECONDI MAIN COURSE

Polletto alla Diavola

Roasted baby Chicken marinated with red chili, dijon mustard, rosemary and lemon. Served with roasted potato wedge and mustard sauce.

80 dhs

Fracosta alla Griglia e Verdure grigliate

250 gr Grill Beef Rib-Eye, served with grill vegetable

95 dhs

Il Branzino in crosta di patate e spinaci

Baked Sea bass fillet with crispy potato on a bed of sautéed baby spinach and candied cherry tomato

95 dhs

Fegato alla Veneziana *(Contains Alcohol)*

A foundation stone of Venetian gastronomy, this recipe, which can be traced back to recipe books

Written in the 1790s, combines strong, spicy and sweeter tastes. Slowly Braised Veal liver sliced with gravy of onion, bay leaves, cloves, pepper and white wine

50 dhs

Carre D'agnello alle Erbe *(Contains Alcohol)*

Baked lamb rack herbs breaded and served with rosemary roast potato wedges, vine tomatoes and Porto Wine Jus

105 dhs

All prices are inclusive of 10% municipality fee and 10% service charge

I CONTORNI
SIDE DISH

Patate al forno

Baked potato wedge with rosemary

15 dhs

Peperonata

Stir fried red bell pepper, onion, mint, capers, tomato

15 dhs

Grill Vegetables

Seasoned with Evoo, garlic, capers and mint

15 dhs

Baby Spinach

Santéed with butter and garlic

20 dhs

Steak Fries

20 dhs

French Fries

15 dhs

**“LE SPECIALITA’ DEL FORNO”
PIZZA, SFILATINO & CALZONE**

Margherita

Tomato sauce, mozzarella and basil

40 dhs

Bufalotta (v)

Tomato sauce, buffalo mozzarella, cherry tomatoes, rocket leaves and basil

55 dhs

Capricciosa (Contain Pork)

Tomato, Mozzarella, cooked pork ham, egg, button mushrooms, artichokes, black olives and anchovies

55 dhs

Ortolano (v)

Vegetable pizza with grilled aubergine, zucchini, bell peppers, mushrooms, black olives and cherry tomato

45 dhs

Quattro Formaggi (v)

Four cheese pizza with mozzarella, gorgonzola, smoked scamorza and grana cheese

55 dhs

Alla Pescatora (s)

Seafood pizza with calamari, prawns and mussels

65 dhs

Sfilatino Ferrarese (Contain Pork)

Pizza dough sandwich filled with melted mozzarella cheese, Parma ham, rocket leaves, roman tomato and mayonnaise

65 dhs

Salsiccia e porcini (Contain Pork)

White Pizza with buffalo mozzarella, pork sausage, grana and porcini mushrooms

60 dhs

Calzone Vesuvio (Contain Pork)

Folded pizza with mozzarella, cooked pork ham and mushrooms topped with tomato sauce, olive oil and oregano

50 dhs

Parma e Rucola (Contains Pork)

Tomato sauce, mozzarella, Parma ham, rocket leaves, cherry tomatoes and shaves of parmigiano cheese

65 dhs

Pepperoni Pizza

Tomato sauce, mozzarella, pepperoni salami and chilli oil

50 dhs

**DULCIS IN FUNDO
DESSERT**

Affogato al Caffè

A scoop of Gelato of Hazelnut floated on a cup of Espresso

30 dhs

Tiramisu' all'Amaretto *(Contains Alcohol)*

A variant of the traditional Italian dessert with Mascarpone cheese, savoiardi biquit and Amaretto di Saronno liqueur

30 dhs

Fondente al Cioccolato e gelato alla Mandorla *(Contains Nut)*

Dark chocolate fondant, cherry sour sauce and Almond ice-cream

30 dhs

Mangia & Bevi

Seasonal fruit salad topped with your choice of ice-cream or fruit sorbet

30 dhs

Fruit on the Rock

Seasonal fruit on ice platter, topped with your choice of ice-cream or fruit sorbet

45 dhs

Try our new Mezzaluna Breakfast available every day.

Order from our Main Course selection and we will include Tea / Coffee, freshly squeeze orange juice and your selection from our Mezza Luna Buffet

COOKING CLASSES!

Day starts with Breakfast from 9.30 am

Chef Marco will then take you through an interactive class and teach you a four course menu of Italian dishes.

The course will finish with lunch ;tasting the menu prepared with matching beverages ...partners can also book for lunch.

Every class will feature a different theme, allowing you to explore all aspects of Italian cuisine with Chef Marco as your guide.

This amazing experience is being offered for only AED 450 per person

Please ask your server for more info.

FRESHLY BREWED COFFEES

All our coffees are made from our very own brew from the Thai highlands

<i>Americano</i>	<i>18 dbs</i>
<i>Espresso</i>	<i>18 dbs</i>
<i>Double espresso</i>	<i>20 dbs</i>
<i>Cappuccino</i>	<i>20 dbs</i>
<i>Café Latte</i>	<i>20 dbs</i>
<i>Mochaccino</i>	<i>22 dbs</i>
<i>COFFEE FLAVORS</i>	<i>5 dhs</i>
<i>Caramel</i>	
<i>Vanilla</i>	
<i>Hazelnut</i>	
<i>Chocolate</i>	
<i>MEZZALUNA SIGNATURE HOT CHOCOLATE</i>	<i>22 dbs</i>
<i>ICE COFFEE</i>	<i>20 dbs</i>

All prices are inclusive of 10% municipality fee and 10% service charge