

CRUDI

OSTRICHE GILLARDAU* (SF) (GF) (LF) 250
6 x Gillardeau oysters

● CRUDO DI RICCIOLA (GF) (LF) (F) (LOCAL) 95
Amalfi lemon, yellowtail, tomato coulis, puffed quinoa

CRUDO DI ORATA (GF) (F) 95
*Seabream, yellow tomato gazpacho,
mango and passion fruit sauce*

TARTARE DI TONNO (GF) (N) (F) 110
*Blue fin tuna tartare, avocado, green tomatoes,
roasted almonds*

APERITIVO ALL'ITALIANA

TAGLIERE VEGETARIANO (D) (V) (N) 125
*Mixed platter including cheese, arancini,
bruschetta, vegetables*

● TAGLIERE CALA VISTA (D) (N) 160
*Chef selection of cured meats including
'Tagliere Vegetariano'*

LE PIZZE GOURMET DI CALA VISTA

LA NAPOLETANA (F) (SF) (LF) 125
Tomato sauce, anchovies, tomatoes, olives, oregano

● LA BURRATA (D) (V) (LOCAL) 110
*Tomato sauce, burrata, semi-dried tomatoes,
olives, oregano*

LA CARPACCIO DI MANZO (D) (N) 145
Fior di latte, basil pesto, marinated beef, parmesan

● LA TARTUFO E FUNGHI (V) (D) 165
*Fresh ricotta and truffle sauce, stracciatella,
truffle mushrooms*

ANTIPASTI

BURRATA POMODORI (N) (D) (V) (LOCAL)
Burrata, datterino tomatoes, basil pesto
125gr for 95
300gr for 165

POLPO E PEPERONI (LF) (SF) (GF) 130
Roasted octopus, capsicum, Amalfi lemon cream

FRITTO MISTO (SF) (E) (LF) 105
*Fried calamari, prawns, zucchini, carrots,
potatoes, garlic mayonnaise*

VITELLO TONNATO (LF) (F) (E) 110
Roasted veal tenderloin, tuna and anchovies sauce, capers

● CARPACCIO DI MANZO (D) (N) 130
Beef striploin, rocket, parmesan, mustard, basil pesto

MINISTRONE (V) (VG) 85
Vegetable soup, carrots, celery, potatoes

INSALATE

● INSALATA DI AGRUMI (GF) (V) (N) (D) 65
Citrus salad, avocado, salted ricotta, yuzu dressing

INSALATA PANZANELLA (VG) (LF) 65
Bread crouton, tomatoes, cucumber, celery, pickled onions

INSALATA DI CARCIOFI E FICHI (N) (GF) (V) (D) 65
*Artichokes and figs salad, rocket leaves, walnuts, truffle
and balsamic dressing*

LE PIZZE DI CALA VISTA

*All of our pizzas can be prepared with a gluten-free dough.
It may still contain traces of gluten.*

LA MARINARA (VG) (LF) 85
Tomato sauce, garlic, basil, oregano

LA MARGHERITA (V) (D) 95
Tomato sauce, fior di latte, pecorino

LA QUATTRO FORMAGGI (V) (D) 100
Gorgonzola, pecorino, smoked provola, buffalo mozzarella

● LA PICCANTE (D) 125
Tomato sauce, fior di latte, beef 'nduja, spicy salami

PASTE E RISOTTI

Add fresh black truffle to your pasta **100**

PACCHERI POMODORO

Paccheri, tomato sauce, parmesan

Basilico (D) (V) 85

Arrabiata (D) (V) 85

● **GNUDI RICOTTA E SPINACI** (D) (V) (E) 95

Ricotta and spinach gnocchi, tomato sauce, parmesan

● **TORTELLONI ALLA NORMA** (D) (E) (V) (LOCAL) 105

Ricotta ravioli, eggplant and tomato sauce, salted ricotta

RISOTTO AI FUNGHI

 (D) (V) (GF) 120

Carnaroli rice, wild mushrooms, parmesan

RISOTTO ALLO ZAFFERANO

E POLPO

 (D) (SF) (GF) 140

Carnaroli rice, saffron, octopus

LINGUINE ALLA VONGOLE

 (A) (SF) (LF) 130

Linguine, clams

CHITARRINE ALL'ASTICE*

 (SF) (E) (D) 250

Homemade chitarrine, lobster, cherry tomatoes

TAGLIATELLE ALLA BOLOGNESE

 (D) (E) 115

Homemade tagliatelle, wagyu beef bolognese

● **TAGLIOLINI AL LIMONE**

Homemade tagliolini

Con Burrata (D) (E) (V) 115

Con Caviale* (D) (E) (F) 250

FUSILLONI CACIO E PEPE

 (D) (V) 105

Fusilloni, parmesan and pecorino fondue, peppers, artichokes

● **AGNOLOTTI** (D) (E) 140

Braised oxtail ravioli, parmesan, aged balsamic

CONTORNI

FRENCH FRIES

 (M) 40

MASHED POTATOES

 (D) (GF) (V) 45

ROASTED POTATOES

 (GF) (V) (LF) 45

TOMATO SALAD

 (GF) (V) (LF) 45

GRILLED VEGETABLES

 (GF) (V) 45

CAPONATA

 (D) (N) (V) 50

ASPARAGUS, LEMON & PARMESAN

 (GF) (V) (D) 50

ROCKET SALAD WITH TOMATOES & PARMESAN

 (D) (GF) (V) 45

● Signature dish | * - Not included on Halfboard, an additional fee of AED 100 applies | A - Contains alcohol | D - Contains dairy | E - Contains egg
F - Contains Fish | GF - Gluten free | LF - Lactose free | N - Contains nuts | R - Raw food/crude | S - Contains soy | SE - Contains sesame
SF - Contains shellfish | V - Vegetarian dish | VG - Vegan

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. All prices are in UAE dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax.

SECONDI

FILETTO DI ORATA E SALSA ALLA

LIVORNESE

 (SF) (F) (GF) (LF) (N) 210

Seabream fillet, livornese sauce, caponata

● **DENTICE ALLA GRIGLIA** (D) (A) (SF) (F) (GF) 210

Grilled red snapper, white asparagus, lemon sauce

BRODETTO DI PESCE

 (SF) (F) (A) (D) 165

Seafood soup, garlic bread

● **POLPETTE DELLA NONNA** (D) (N) (E) 150

Wagyu beef meatballs, tomato sauce

TAGLIATA DI MANZO*

 (D) (GF) 295

Grilled angus beef tenderloin, rocket cherry tomato salad, parmesan

SCALOPPINA DI POLLO AL LIMONE

 (D) (LOCAL) 150

Chicken breast, lemon chicken jus, sautéed baby spinach

● **LA MILANESE*** (D) (E) 280

Veal milanese, rocket, tomatoes, parmesan cream

FIORI DI ZUCCA FARCITI

 (D) (V) (E) 130

Stuffed zucchini flower, ricotta, caponata

MELANZANE ALLA PARMIGIANA

 (D) (V) 95

Fried eggplant, tomato sauce, mozzarella, parmesan

PIATTI PER LA FAMIGLIA

Sharing for 2 persons

BRANZINO ALLA MEDITERRANEA*

 (F) (GF) (SF) 470

Baked whole seabass, taggiasca olives, vegetables

● **ORECCHIO DI ELEFANTE*** (D) (E) 495

Breaded veal milanese, rocket, tomatoes, parmesan cream

POLPETTE DELLA FAMIGLIA*

 (E) (D) (N) 300

Spaghetti, wagyu beef meatballs, tomato sauce