

DOLCI/DESSERTS

TIRAMISU DELLA CASA *6.5 BHD*

CLASSIC COFFEE-FLAVORED SPONGE CAKE

MELE STREGATE *6.5 BHD*

WARM GOLDEN APPLE CRUMBLE TOPPED WITH CUSTARD

CIOCCOLATO TARTUFATO *6.5 BHD*

CHOCOLATE MOUSSE TOPPED WITH VANILLA ICE CREAM

TORTA DI FORMAGGIO ALLA FRAGOLINA *6.5 BHD*

OVEN-BAKED VANILLA & STRAWBERRY CHEESECAKE

KUNafa DI BURRATA ALLA BARENITA *6.5 BHD*

BURRATA & ROSE WATER KUNafa SERVED WARM
WITH A ROSE WATER SYRUP

ARMONIA DI FRUTTA DI STAGIONE *6.5 BHD*

ASSORTED SEASONAL FRESH FRUITS

GELATI ASSORTITI DELLA CASA *3.5 BHD PER 2 SCOOPS*

ICE-CREAM SELECTION (ASK ABOUT AVAILABLE FLAVORS)

GRANITE DELLA CASA *2 BHD PER SCOOP*

LEMON OR MANDARIN SORBET

ESPRESSO AFFOGATO *4.5 BHD*

DOUBLE ESPRESSO, TOPPED WITH VANILLA ICE CREAM & COCOA DUST

TAVOLIERE DI FORMAGGI MISTI ^(N) *9 BHD*

ASSORTMENT OF CHEESES WITH HANDMADE
CRACKERS & HOMEMADE JAMS

DA CONDIVIDERE/ SHARING FOR TWO

LOMBARDA DI VITELLO TORINESE (TO SHARE) *35 BHD*
BREADED MILK-FED VEAL

TANGO DI TERRA E MARE (TO SHARE) *55 BHD*
A PLATTER OF WOOD CHIP FIRE GRILLED LOBSTER, ANGUS
TENDERLOIN, SALMON FILET & LAMB CUTLETS

CONTORNI/SIDES *3.5 BHD EACH*

- STONE BAKED ROAST POTATOES WITH ROSEMARY
- POTATO GRATIN
- MASHED POTATOES
- GRILLED ASPARAGUS
- GRILLED MIXED VEGETABLES
- SAUTEED MUSHROOMS IN GARLIC PARSLEY BUTTER
- WOOD-FIRE BAKED POTATO WITH BUTTER
- PLAIN OR TRUFFLED FRENCH FRIES
- BUTTERED TAGLIATELLE

CARNI/MEAT

BOMBOLOTTO DI POLLO

13 BHD

ROLLS OF PAN ROASTED CHICKEN BREASTS FILLED WITH BRESAOLA & MOZZARELLA WITH A BUTTER SAGE SAUCE

PUNTA DI POLLO PARTENOPEA

12 BHD

BONELESS OVEN-BAKED CHICKEN TOPPED WITH EGGPLANT, TOMATOES, MOZZARELLA & BASIL

BIANCO DI POLLO AI FUNGHI

12 BHD

BONELESS BREAST OF CHICKEN IN A MIXED WILD MUSHROOMS SAUCE

VITELLO AL LIMONE

13 BHD

SLICES OF MILK-FED VEAL COOKED IN A LEMON BUTTER SAUCE

PAILLARDA DI VITELLONE

15 BHD

VEAL GRILLED WITH EXTRA VIRGIN OLIVE OIL, SEA SALT AND LEMON

VITELLO AI PORCINI DI BOSCO

15 BHD

SLICES OF VEAL COOKED IN A RICH PORCINI MUSHROOM CREAM SAUCE

FILETTO DI ANGUS ALLA GRIGLIA

25 BHD

GRILLED BLACK ANGUS TENDERLOIN (ASK FOR SAUCES)

BISTECCA DI ANGUS "SOFIA LOREN"

18 BHD

ANGUS RIB EYE SMOTHERED WITH GRAIN MUSTARD FINISHED WITH GOLD ONIONS, MUSHROOMS & CAVIAR PINK SAUCE

ARROSTICINI DI AGNELLO "OLIVETO"

16 BHD

HOUSE SPECIALTY OF MARINATED & OPEN-FIRE GRILLED LAMB SKEWERS

ENTRECOTE AL CARBONE

18 BHD

CHARCOAL GRILLED BLACK ANGUS RIB-EYE STEAK

PESCE/SEAFOOD

CERNIA IN CROSTA DI SALE *19 BHD*

SALT BAKED FRESH GROUPER (PLEASE ALLOW 25 MINUTES)

BRANZINO AI FERRI E FUMO DI QUERCIA (S) *25 BHD*

GRILLED WHOLE FRESH SEA BASS WITH EXTRA VIRGIN OLIVE OIL

FILETTO DI CERNIA ZINZULUSA *18 BHD*

GROUPE FILET BAKED WITH EGGPLANT, TOMATO AND MOZZARELLA

SALMONE DELLO SCEICCO *16 BHD*

SALMON FILET COOKED IN A GREEN PEPPERCORN CREAM SAUCE

GAMBERONI ALLA MILANESE *16 BHD*

PEELED & BREADED KING PRAWNS SERVED WITH TARTARE SAUCE

REGINA DELL'ADRIATICO (S) *28 BHD*

ROCK LOBSTER COOKED IN AROMATIC HERBS, MUSTARD & CHEESE
TOPPED WITH HOLLANDAISE SAUCE & TRUFFLE SLICES

G7 DALLE COSTE PUGLIESI (S) *28 BHD*

ROCK LOBSTER, KING PRAWNS, OCTOPUS, GREEN MUSSELS
& SEABASS FILLET WITH BROWN BUTTER & LEMON SAUCE

PIZZA

PIZZA E CARPACCIO *REGULAR 9.5 / MAGNUM 17.5*

HOMEMADE FOCACCIA WITH TOMATO SAUCE, BUFFALO MOZZARELLA, BEEF CARPACCIO, PEPPERY ARUGULA & NUTTY TRUFFLE OIL

PRIMAVERA *REGULAR 8 / MAGNUM 15*

TOMATOES SAUCE, BUFFALO MOZZARELLA & BASIL PESTO

ORTOLANA *REGULAR 8.5 / MAGNUM 15.5*

TOMATO SAUCE, MOZZARELLA CHEESE & CHARGRILLED VEGETABLES

HUSSAIN'S CALABRESE *REGULAR 9.5 / MAGNUM 17.5*

TOMATO SAUCE, MOZZARELLA CHEESE, BEEF SALAMI, ONIONS, ROASTED CAPSICUMS, MUSHROOMS, FRESH CHILI

TARTUFATA *REGULAR 12 / MAGNUM 18*

WHITE-BASED PIZZA WITH PARMESAN CHEESE, PORCINI MUSHROOMS, TRUFFLE PASTE, CREAM OF BURRATA CHEESE

RISOTTO

RISOTTO ALLA PERLA^(S) *15 BHD*

SHELLFISH, PROSECCO WINE & SORRENTO LEMONS

RISOTTO AI PORCINI E ASPARGI *12 BHD*

PORCINI MUSHROOMS TOPPED WITH FRESH ASPARAGUS

RISOTTO ALLE FRACCOSTE DI FASSONA *18 BHD*

SAFFRON CREAM TOPPED WITH GLAZED SHORT RIBS

RISOTTO ULTRA VIOLETTO *11 BHD*

BEETROOTS WITH MASCARPONE CREAM CHEESE

GNOCCHI

GNOCCHI ALLA SORRENTINA *10 BHD*

TOMATO SAUCE, MOZZARELLA & BASIL

GNOCCHI ALLA MAMMA ROSA *12 BHD*

CHICKEN & A CREAMY TOMATO SAUCE

GNOCCHI ALLA VERDI *10 BHD*

CREAMY PESTO SAUCE WITH WALNUTS

PASTA

LASAGNA DI MANZO ALLA CASALINGA *9 BHD*

MAMMA'S TRADITIONAL OVEN-BAKED LASAGNA

SPAGHETTI ALLA GRICIA *9 BHD*

SMOKED VEAL BACON, PARMESAN DUST, PECORINO

LINGUNE ALLE VONGOLE VELLUTATE (\$) *10 BHD*

GLAMS, CHERRY TOMATOES, GARLIC, PARSLEY

PAPARDELLE ALLA LUCIANO *12 BHD*

GULF PRAWNS, SPICY TOMATO SAUCE, BASIL

FETTUCCHINE ALLA BADER *12 BHD*

CUBES OF ANGUS BEEF WITH PORCINI MUSHROOMS
IN A MEAT GLAZE

SPAGHETTI NERI ALL'ARAGOSTA (\$) *22 BHD*

SQUID-INK SPAGHETTI WITH ROCK LOBSTER

CASERECCIE CACIO E PEPE *12 BHD*

ROMAN PECORINO CHEESE & BLACK PEPPER SAUCE

PENNE ALLA GARIBALDI *10 BHD*

SPICY TOMATO SAUCE TOPPED WITH FRESH BURRATA

SPAGHETTI PARTENOPEA *8 BHD*

SUN DRIED TOMATOES, GARLIC FLAKES, OLIVES & PARSLEY

INSALATE/SALAD

INSALATA OLIVETO

13 BHD

CRAYFISH, AUTUMN LEAVES, AVOCADO, OLIVES & PICKLED ONIONS WITH OUR SPECIAL DRESSING

DELIZIA DI GIARDINO BADERINA (N)

10 BHD

GREEN APPLES, CELERY, WALNUTS, MIXED BEANS, POMEGRANATE & AZAAAAIN A ROCKET LEAF DRESSING

DELIZIA DI ANGURIA

8 BHD

WATERMELON, AVOCADO, MINT, CUCUMBER, FETA CHEESE & PINE NUTS WITH BALSAMIC GLAZE MOLASSES

ZUPPE/SOUP

CIAMBOTTO E CIALLETTA (S)

10 BHD

FRESH FISH, SHELLFISH, CHERRY TOMATOES & BASIL

ZUPPETTATA AL ZAFFERANO

8 BHD

GOLDEN POTATOES, LEEKS, & SAFFRON WITH THYME SIPPETS

VELLUTATA DI ARAGOSTA ISOLA BELLA (S)

9 BHD

TREMITI ISLAND LOBSTER IN A DELICATE BLEND

ANTIPASTI/STARTERS

TULIPANO DEL OCEANO

9 BHD

JUICY GULF SHRIMPS WITH A CHEESY SAFFRON SAUCE

CICALE DI MARE ALLA CATALANA

12 BHD

CRAY FISH WITH TOMATOES & ONIONS

ROLLINI DI SALMONE^(N)

12 BHD

SMOKED SALMON ROLLS FILLED WITH RICOTTA CHEESE,
TOPPED WITH PESTO SAUCE & MOCK CAVIAR

PARMIGIANA ALLA SICILIANA

8 BHD

LAYERS OF BREADED EGGPLANT, TOMATOES,
& MOZZARELLA CHEESE

CARPACCIO DI FASSONA ALLA VERDI

10 BHD

CURED, RAW BEEF TENDERLOIN WITH ROCKET LEAVES
& PARMESAN DUST

BURRATA DI BUFFALO DEL SALENTO

9.5 BHD

APULIAN BUFFALO BURRATA WITH ARUGULA, CHERRY
TOMATOES, CONFIT & PESTO SPLASH

GAMBERONI ALLA AMALFITANA

10 BHD

PRAWNS PAN-SEARED IN GARLIC, PARSLEY & BUTTER

CRUDO DI BRANZINO CURATO

10 BHD

CURED CITRUS MARINATED PETALS OF SEA BASS
CARPACCIO IN A SPICY CILANTRO SAUCE (CEVICHE)

ARROSTICINI DI POLPO PUGLIESE

15 BHD

GRILLED OCTOPUS ON A BED OF HUMMUS