

CAPANNA

NUOVA

ANTIPASTI/STARTERS

SALUMI DI MANZO STAGIONATI CON PARMIGIANO

Dry aged beef cold cuts with rockmelon, rocket leaves and parmesan cheese.

AED 85

INSALATA CAPRESE CON MOZZARELLA DI BUFALA

Buffalo mozzarella cheese with tomato and basil pesto sauce.

AED 68

AVOCADO CON ALASKA E PEPERONCINO (C)

Avocado with crab, tomato concasse and chilli.

AED 80

CARPACCIO DI MANZO E TARTUFO CON FUNGHI (C)

Cured Black Angus Beef Carpaccio with truffle shaving, wild mushroom, rocket leaves and parmesan flakes served with lemon and extra virgin olive oil.

AED 70

FRITTURA DI GAMBERI E CALAMARI

Deep fried shrimps and calamari with crispy vegetables served with chilli sauce.

AED 75

INSALATA MEDITERRANEA CON OLIO EXTRA VERGINE DI OLIVA E ACETO BALSAMICO

Mixed leaves, tomatoes, cucumber, olives with balsamic sauce

AED 69

ZUPPE/SOUP

PEPATA DE COZZE E VONGOLE (A)

Spicy mussels and clams with cherry tomatoes and aromatic crostini.

AED 76

ZUPPA DI FUNGHI PORCINI AROMATIZZATA AL TARTUFO BIANCO

Wild mushroom soup with white truffle oil

AED 55

PASTA/PASTAS

TAGLIOLINI FRESCHI ALL' ARAGOSTA (A)

Homemade tagliolini with lobster and cherry tomato sauce.

AED 110

GNOCCHI DI PATATE CON FOGLIE DI RUCOLA E PARMIGIANO (C)

Homemade potato dumplings with cherry tomatoes, rocket leaves and parmesan.

AED 85

TORTELLINI DI MOZZARELLA AFFUMICATA (C)

Homemade tortellini stuffed with smoked mozzarella, potatoes, truffle in butter and sage sauce.

AED 85

NIDO DI TAGLIOLINI FRESCHI AL TARTUFO (C)

Homemade tagliolini with truffle butter and parmesan

AED 85

AGNOLOTTI AI PORCINI SU CREMA AGLI AROMI DI TARTUFO (C)

Homemade agnolotti stuffed with wild mushrooms in a creamy aromatic truffle sauce.

AED 85

ORECCHIETTE CON ZUCCHINE, GAMBERI E BOTTARGA (C)

Traditional orecchiette pasta, served with zucchini, shrimps and grated bottarga.

AED 105

SPAGHETTI AI FRUTTI DI MARE (A)

Spaghetti in marinara sauce with mussels, clams, squid and shrimps.

AED 90

RISOTTI/RISOTTOS

RISOTTO AL FUNGHI PORCINI (A)

Italian rice with wild porcini and aromatic truffle.

AED 89

RISOTTO AL FRUTTI DI MARE (A)

Italian rice with mixed seafood and cherry tomatoes.

AED 95

RISOTTO ALLA MILANESE AL RAGU

Classic Italian rice with mild beef ragu.

AED 105

PESCE/SEAFOOD

BRANZINO AL FORNO CON AROMI DI POMODORINI BASILICO (C)

Baked sea bass in cherry tomatoes, capers, olives, anchovy, herbs and grilled asparagus.

AED 159

LA GRIGLIATA MISTA DI PESCE (C)

Grilled seafood platter (lobster, jumbo prawns, sea bass and calamari) served with freshly cut fruit.

AED 249

THERMIDOR ALL' ARAGOSTA IN STILE CHEF (C) (A)

Pan fried lobster with gratin parmesan served with broccoli.

AED 245

GAMBERONI ALLA GRIGLIA CON ASPARAGI AL FINOCCHIO

Grilled king prawns with fennel, asparagus served with seafood cream.

AED 175

CARNE/MEAT

IL POLLO DELLE DUE SICILIE (C)

Chicken breast stuffed with marinated aubergines and melted mozzarella, served with creamy spinach pesto sauce and mashed sweet potatoes.

AED 138

IL FILETTO DI MANZO ELEGANTE (C)

Beef tenderloin with a smooth creamy sauce of gorgonzola, served with gratin potatoes.

AED 165

COSTOLETTE DI AGNELLO CON POLENTA E CARCIOFI. GRIGLIATI (C) (A)

Lamb cutlets with polenta, grilled artichoke, garlic and rosemary sauce.

AED 165

PIZZE/PIZZAS

CAPRICCIOSA

Tomato sauce, mozzarella, black olives, mushrooms and artichokes.

AED 82

SPECK E GORGONZOLA

Mozzarella, beef speck, gorgonzola cheese and rocket leaves.

AED 85

VEGETARIANA

Tomato sauce, mozzarella, zucchini, eggplant and peppers.

AED 80

4 FORMAGGI

Mozzarella, gorgonzola, ricotta and smoked cheese.

AED 85

CALZONE

Tomato sauce, mozzarella, smoked cheese, mushrooms and beef salami.

AED 82

LA PICCANTE CALABRESE

Tomato sauce, mozzarella, parmigiano, chili and beef salami.

AED 89

DOLCI/DESSERT

TIRAMISU (A)

Traditional tiramisù with mascarpone cheese.

AED 52

TORTA MIMOSA

Traditional Italian sponge cake made with citrus liquor

AED 54

SORBETTI DELLA CASA

Selection of homemade sorbet, lemon sorbet or mango sorbet.

AED 42

GELATI DELLA CASA

SEMIFREDDO AL CROCCANTE DI MANDORLE E COULIS DI FRAGOLE (C)

Homemade ice cream with almond crisp in strawberry sauce.

AED 45

GELATO AL TORRONE AFFOGATO NEL CIOCCOLATO (C)

Homemade nougat ice cream smothered in chocolate.

AED 42

GELATO AL CAFFE (C)

Homemade coffee ice cream.

AED 42

- Chef's Creation (C), Contains Alcohol (A)
- If you suffer from any food allergy, please inform your server
- All prices are in UAE Dirhams inclusive of 7% Municipality fee, 10% Service Charge & 5% VAT



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