

CRUDI

TARTARA di TONNO

Yellowfin Tuna, Avocado,
Yellow Cherry Tomato Vinaigrette
90

BRANZINO agli AGRUMI

Seabass Carpaccio, Shaved Fennel, Pistacchio,
Orange Dressing
90

CARPACCIO di FASSONA

Fassona Beef, Arugula Salad, Parmesan Shaving,
Dijon Mustard Dressing
98

TARTARA di MANZO

Angus Beef, Black Truffle, Mustard Dressing,
Arugula, Crostini Bread
115

INSALATE

TRICOLORE

Arugula, Radicchio, Red Sorrel, Figs, Gorgonzola,
Walnuts, Red Radish, Balsamic Dressing
65

PANZANELLA

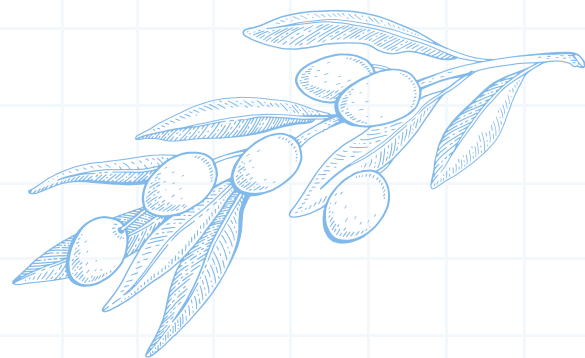
Heirloom Tomato, Shaved Cucumber, Olives, Capers,
Pickled Red Onion, Croutons, Basil, Arugula,
Burrata Cream
65

POLLO & AVOCADO

Romaine Lettuce, Chicken Breast, Avocado, Quail Eggs,
Croutons, Mustard Vinaigrette, Parmesan
115

TRAPANESE

Fennel, Straight Beans, Orange, Raisins, Toasted Almonds,
Marinated Anchovies, Pickled Red Onion
70



ANTIPASTI

BRUSCHETTA

Toasted Garlic Bread, Basil Pesto,
Cherry Tomato, Spring Onion, Burrata
70

COZZE alla MARINARA

Steamed Mussels tossed in a light Tomato Sauce,
served with Grilled Garlic Bread
105

GUAZZETTO

Seafood Soup, served with Grilled Garlic Bread
198

CALAMARI FRITTI

Deep Fried Baby Calamari, Tartar Mayonnaise
85

POLPO & PATATE

Slow cooked Octopus, Saffron Potatoes,
Salsa Verde & Dried Tomato Mayo
98

ARANCINE

Crispy Mushrooms Rice Balls stuffed with Mozzarella,
served with Arrabbiata Sauce
85

PARMIGIANA

Layered Eggplant, Mozzarella, Tomato Sauce,
Parmesan, Basil
78

BURRATA

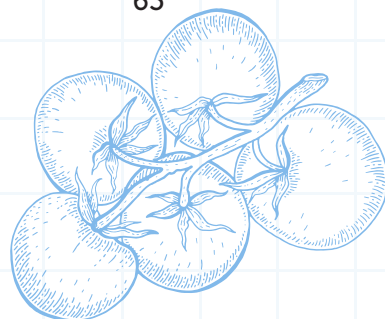
Apulia Cheese, “Pachino” Cherry Tomato,
Spring Onion, Croutons, Basil Pesto
115

MINISTRONE

Vegetables Brunoise & Beans, Macaroni Pasta
65

ZUPPA di POMODORO

Roasted Tomato Soup, Buffalo Cream, Croutons
65



PIZZA ROSSA

MARGHERITA

Basil Tomato Sauce, Mozzarella, Basil Leaves
90

SICILIANA

Basil Tomato Sauce, Anchovies, Capers, Olives, Red
Onion, Lemon Zest, Oregano
95

REGINA

Basil Tomato Sauce, Mozzarella, Burrata, Basil Pesto
95

DIAVOLA

Basil Tomato Sauce, Mozzarella, Salami,
Roasted Capsicum, Onion, Calabrian Chili Flakes
95

CAPRICCIOSA

Basil Tomato Sauce, Mozzarella, Artichoke, Olives,
Mushrooms, Ham
98

PIZZA BIANCA

MORTADELLA & PISTACCHIO

Mozzarella, Mortadella, Burrata, Pistachio, Lemon
95

TARTUFATA

Mozzarella, Mushrooms, Black Truffle,
Arugula, Parmesan
140

MODENA

Mozzarella, Potatoes, Bacon, Parmesan, Aged Balsamico
95

QUATTRO FORMAGGI

Mozzarella, Fontal, Gorgonzola, Parmesan, Walnuts
100

PUGLIESE

Mozzarella, Burrata, Anchovies, Dried Tomatoes, Olives,
Basil Leaves
95

CALZONE

Folded Pizza stuffed with Tomato, Mozzarella, Ham,
Mushrooms, Artichokes, Olives
95

PRIMI PIATTI

SPAGHETTI al NERO di SEPPIA

Ink Calamari Pasta in Garlic Spicy Sauce,
Prawns & Chives
140

RAVIOLI di MARE

Homemade Pasta stuffed with Atlantic Cod Fish,
Tomato Sauce
150

RISOTTO ai FRUTTI di MARE

Daily Catch Seafood, Bisque, Saffron
160

PACCHERI alla PESCATORA

Amalfi Style Pasta with Seabass Ragù
in Cherry Tomato Sauce
150

LASAGNA

The Best Baked Pasta is Here !
115

TAGLIATELLE alla BOLOGNESE

12 hours Beef Ragù, Parmesan Cheese
90

RIGATONI all’ ANATRA

Fresh Pasta in Venetian Duck Ragù,
Pecorino Cheese, Crispy Sage
98

RISOTTO ai FUNGHI

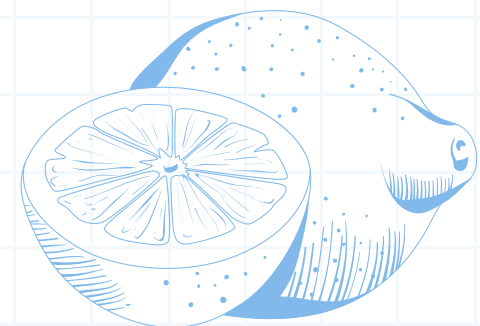
The Classic Italian Recipe with Wild Mushrooms
115

GNOCCHI alla SORRENTINA

Baked Potato Dumpling
in Basil Tomato Sauce and Mozzarella
110

AGNOLOTTI del PLIN

Homemade Pasta stuffed with Braised Meat
120



MARE MARE SIGNATURE

SPAGHETTI alle VONGOLE S D A

Fresh Venetian Clams, Garlic, White Wine, Fresh Chili

160

LINGUINE all' ASTICE

Fresh Lobster, Cherry Tomato, Lemon & Basil

288

SECONDI PIATTI

SPIEDINI alla GRIGLIA S

Grilled Calamari & Prawns Skewers

220

BRANZINO alla LIVORNESE S GF

Pan-seared Sea Bass, Olives, Potatoes, Capers,
Cherry Tomato Sauce

170

SALMONE in CROSTA N GF D

Pistachio Crusted Salmon, Green Pea Variation,
Lemon Butter Sauce

160

TAGLIATA di MANZO GF

Grilled Ribeye Steak, Arugula & Parmesan Salad,
Aged Balsamic

218

POLLETTO al MATTONE D

Corn Fed Grilled Baby Chicken,
Roasted Vegetables, Mustard Jus

138

POLPETTE della NONNA D

Grandma's Cheesy Meatballs

138

CONTORNI

PATATE AL FORNO V

Roasted Rosemary Potatoes

42

FUNGHI TRIFOLATI V

Sautéed Mushrooms

42

ZUCCHINE alla ROMANA V

Deep Fried Zucchini
served with Mint Mayo

42

PEPERONATA V

Slow cooked Bell Peppers
with Tomato, Onion, Capers,
Olives, and Herbs

42

★ Signature S Certified Sustainable V Vegan VG Vegetarian D Dairy
A Alcohol S Shellfish N Nuts GF Gluten free

All prices are in UAE Dirhams and inclusive of all the applicable service charges, local fees and taxes.

DA CONDIVIDERE

ANTIPASTO della CASA N D

Bresaola & Melon, Bruschetta, Arancine,
Olives, Cheeses & Compote

Served with Rosemary Focaccia

210

PASTA al POMODORO VG D

The simple Delicious Paccheri from Gragnano
in Basil Tomato Sauce, Parmesan Cheese

128

COTOLETTA alla MILANESE D

Breaded Veal Cutlet, Arugula & Parmesan Salad

285

FRITTO MISTO S

Calamari, Shrimps, Fish, Zucchini, Carrots,
Served with Garlic Mayo & Capsicum Sauce

128

DESSERT

TIRAMISÙ N D VG

Lady Finger Biscuits, Espresso Coffee,
Mascarpone Cream, Dark Chocolate

58

CANNOLI SICILIANI N D VG

The most beloved Sicilian Dessert with Creamy Ricotta

55

PANNA COTTA N D VG

Cream Pudding, Organic Honey

55

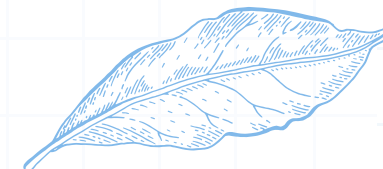
TORTA CAPRESE N D VG

Almond Chocolate Cake, served with warm Vanilla Sauce

55

GELATO & SORBETTO VG D

23



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