



I was born and raised in a small town in Italy called Veroli, very close to Rome. My career as an Italian chef was inspired by my parents and grandparents, a family who loves to cook traditional and tasteful food using genuine products sourced from a unique area called 'Ciociaria' in region of Lazio.

Starting my career at an early age, I began working in large kitchens having the opportunity and the tenacity to work with great chefs in grand 5-star luxury hotels and Michelin Star restaurants such as Fabio Campoli or Jamie Olivier.

"My table philosophy, in work and in life, is summed up by attention to "good things", in which the essentials are visible only to the eyes of those who experience cooking not as an end but as a means of transmitting emotions, passing history and culture."

In the course of my years of experience, my professional strength has been the knowledge of raw materials, of the terroir, the chemistry and physics of food and everything that revolves around a recipe. Through the research of ancient texts and understanding of cooking techniques and nutrients in ingredients, allowed me to discover the real "story" that is hidden in every traditional dish that can come to mind.

The key to evolving as a chef, whatever direction he takes, is always inherent in the thirst for culture. Thus, the wider the exposure to different resources, the deeper the knowledge, the better one becomes as a chef.

What if I were an ingredient? Thinking about it I feel just like ... rice! A basic, simple, humble cereal, with a "neutral" taste, but capable of transforming itself according to situations and interpretations, into thousands of recipes: from soups, to pilaf rice, to the most elegant and velvety risotto.

**Andrea Brugnetti**  
Head Chef



Scan to discover our seafood selection and trace your fish from sea to serving.



# Come è Profondo il Mare

## How Deep Is The Sea

Available Only for the Whole Table, Minimum of 2 Guests

### Ostrica & Granita (GF, LF, R, SF, LS)

Locally Sourced Dibba Bay, Apple Granita

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### Pane & Prosciutto di Tonno (CS, D, E, R, SF)

Bread, Home Made Tuna Ham, Herbs

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### Ricciola "Alla Marinara" (GF, LF, R, SF)

Yellow Tail & Langoustine Tartar, Caviar, Tomato Dressing

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### Linguine Ricci e Bottarga (LF, SF)

Linguine Gentile, Sea Urchin Sauce, Mullet Eggs, Amalfi Lemon

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### Branzino Pizzaiola (D, S, SF)

Atlantic Seabass, Pizzaiola Sauce, Clams Foam

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### Vacherin Al Lampone (D, E, GF)

Raspberry Sorbet, Citrus Basil Sorbet, Crunchy Meringue

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### Profiteroles Alle Nocciole (D, E, G, N, S)

Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream

550 Per Person

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Signature Dish | CS Certified Sustainable | D Contains Dairy | E Contains Egg | GF Gluten Free Dish | LF Lactose Free | LS Locally Sourced  
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# Raw Selection

## Bluefin Tuna (CS, GF, LF, R)

Sustainable BlueFin Tuna Tartar, Blood Orange Dressing, Chilly, Celery & Cucumber

## Red Mullet (LF, LS, R) 🐟

Red Mullet Carpaccio, Truffle, Bergamot, Basil Dressing

## Salmon Trout (D, R, SF)

French Salmon Trout Tartar, Clams Juice & Greek Yogurt, Basil Oil, Trout Roe

95

## Purple Prawn (GF, LF, R, SF) 🐟

Purple Prawn Tartar, Honey & Thyme Dressing, Caviar, Wild Herbs

115

165

## White Seabass-Corvina (GF, LF, R, SF)

Corvina Sliced, Green Apple Sticks, Amalfi Lemon Gel, Wild Herbs

115

95

## Yellow Tail & Langoustine (GF, LF, R, SF)

Hamachi & Langoustine Tartar, Tomato Dressing Marinara, Caviar

165

# Sharing

## Rockfish Crudo Tower\*\*\* (D, R, SF)

2 Person **495** | 4 Person **695**

Dibba & Belon Oyster, Yellow Tail, Purple Prawn, Langoustine, Tuna Tartar, Corvina, Salmon Trout Tartar

## Rockfish Cold Steam Tower\*\*\* (LF, R, SF)

2 Person **650** | 4 Person **950**

Dibba & Belon Oyster, Jumbo Prawn, Langoustine, King Crab Leg, Lobster

## Cold Steam King Crab Leg 500g\*\*\* (LF, N, SF)

Amalfi Lemon, Mediterranean Sauce, Salsa Verde

**600**

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# Oyster Selection

**Dibba Bay N2** (GF, LF, LS, R, SF)  
Crisp and Briny

3 PIECES

90

6 PIECES

180\*\*\*

12 PIECES

360\*\*\*

**Gillardeau N2** (GF, LF, R, SF)  
Creamy and Nutty

140\*\*\*

280\*\*\*

560\*\*\*

**Belon N2** (GF, LF, R, SF)  
Bold and Mineral

90

180\*\*\*

360\*\*\*

**Ostrica Gratin** (D, E, SF)  
Our Oysters Are Served with Lemon and Mignonette

UP TO OYSTER PRICE

# Giavieri Caviar Selection

Caviar Tradition Meets Italian Excellence

**Baeri\*\*\*** (R)  
Fresh and Delicate

30G

410

50G

650

**Oscietra Imperial\*\*\*** (R)  
Rich and Nutty

620

1000

**Beluga\*\*\*** (R)  
Complex and Creamy

1400

2400

Our Caviars Are Served with Condiments and Blinis (D, E)

# Starter

**Fritto Misto** (D, SF) 95  
Baby Squid, Softshell Crab, Shrimp, Citrus Mayo

**Prawn Guazzetto** (GF, LF, SF) 105  
Purple Prawn, Caper, Olive, Lemon, Herb

**Beef Carpaccio** (D, R) 115  
Lactose Free Options Available  
Grass-Fed Beef Tenderloin, Shaved Truffle, Chiodini Mushroom, Parmesan, Buckwheat

**Grilled Octopus** (GF, LF) ★ 125  
Galician Octopus, Artichoke, Datterino Tomato, Eggplant, Salmoriglio Oil

**Burrata & Tomato Salad** (D, LS, V) 95  
Locally Produced Burrata Cheese, Datterino Tomato, Sweet and Sour Capsicum,

**Baby Spinach Salad** (D, GF, N, V) 75  
Vegan and Lactose Free Options Available  
Baby Spinach, Red Endive, Apple, Stracchino Cheese, Walnut

**Beetroot Carpaccio** (D, GF, LS, N, V) 75  
Vegan and Lactose Free Options Available  
Beetroot Dressing, Hazelnut, Homemade Lemon Ricotta

**Tonno Tonnato** (E, GF, LF, R, SF) ★ 135  
Sustainable BlueFin Tuna, Tuna Mayo, Herbs

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# Pasta e Zuppe

## Fusilli Verde, Pesto & Scampi (D, E, SF) 175

Gluten Free Option Available

Handmade Fusilli, Basil Pesto, Langoustine, Crusco Bellpepper

## Lobster Ravioli (D, E, S, SF) ★ 190

Maine Lobster, Handmade Ravioli, Mascarpone, Tarragon Oil

## Spaghetti Quadrati Vongole E Limone (D, E, LS, SF) 140

Handmade Fresh Spaghetti, Amalfi Lemon Mediterranean Clams, Datterino Tomato,

## Garganelli Veal Ragù (D, E) 130

Gluten Free Option Available

Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

## Truffle & Mushroom Risotto (D, GF, V) 185

Vegan and Lactose Free Option Available

Carnaroli Rice, Shaved Truffle, Wild Mushroom, Stacchino Cheese

## Spaghetti Gentile Al Sugo Di Tonno (LF, S, SF) 180

Gragnano Spaghetti, Basil, Slow Cook Bluefin Tuna

## Fregola Con Frutti Di Mare (E, LF, SF) 190

Sardinian Fregola, Crustaceous and Shells

## Vellutata di Zucca (D, GF, LS, V) 85

Vegan and Gluten Free Option Available

Pumpkin Soup, Handmade Lemon Ricotta, Basil Oil

# Main Course

## Atlantic Seabass (CS, D, SF) 225

Acquanaria Seabass Filet, Turnip Tops, Olive & Ciliegino Confit, Razor Clams Foam

## Scallop Seamare (D, SF) ★ 190

Hand Dived Norway Scallop, Salicornia, Cauliflower cream, Beef Bacon, Truffle

## Chicken & Pepperoni (GF, LF, N) 175

Corn-Fed Chicken Breast and Thigh, Sweet & Sour Capsicum, Mediterranean Sauce, Demi Glace

## Merluzzo & Beurre Blanc (D, SF) 250

Tooth Fish, Sunchoke, Basil Beurre Blanc, Herbs

## Salmon Trout & Amaretto (D, E, N) 185

Salmon Trout, Baby Chart, Amaretto Biscuit Honey Lemon Mustard,

## Angus Beef Filet (D, GF) 295

250 Days Dry Aged Tenderloin, Potato Millefeuille, Wild Mushroom  
*AED 70 of supplement to be included in Half Board package*

## Eggplant Parmigiana (GF, LF, V, VG) 115

Charcoal Grilled Eggplant, Tomato Sauce, Basil Pesto, Vegan Cheese

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# Sharing

**Seabass** (GF, LF)  **550**  
Seabass Salt Crust, Provençal Sauce or Charcoal Grilled On Request

**Dover Sole** (D) **550**  
Dover Sole Pan Seared, Lemon Butter Sauce, Capers

**Turbot** (GF, LF) **550**  
Turbot, Baby Potato, Tomato, Herbs

**Wagyu Ribeye\*\*\*** (GF, LF, N) **650**  
Beef Wagyu Ribeye 6-7 Charcoal Grilled, Salmoriglio Oil

**Grilled Seafood Selection\*\*\*** **1200**  
(GF, LF, N, SF)  
Octopus, Mediterranean Prawn, Lobster, Squid

AED 70 of supplement to be included in Half Board package  
1 fish for 2 persons

# Side Dish

**Mediterranean Salad** (D, GF, V)  **65**  
**Vegan and Lactose Free Option Available**  
Baby Gem Lettuce, Organic Tomatoes, Dry Fig, Rocket, Raspberry, 36 Months Aged Parmigiano

**Hand Cut Fries** (LF, V, VG) **65**  
Hand Cut Agria Potato Fries

**Broccolini** (GF, LF, V, VG) **65**  
Australian Broccolini Sautéed With Chilli, Garlic & Extravirgin Olive Oil

**Tomato Salad** (GF, LF, V, VG) **65**  
Mix of Organic Tomatoes, Fresh Oregano, Basil Oil

**Grilled Asparagus** (GF, LF, V, VG) **65**  
Charcoal Grilled Green Asparagus

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# rockfish

## LEISURELY LUNCH

Select One Starter, One Main Course, and One Decadent Dessert of Your Choice  
AED 135 Per Person | Available Monday to Friday

## Starter

### Salmon Trout (D, R, SF)

French Salmon Trout Tartar, Trout Roe  
Clams Juice & Greek Yogurt, Basil Oil,

### Baby Spinach Salad (D, GF, V)

**Vegan and Lactose Free Options are Available**

Baby Spinach, Red Endive, Apple,  
Stracchino Cheese, Walnut

### Beef Carpaccio (D, R)

**Lactose Free Options are Available**

Grass-Fed Beef Tenderloin, Shaved Truffle,  
Chiodini Mushroom, Parmesan, Buckwheat

### Vellutata di Zucca (D, GF, LS, V)

**Vegan and Lactose Free Options are Available**

Pumpkin Soup, Homemade Lemon Ricotta,  
Basil Oil

## Main Course

### Gnocchi Alla Sorrentina (D, E, V)

Handmade Gnocchi, Tomato Sauce,  
Mozzarella Cheese, Basil

### Garganelli Veal Ragù (D, E)

**Gluten-Free Option Available**

Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

### Eggplant Parmigiana (GF, LF, V, VG)

Charcoal Grilled Eggplant, Tomato Sauce,  
Basil Pesto, Vegan Cheese

### Chicken & Pepperoni (GF, LF, N)

Corn-Fed Chicken Breast & Thigh, Sweet & Sour  
Capsicum, Mediterranean Sauce, Demi Glace

### Scallop Seamare (D, SF)

Hand Dived Norway Scallop, Cauliflower Cream,  
Salicornia, Beef Bacon, Truffle

## Dessert

### Piemonte Profiterole (D, E, G, N, S)

Hazelnut Choux, Gianduja Sauce,  
Vanilla Ice Cream

### Seasonal Fruit Platter & Sorbet (GF, LF, V)

**Vegan Option Available**

Selection of Fresh Seasonal Fruits and Sorbet

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# Kid Menu

## STARTER

**Veggie Sticks** (LF, SE, V, VG) 25

**Chicken Soup** (LF) 35

**Crispy Mozzarella** (D, V) 40

## PASTA

**Mac & Cheese** (D, V) 75

**Gnocchi Al Pomodoro** (LF, S, V, VG) 80

**Spaghetti Bolognese** (LF) 75

## MAIN COURSE

**Meatball & Mash Potato** (D) 85

**Chicken Milanese & French Fries** (E, LF) 75

**Grill Seabass & Mash Potato** (D, GF) 80

## SIDE DISH

**French Fries** (LF, V, VG) 35

**Mash Potato** (D, GF) 35

**Mix Green Salad** (GF, LF, V, VG) 35

## DESSERT

**Milk Chocolate Cream** (D, N) 30

**Sorbet** (LF, V, VG)

Lemon, Mango, Raspberry

PER SCOOP 20

**Fresh Fruit Skewers and Dips** (D) 25

**Ice Cream**

Chocolate (D), Pistachio (D, E, N)  
Strawberry (D), Vanilla (D, E)

PER SCOOP 20



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