



RISTORANTE L'OLIVO

ANACAPRI

at

A L M A H A R A

*"My idea of cuisine is inspired by simple principles.  
I wish you an intense journey to authentic flavours of this island and of the  
Mediterranean, home of emotions and awesomeness, where I grew up".*

# Menu Degustazione

## Tasting Menu\*

Alla Scoperta della Cucina di Andrea  
*Discovering Andrea's Cuisine*

5 Portate/Courses AED 750

**Cous Cous alle Carote** *Carrot Cous Cous* (V)  
Zucchine, Lime, Miele e Maionese Vegana  
*Zucchini, Lime, Honey and Vegan Mayo*

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**Risotto ai Pomodori** *Tomatoes Risotto* (GF, D)  
Salsa Mozzarella, Lime e Basilico  
*Mozzarella Emulsion, Lime and Basil*

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**Tagliolini al Limone** *Lemon Tagliolini* (D, E)  
Burrata, Foglia d' Ostrica, Salicornia  
*Burrata, Oyster Leaf, Glassworth*

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**Proteine Vegetali** *Plant Based Proteins* (GF, V)  
Piselli, Patate, Farina di Riso, Peperoni, Formaggio Vegano e Salsa Mediterranea  
*Pees, Potatoes, Rice Flour, Bell Peppers, Vegan Cheese and Mediterranean sauce*

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**Frutti di Bosco, Riso e Sakura** *Wild Berries, Rice and Sakura* (GF, N, V)  
Sakura, Confit di Lamponi e Crema alle Mandorle  
*Sakura, Raspberry Confit and Almond Chantilly*

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**Ciliegia, Riso e Sakura** *Cherry, Rice and Sakura* (GF, N, V)  
Sakura, Confit di Ciliegia e Crema alle Mandorle  
*Sakura, Cherry Confit and Almond Chantilly*

*Wine Pairing AED 900 per person*

## Antipasti Starters

<b>Cous Cous alle Carote</b> <i>Carrot Cous Cous</i> (V) <span style="float: right;"><b>190</b></span> Zucchine, Lime, Miele e Maionese Vegana <i>Zucchini, Lime, Honey and Vegan Mayo</i>
<b>Crema di Pomodoro</b> <i>Tomato Cream Soup</i> (D, N) <span style="float: right;"><b>190</b></span> Ricotta e Pesto di Basilico <i>Ricotta Cheese and Basil Pesto</i>
<b>Variazione di Asparagi</b> <i>Asparagus Variation</i> (V) <span style="float: right;"><b>190</b></span> Feta Vegana, Aceto di Barolo e Salsa di Peperoni <i>Vegan Feta Cheese, Barolo Vinegar and Peppers Sauce</i>



## Primi First Courses

<b>Risotto ai Pomodori</b> <i>Tomatoes Risotto</i> (GF, D) <span style="float: right;"><b>210</b></span> Salsa Mozzarella, Lime e Basilico <i>Mozzarella Emulsion, Lime and Basil</i>
<b>Ravioli Capresi</b> (D) <span style="float: right;"><b>210</b></span> Caciotta, Salsa di Pomodorini e Basilico <i>Caciotta Cheese, Vine Tomatoes Sauce and Basil</i>
<b>Tagliolini al Limone</b> <i>Lemon Tagliolini</i> (D, E) <span style="float: right;"><b>210</b></span> Burrata, Foglia d'Ostrica e Salicornia <i>Burrata, Oyster Leaf and Glasswort</i>

## Secondi Main Courses

<b>Cotto e Crudo di Verdure</b> <i>Raw and Cook Vegetables</i> (GF, E, D) <span style="float: right;"><b>230</b></span> Spinaci, Cavolfiore Arrostito, Zabaglione ed Erbe <i>Spinach, Roasted Cauliflower, Zabaglione and Herbs</i>
<b>Parmigiana di Melanzane</b> <i>Eggplant Parmigiana</i> (D) <span style="float: right;"><b>230</b></span> Melanzane, Parmigiano, Salsa di Pomodoro, Mozzarella e Basilico <i>Aubergines, Parmesan, Tomato Sauce, Mozzarella and Basil</i>
<b>Proteine Vegetali Plant Based Proteins</b> (GF, V) <span style="float: right;"><b>230</b></span> Piselli, Patate, Farina di Riso, Peperoni, Formaggio Vegano e Salsa Mediterranea <i>Pees, Potatoes, Rice Flour, Bell Peppers, Vegan Cheese and Mediterranean sauce</i>

We Support 'Farm to Table' Where Possible to Support Local Businesses and Reduce Carbon Footprint



Nuts(N) Sesame (SE) Gluten Free (GF) Shellfish (SF) Dairy(D) Egg(E) Soy(S) Vegan (VG) Alcohol(A) Raw food (R) Pork (P) \* Half Board Supplement, \*\* Not includes in Half Board  
All Prices Are in UAE Dirhams and Inclusive Of 7% Municipality Fees, 10% Service Charge and Value Added Tax. Please Inform Us of Any Allergies or Dietary  
Requirements Before Ordering. We Would Be Happy to Assist You in Choosing Suitable Foods or Prepare a Dish That Meets Your Specific Requirements.  
Vegetarian/vegan menus available upon request.  Locally Sourced  Certified Sustainable

## Dolci e Formaggi

### *Desserts and Cheese*

<b>Babà Tradizionale</b> <i>Traditional Babà</i> (A, D, E) Chantilly alla Vaniglia, Arancia, Uvetta e Limone Canditi <i>Vanilla Chantilly, Candied Orange Raisin and Lemon</i>	<b>95</b>
<b>Cioccolato e Grano Saraceno</b> <i>Chocolate and Buckwheat</i> (D, N, E, GF) Gelato al Grano Saraceno e Cioccolato Madong 70% <i>Buckwheat Ice Cream and Madong Chocolate 70%</i>	<b>95</b>
<b>Miele e Limone</b> <i>Honey and Lemon</i> (D, N, G, E) Polline d'Ape, Miele, Limone e Sorbetto all'Eucalipto <i>Bee Pollen, Honey, Lemon and Eucalyptus Sorbet</i>	<b>95</b>
<b>Ciliegia, Riso e Sakura</b> <i>Cherry, Rice and Sakura</i> (GF, N, V) Sakura, Confit di Ciliegia e Crema alle Mandorle <i>Sakura, Cherry Confit and Almond Chantilly</i>	<b>95</b>
<b>Selezione di Formaggi Italiani</b> (N, D) Selections of Italian Cheeses	<b>125</b>

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