

alloro

R I S T O R A N T E







# **ANTIPASTI**

Starters

# Polenta Grigliata, Gorgonzola e Speck ©

39

Grilled polenta slices in a creamy cumin and Gorgonzola sauce topped with crispy beef speck bites.

Bruschette miste v N

Toasted focaccia bread topped with fresh tomato and basil / sundried tomato, pesto and pine nuts.

Cocktail di gamberetti s N G

Mint marinated, sautéed prawns with romaine lettuce, walnuts and homemade dressing.

Antipasto Alloro (v) (e) (N) 49

Whipped burrata with baby vine tomatoes, capers, oregano and black olives.

Insalata di Verdure Grigliate © © 49

Salad of grilled eggplant, zucchini and capsicum with marinated black beans and shallots on a bed of baby spinach.

# **LE NOSTRE ZUPPE**

Soups

Zuppa Toscana ဖ 💿

Lentil and barley soup with chickpeas, potatoes, leeks and carrots.

Drizzled with rosemary oil.

Crema di zucca e patate 🔍 💿

Pumpkin and potato soup served with saffron cream.

Il Guazzetto © s 49

Spiced, mixed seafood soup with fish, baby octopus, prawns, fennel and zucchini.

N Contains Nuts 6 Gluten free S Contains Seafood D Lactose Free V Vegetarian VG Vegan A Contains Alcohol

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly All Prices are in UAE Dirhams (AED) and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.





# **PASTA**

Pasta

# Choose your pasta with your favorite sauce

# Pasta v o Spaghetti / Penne / Linguine / Whole Wheat Fettuccine / Homemade Fettuccine / Sundried Tomato Tagliatelle Sughi Sauce Bolognese (minced beef stew and tomato sauce) o Sauce Carbonara (turkey bacon and creamy egg sauce) Sauce Amatriciana (turkey bacon, onions and tomato sauce) o Sauce Allo scoglio (clams, mussels, prawns and bisque sauce) o Nonna's Beef Lasagna

Slow cooked beef ragù layered with pasta sheets and topped

# Canneloni Ricotta e Spinaci 🔍

with cheesy béchamel sauce.

59

59

59

89

69

69

59

59

79

# RISOTTI

Risotto

# Risotto ai Funghi v o Mixed wild mushroom risotto.

Baked spinach and ricotta stuffed pasta served in cheesy béchamel sauce.

# Risotto agli Asparagi v ©

Creamy risotto with fresh, green asparagus.

# Risotto di Mare (s) (6)

Mixed seafood risotto.





# **SECONDI PIATTI DI CARNE**

Main Course - Meat

# Polpette al Sugo Homemade beef meatballs in a rustic, crushed tomato sauce. Saltimbocca alla Romana Flash-seared, rib eye steak with sage and turkey bacon. Cosciotto di Agnello e Purè \* Slow braised lamb shank with truffle scented mashed potatoes. Cotoletta alla Milanese Totoletta alla Milanese

# **SECONDI PIATTI DI PESCE**

homemade sausages. (Suitable for 2)

Main Course - Fish

Orata alla Griglia con Peperonata \* (a) (b) 89
Grilled sea bream fillet with homemade peperonata.

Mixed, grilled meat platter with lamb chops, beef ribeye, roast chicken and

Impepata di Cozze s o 89

Mussel and black pepper casserole served with toasted ciabatta bread.

Grigliata di Pesce 

Mixed, grilled fish and seafood platter with tuna, tiger prawns, squid, scallops and sardines. (Suitable for 2)

# CONTORNI

Sides 23

Mixed garden salad White cabbage salad with cumin Roasted potatoes Grilled vegetables French fries







# **DOLCI**

Sweets

Per Scoop

Tiramisù ® ♥ Classic Tiramisu

Crème Brulee al Cioccolato e Amaretti ® ♥ 39

Chocolate custard finished with a layer of crispy caramel and amaretti biscuit crumble.

Torta Margherita ® ♥ 39

Italian almond cake served with vanilla gelato and whipped cream.

Affogato al Caffè Disaronno ♥ ② A ® 49

Vanilla gelato served with espresso and almond liquor

Vanilla / Chocolate / Strawberry / Salted Caramel / Coffee / Coconut

