

MENU

SAPORI D'ITALIA • FLAVOURS OF ITALY •

SOLE

Ristorante

ENJOY A DINING EXPERIENCE FROM
CHEF SIMONE DE VIVO'S FAMILY

Sapori d'Italia

A Pizzy
Our signature pizza dough gives through a 24 hour fermentation, using 100% authentic italian flour “Caputo”. Caputa is the only flour mill in Naples established in 1924 and famous for its culinary heritage and ancient art of flour milling developed over three generations.

Benvenuti a Napoli

MERGELLINA (RED OR YELLOW) (V)	80
San Marzano Tomatoes, Fresh Mozzarella Cheese, 24 Months Parmesan, Basil	
POSILLIPO (V)	70
San Marzano Tomato Sauce, Oregano, Roasted Garlic	
RIONE SANITA (V)	115
Yellow Cherry Tomatoes, Eggplant Funghetto, Ricotta Cheese, Fresh Basil	
CAPODIMONTE	95
Datterino Tomatoes, Smoked Fior Di Latte, Beef Prosciutto, Rocket Leaves, Parmesan Flakes	
PIAZZA PLEBISCITO	120
6 Hours Beef Cheeks and Onion Ragù, Bocconcini Mozzarella, Pecorino Cheese	
MATERDEI	85
Cream of Zucchini, Zucchini Scapece Style, Veal Pancetta, Provolone Cheese Shaves	
QUARTIERI SPAGNOLI	190
San Marzano Tomatoes , Spanish Nardin Anchovies, Black Olives Taggiasche, Blue-Fin Balfego Tuna, Dried Oregano	
SPACCANAPOLI	105
Ricotta Stuffed Crust, Veal Meat Balls, 24 Months Parmesan Flakes	
FUORIGROTTA (BAKED OR FRIED)	95
Calzone Pizza, San Marzano Tomatoes, Mozzarella Cheese, Ricotta, Beef Salame, Basil	
VOMERO (N)	70
Sweet Calzone Pizza, Nutella, Rasperry, Strawberry, White Chocolate Sauce, Mixed Berry Coulis	

Add on’s

Pepperoni | AED 15
Mixed Vegetables | AED 20
Artichokes | AED 20

Olives | AED 10
Shrimps | AED 30
Chicken | AED 25

Crab Meat | AED 40
Mushrooms | AED 30

LET’S BEGIN

I love it raw

WE GOT BEEF	130	A NAPLES STAPLE (V) (G)	75
Lightly Seared Wagyu Striploin, Rich Clear Beef Brodo, Chiodini Mushrooms, Pickled Cipollini, Black Truffle Caviar		Wood Fired Eggplant Parmigiana, Buffalo Mozzarella, Basil with Plenty of Sauce	
CHE ForTUNA! (G)	120	TERRA MIA (V)	85
Mediterranean Yellow Fin Tuna Tartare, Lemon Emulsion, Pickled Radish, Bruschetta of Vitello Tonnato Sorbet		Selection of Seasonal Vegetables, Savoy Cabbage, Baby Spinach, Homemade Pasta	
		CAPESANTE	110
		Pan Seared Scallop, Leeks & Safron Velouté, Sauteed Clams , Datterino Tomatoes	

Hot & smoky

Are we sharing ?

MADE IN SUD FRIED CALAMARI (S) (G)	125
Crispy Calamari & Shrimps, White Mediterranean Baits, Proper Garlic Lemon Aioli	
WE NEED ANTIPASTI (S) (G)	145
Beef Prosciutto, Creamy Burrata, Frittura All'Italiana, Bruschetta, Mamma's Cured Eggplant	

SALADS

AMALFI POLPO SALAD (S)	95	CLASSY CAPRESE (V)	80
Grilled Octopus, Green Endives, Baby Potatoes, Frisee Lettuce, Pesto Rosso, Zesty Ricotta		Buffalo Mozzarella, Stuffed Italian Tomato, Balsamic Marmalade, Basil Oil	
GIARDINIERA (V) (G)	75	LET’S ENDIVE IN (V) (N)	75
Broccolini Baresi, Balsamic Marinated Heirloom Tomatoes, Artichokes, Sour Dough Bread Chips, Roasted Peppers Dressing		Baby Spinach, Endive, Crisp Pear, Toasted Walnuts, Gorgonzola Dolce Lombardo	
VITELLO TONNATO	90		
Braised Veal Loin, Capers Berries, Vitello & Tuna Sauce, Demi Glaze, Confit Corbarino Tomatoes			

Sole Caseificio (To Share)

300 GM BURRATA (V) (G)	125
Served With Wood Fired Roasted Datterino Salad, Grilled Zucchini, Basil, Dried Oregano, Focaccia Chips	

RIGHT, TIME FOR PASTA

MAMMA SOFIA’S PACCHERI (G)	120
Paccheri Pasta, a Mouth-Watering Ragù of Beef Cheek and Confit Onion, Grana Padano DOP	
POMODO TRINITY (G) (V)	115
Spaghetti Pasta, a Trio Combination of Yellow Pacchetelle, Corbarino & Piennolo Del Vesuvio Tomatoes, Loads Of Basil	
LOW AND SLOW (G)	125
Tagliatelle Pasta, a Luscious 6-Hour Meat Ragù, Reggiano DOP Cheese, Basil	
CAN YOU FISH THE LOVE TONIGHT (G)	180
Mezzo Pacchero Pasta Di Gragnano, Mediterreanean Yellow Fin Tuna, Fiery Pepperoncino, Parsley	

Sole old school corner

PASTA E PATATE (G)	95
Potato Stew, Veal Pancetta, Smoked Provola, 24 Month Parmesan	
PASTA AL FORNO (G)	
Wood Fired Baked Pasta with Meat Ragout, Bechamel, and Smoked Scamorza Cheese	

A BIT ON THE SIDE (V)

<i>Crisp Green Salad, Endive, Mint, Pomegranate, Parmesan Flakes (N)</i>	28
<i>Sautéed Spinach, Garlic Confit</i>	30
<i>Grilled Asparagus, Sauce and Balsamic</i>	30
<i>Sautéed Broccolini, Confit Tomato, Roasted Almond (N)</i>	35
<i>Fries, Truffle, Parmesan & Cracked Black Pepper</i>	45
<i>Roasted Rosemary, Baby Potatoes, Smoked Sea Salt</i>	28

CAPPELLACI AND CARCIOFI	130
Ricotta and Spinach Filled Pasta, Pan Seared Amber Jack, Oregano Butter Emulsion	
RISOTTO CARBONARA	90
Acquarello Risotto, Beef Pancetta, Pecorino Romano Cheese, Black Pepper, Poached Egg Yolk	
AMALFI VIBES	80
Home Made Spaghetti, White Anchovies, Lemon Buttery Sauce, Zesty Bread Crumbs	
GNOCCHI DEL MONACO	95
Fluffy Potato Gnocchi, Beef Sausage Crumble, Yellow Datterino, Provolone del Monaco Cheese , Toasted Pine Nuts	

MAIN LOVE

COTOLETTA MILANESE (To Share) (G)	235
Crispy Fried Veal Chop, With Two Amazing Sides to Choose From Our Selections	
SEA YOU SOON	175
Grilled Sea Bass, Cherry Tomato, Green Olive & Cipollini Salsa, Celeriac Puree, Shaved Bottarga	
BISTECCA MIA	270
Char-Grilled Rib Eye, Duck Fat Roasted Potatoes, Salsa Verde	
CAN’T DO WITHOUT TUNA	220
Tuna Steak, Char - Grilled Zucchini, Balsamic Heirloom Tomatoes, Spicy Rocket, Zesty Emulsion	
HOT CHICK	150
Filled Corn-fed Chicken Breast with Chicken Ragout, Beef Pancetta, Smoke Scamorza Cheese , Green Peas Puree, Charred Baby Carrots	
COSTINE DI MANZO	160
Slowly Braised Short Ribs, Potato Terrine, Broad Beans, Datterino Tomatoes	
COPPIA DI SCAMPI (S)	135
Perfectly Grilled Mediterranean Langoustine, Sautéed Vegetables, Smooth Bisque Sauce, Parsley Oil, Crispy Baby Fennel	
BISTECCA FIORENTINA	960
1 kg T-bone Steak , 2 choice of sides from our selection, Salsa Verde	

DOLCI

QUICK! PICK ME UP (G)	45
A Light Vanilla Mascarpone, Savoiardi Biscotti, Punch of Espresso	
DREAMING OF CAPRI ISLAND (N)	45
Glamorous Dark Chocolate & Almond Caprese Torta, Glazed Peach, Orange Sorbet	
TRUST ME, I’M FROM NAPOLI (For Two) (G) (A)	80
The Real Deal Baba, A lot of Rum! Silky Italian Cream, Berries & Bling	
PASTIERA (G)	60
Wheat and Cinnamon Custard Pudding, Baked in a Flaky Pastry Dough, Served with Lemon Sorbet	
SWEET RAVIOLI (G)	50
Ricotta Chocolate and Candied Orange Stuffed Ravioli, Hazelnut Mousse, Truffle Ice Cream	

SELECTION OF COFFEE AND TEA IS AVAILABLE UPON REQUEST.



(V) VEGETARIAN (N) NUTS (S) SEAFOOD (D) DAIRY (G) GLUTEN

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.