

PIZZA

فطيرة البيترزا

فطيرة البيترزا الخاصة بنا مصنوعة باستخدام المكونات الطازجة و العجين المصنوع يدويا و تخبز في الفرن الخشبي لإعطائها الطعم المش الممدخن الأصلي.

OUR PIZZA'S ARE MADE USING ONLY FRESH INGREDIENTS, HANDMADE TRADITIONAL DOUGH AND FINISHED OFF IN A WOOD FIRED OVEN TO GIVE THAT AUTHENTIC CRISP, SMOKEY TASTE.

	9"	11"	13"
78 ✓ MARGHERITA مارغريتا	2.900	3.600	4.700
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil and mozzarella			
79 ✓ PIZZA BANDIERA بيتزا البانديرا	4.100	5.100	6.200
Milk cow bocconcini mozzarella, rocket leaves, tomato sauce, cherry tomatoes.			
80 ✓ VEGETARIANA الأكلات النباتية	3.900	4.900	5.900
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, courgettes and aubergines			
81 ✓ فونجي روزا إي موزاريللا	4.100	5.100	6.200
FUNGHI ROSA E MOZZARELLA Fresh herbs seasoned tomato sauce, extra virgin olive oil sweet basil, mozzarella and mushrooms			
82 🍷 آل كواترو فورماجي	4.500	5.700	6.900
AL QUATTRO FORMAGGI Mozzarella, parmesan, taleggio and pecorino cheeses			
83 ✓ BOSCAIOLA بوسكايولا	4.800	6.100	7.100
Porcini and button mushrooms, gorgonzola cheese, tomato and mozzarella			
84 NAPOLETANA نابوليتانا	4.300	5.400	6.200
Tomato sauce, mozzarella, cherry tomatoes, capers, anchovies and black olives			
85 S PIZZA AL SALMONE بيتزا آل سالمون	4.700	6.000	7.100
Tomato sauce, mozzarella, spinach, mushroom and smoked salmon			
86 S PESCATORA بيسكاتورا	4.400	5.500	6.500
Mozzarella, mussels, baby calamari, tomato sauce and prawns			
87 MASSAIA مسايا	4.300	5.100	5.700
Pizza with mozzarella, tomato sauce, chicken, mushroom and broccoli			
88 🍷 QUATTRO STAGIONI كوادرو ستاجيوني	4.500	5.800	6.700
Four pizzas in one. Fresh herbs seasoned tomato sauce, extra virgin olive oil, olives, sweet basil, mozzarella, chicken, smoked beef and artichoke heart			
89 DIAVOLA ديافولا	4.200	5.400	6.400
Mozzarella, tomato and hot chili with beef salami			
90 CAPRICCIOSA كابريكسيوزا	4.100	5.400	6.400
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, mushrooms, smoked beef, egg, black olives and artichoke heart			
91 MANZO E FUNGHI مانزو إي فونجي	4.300	5.800	6.800
Mushrooms, beef salami, smoked beef, tomato and mozzarella			
92 🍷 RUSTICA روستيكا	4.300	5.400	6.400
Fresh lamb sausages, boiled mashed potatoes, mozzarella, tomato sauce and fresh rosemary			
93 🍷 ALLA NORCINA آل نورشينا	5.600	6.900	8.600
Mozzarella, bresaola, turkey beef salami and parmesan shavings with our special tomato sauce base			
94 P بوسكايولا سان دانييلي	6.100	7.200	8.900
BOSCAIOLA SAN DANIELE Porcini and button mushrooms, gorgonzola cheese, tomato, mozzarella and San Daniele Ham			

CONTORNI Side dishes

كونتورني الأطباق الجانبية

95 ✓ VERDURE GRIGLIATE فردور غريغلياتي	3.000
Marinated grilled garden vegetables	
96 ✓ PURE' DI PATATE بيور دي بتاتا	1.700
Mashed potato with parmesan	
97 ✓ PATATINE FRITTE بتاتين فريتي	2.000
French fries	
98 ✓ FUNGHI SALTATI فونجي سالتاتي	3.000
Sautéed mushrooms	
99 ✓ سبيناتشي آل بان غراتاتو بروفوماتو	1.900
SPINACI AL PAN GRATTATO PROFUMATO Baby spinach sautéed in seasoned bread crumbs	
100 ✓ ZUCCHINE SALTATE زوكيني سالتاتي	2.200
Sautéed baby zucchini	
101 ✓ بتاتا إي بيروني ألا كالابريزي	2.200
PATATE E PEPPERONI ALLA CALABRESE Potato and bell peppers, Calabria style	
102 ✓ بتاتا سباديلاتي	2.500
Sautéed potato in extra virgin olive oil and fine herbs	

* All prices are in Bahraini Dinars جميع الأسعار بالدينار البحريني

CALZONI

4.500

كالزوني

FOLDED FILLED PIZZA

- 103 TACCHINO تاكتشينو
Mozzarella, smoked turkey and extra virgin olive oil
- 104 ✓ VEGETARIANO الأكلات النباتية
Vegetarian pizza with courgettes, mushroom, aubergines and bell peppers served with mozzarella cheese
- 105 CONTADINA كونتادينا
Mozzarella, cherry tomato and beef salami

ENJOY OUR MULTI GRAIN PIZZA OF YOUR CHOICE
Charges 9": 0.200 Fils, 11": 0.200 Fils, 13": 0.300 Fils

DESSERTS

دزرت

DOLCI DESSERTS

دولسي دزرت

- 106 **جديدا** ريبيل جوكليت موس
New! RIPPLE CHOCOLATE MOUSSE 3.700
A blend of dark, milk & white chocolate mousse with oreo cookies base served with passion fruit, strawberry and chocolate sauce.
- 107 **جديدا** بيسكا إي مانغو تشيزكيك
New! PESCA E MANGO CHEESECAKE 3.700
Our famous cheese cake with fresh mango & peach served with mango puree.
- 108 **جديدا** تورتا دي لافا دولشي
New! TORTA DI LAVA DOLCE 3.700
Warm homemade brownie with chocolate mascarpone cheese served with hot caramel sauce.
- 109 **كانولي سيسيلياتي**
CANNOLI SICILIANI 3.700
Homemade cannoli pastry shells, filled with a perfect combination of ricotta cheese, chocolate chips, lemon zest coated with a crust pistachio nuts.
- 110 **فرجن تراميسو**
VIRGIN TIRAMISU 2.600
Savoiardi biscuits soaked in espresso, layers of mascarpone, cream and dusted with cocoa powder.
- 111 **تورتا الليمون**
TORTA AL LIMONE 2.700
Rich lemon tart with vanilla ice cream.
- 112 **تورتا الشوكولاته**
TORTA AL CIOCCOLATO 2.700
Home-made flavored chocolate tart served with vanilla ice cream.

DRINKS

المشروبات

MOCKTAILS

موكتيلات

- 113 **شيغو**
Chievo 2.600
Refreshing blended mint lemonade with fresh lemon juice, mint leaves topped with icy cold soda
- 114 **بيرزاليقري**
Bersagliere 2.600
This berrylicious delight is a berry lover's dream. Muddled fresh strawberries and cranberry juice topped with icy cold soda.
- 115 **بلاك فورست**
Black forest 2.600
A non-alcoholic version of our dessert cocktail, a special blend of cherry, chocó sauce, creamy milk and drizzle of chocolate sauce.
- 116 **مونا ليزا**
Mona Lisa 2.600
A refreshing combination of shaken pineapple, cranberry juice, passion fruit, finished with a lime twist.
- 117 **سمانتينا**
Samanthina 2.600
Delightfully different: a muddle of fresh mint leaves shaken with apple juice, lemon juice topped with soda.

JUICES

عصائر

FRESH JUICES

عصائر طازجة

- 118 **أورنج جوسس**
Orange 1.900
- 119 **آبل جوسس**
Apple 1.900
- 120 **ليمون جوسس**
Lemon 1.900
- 121 **باينبل جوسس**
Pineapple 2.600
- 122 **كاروت جوسس**
Carrot 1.900

CHILLED JUICES

جيلي جوسس

- 123 **كرانبيري جوسس**
Cranberry 1.600
- 124 **باينبل جوسس**
Pineapple 1.600
- 125 **آبل جوسس**
Apple 1.600

WATERS Glass bottles

الماء قوارير زجاجية

- 126 **أكوأ بانأ لتر واحد**
Aqua Panna 1 liter 2.600
- 127 **أكوأ بانأ ٢٥٠ مللتر**
Aqua panna 250 ml 1.200
- 128 **سان بيليجرينو ٧٥٠ مللتر**
San Pelligrino 750 ml 2.600
- 129 **سان بيليجرينو ٢٥٠ مللتر**
San Pelligrino 250 ml 1.400

FRAPPES / MILK SHAKES 2.600 BD

THE PERFECT BLEND OF FRESH DAIRY ICE CREAM, MILK AND A FLAVOUR OF YOUR CHOICE.

- STRAWBERRY
- BANANA
- CARAMEL
- VANILLA
- CHERRY
- RASPBERRY
- CHOCOLATE

التوصية الشخصية للطباخ CHEFS PERSONAL RECOMMENDATION

مأكولات البحرية S SEA FOOD

مأكولات نباتية V VEGETARIAN

مأكولات تحتوي على لحم الخنزير P CONTAINS PORK

Cucina

ITALIAN RESTAURANT

Juffair, (Al Fateh Road)

UNIQUELY
ITALIAN

BUON APPETITO!



HOME DELIVERY

17 001 317

DELIVERING : 12 MIDDAY - 12 MIDNIGHT (WEEK DAYS)
FROM : 12 MIDDAY - 1 AM (WEEKENDS)

SPECIAL DISCOUNT FOR DELIVERY ORDER*

* Not valid with any other offers or promotions

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ANTIPASTI BEFORE THE MEAL

أنتيباستي قبل تناول الوجبة

1	New! VERDURE ALLA MILANESE جديدا! فردوري الا ميلانيزي Deep fried vegetable patties served with spicy tomato sauce	3.400
2	MELANZANE CON E GAMBERI باذنجان مع الجمبري Breaded fried aubergines topped with pomodoro and prawns	3.500
3	PALLE DI PANE ALL' AGLIO پاني ديل پاني آل أوليو Freshly baked bite sized ciabatta dough balls filled and coated with garlic butter	2.000
4	PIZZA ALL' AGLIO بيتزا آل أوليو Crisp thin garlic bread from our wood fired oven	2.000
5	✓ TAGGIASCA تاجياسكا Marinated Italian olives in extra virgin olive oil	4.100
6	ARANCINI أرانسيني Golden fried rice balls filled with melted mozzarella and a light spicy tomato dip	3.800
7	GAMBERI PASTELLATI جمبري باستيلاتي Battered prawns with chives and mayonnaise	4.500
8	CALAMARI PASTELLATI كالاماري باستيلاتي Battered baby squid rings with chives and mayonnaise	3.900
9	POLPETTE NAPOLI پولپتي ناپولي Neapolitan style beef meatballs in a basil tomato sauce	3.700
10	MELANZANE ALLA PARMIGIANA ميلانزاني ألا بارميجيانا Delectable lightly baked aubergines and tomato sauce topped with melted mozzarella and cherry tomatoes	3.900
11	GAMBERI ALLA CAPRI جمبري آل كاپري Sautéed prawns and black olives in an authentic Italian tomato sauce	4.500

ZUPPA SOUP

زوبا شوربة

12	✓ ZUPPA DI POMODORO زوبا دي پومودورو Comfort food at its best, freshly blended roasted tomatoes and herbs served with basil pesto and drizzled with cream	2.700
13	✓ ZUPPA AL FUNGHI زوبا آل فونجي Creamy wild mushroom soup	3.000
14	ZUPPA DI MARE زوبا دي مار Speciality seafood soup	4.000
15	STRACCIATELLA DI POLLO ستراشتيلا دي پولو Classic chicken broth with eggs, parmesan and parsley	2.700
16	✓ MINISTRONE منيسترونه Traditional garden vegetable soup with rice and parmesan shavings	2.900

INSALATE SALADS

إنسالات السلطات

17	جديدا! سلطة السالمون والجواكامولي انسالاتا New! SALMONE UOVO GUACAMOLE E INSALATA Salad with smoked salmon, guacamole and poached egg, served with honey mustard dressing & mayo pesto	4.400
18	جديدا! انسالاتا سالمون لينتيكي نيري وفو إن كاميتشا New! INSALATA AL SALMON LENTICCHIE NERE E UOVO IN CAMICIA Our chef special salad features homemade gravlax salmon with black lentils, roasted chilli walnuts, red and white cabbage & poached egg. Served with a vinaigrette dressing & grated parmesan cheese	4.000
19	جديدا! سالمون افومكاتوي ماسكربوني آل نيته New! SALMONE AFFUMICATO E MASCARPONE ALL ANETO Smoked salmon served on savory pancake with mascarpone cheese, dill leaves & capers in homemade passion fruit sauce & mayo pesto	4.400
20	New! CHEF'S SALAD جديدا! سلطة الطباخ A refreshing salad of baby rocket leaves, asparagus, herb crusted croutons tossed with thinly sliced marinated chicken in chef special dressing	4.700
21	✓ INSALATA DI CUCINA السلطة الخاصة بمطبخنا Freshly mixed green salad with slice of fennel, beef bresaola, cherry tomatoes, tossed with honey mustard and balsamic reduction, served with shaved parmesan Classic - 3.700 With chicken - 4.200 With prawns - 5.000	
22	✓ INSALATA TOSCANA إنسالاتا توسكانا Charcoal grilled seasoned mixed vegetables, crispy ciabata bread finished with balsamic vinegar dressing	4.200
23	CARPACCIO DI MANZO كارپاتشيوي دي مانزو Thin slices of seared beef tenderloin, served chilled on a bed of rocket salad garnished with fennel and light honey mustard dressing	4.600
24	✓ INSALATA MISTA إنسالاتا ميستا Selection of baby garden greens and tomato, tossed in balsamic dressing	3.400
25	INSALATA CESARE إنسالاتا دي سيرز A crunchy lettuce with sweet paprika, pecorino cheese, croutons and laced shaved parmesan available as a plain salad or with chicken or prawns. Classic - 3.400 With chicken- 3.800 With prawns- 4.200	
26	✓ INSALATA CAPRESE إنسالاتا كابريري A firm favourite of buffalo mozzarella, ripe cherry tomato and basil pesto	5.100

AMICI DEL VINO COLD CUTS **أميشي ديل فينو** لحوم باردة

A SELECTION OF IMPORTED COLD CUTS SERVED ON A WOODEN PLATTER BOARD
مجموعة مختارة من اللحوم الباردة المستوردة تقدم على طبق خشبي.

27	BRESAOLA E PECORINO بريزاولا كون بيكورينو Thin sliced beef bresaola, pecorino cheese, drizzled with lemon juice and extra virgin olive oil	7.600
28	P AFFETTATI MISTI أفتاتي ميستي Thin cut slices of pork meat, San Daniele, coppa, mortadella, pancetta and Milano salami served on a wooden platter	7.200
29	BRESAOLA CON RUCOLA E PARMIGIANO بريزاولا كون روكولا إي بارميجانو Thin sliced beef bresaola served with arugula salad and parmesan cheese splashed with extra virgin olive oil and lemon juice	7.600
30	✓ SELEZIONE DI FORMAGGI ITALIANI فورماجي ايطالياني Italian cheese board, pecorino, gorgonzola, taleggio and parmesan served with grapes, walnuts and bread	8.000
31	P AFFETTATI MISTI CON PARMIGIANO أفتاتي ميستي كون بارميجانو Thinly sliced cured pork meat on a wooden board consisting of San Daniele, coppa, mortadella, pancetta, Milano salami with parmesan cheese	8.300

BRUSCHETTE

بروشيتا

FRESHLY BAKED HOME-MADE BREAD

خبز طازجة محلي الصنع

32	✓ POMODORO بومودورو Toasted crostini topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of extra virgin olive oil	1.900
33	✓ BRUSCHETTE E SPUNTINI بروشيتا إي سبونتيني Selection of Bianchetta, Pomodoro and Olive Bruschette	2.300
34	✓ BIANCHETTA بيانتشيتا Toasted home-made bread with melted mozzarella cheese	1.700
35	✓ ALLE OLIVE آل أوليف Toasted crostini bread topped with black olive home-made dip	1.800

PASTA

باستا المعكرونة

أطباقنا المنزلية تتميز بالمعكرونة الطازجة المصنوعة في مطبخنا للجب لكم نكهات فريدة و طعم و شعور حقيقيان من إيطاليا.

OUR CLASSIC HOMESTYLE DISHES FEATURE MANY EXAMPLES OF FRESH IN-HOUSE MADE PASTAS. BRINGING YOU UNIQUE FLAVOURS, TASTES AND A REAL FEELING OF ITALY

36	✓ New! LASAGNE VEGETARIANA جديدا! لازانيا الخضار Homemade Spinach pasta carefully layered over zucchini, potato, eggplant & basil leaves baked with our tomato sauce & mozzarella cheese	4.000
37	PASTA TRICOLORE E MANZO فتوتشيني بثلاثة نكهات مع فيليه البقر Three colored homemade pasta cooked with beef tenderloin, cherry tomato and spinach in tomato sauce with a touch of brown sauce	6.100
38	LASAGNE ALLA BOLOGNESE لازانيا ألا بولونيز Homestyle beef lasagna in bolognese sauce layered over pasta sheets and melted mozzarella	5.000
39	فوسيلي كون پولو كريمي دي فونجي FUSILLI CON POLLO E CREMA DI FUNGHI Twisted pasta in a creamy chicken and wild mushroom sauce	6.000
40	سباغيتي كون بولتيني دي كارني SPAGHETTI CON POLPETTINE DI CARNE Spaghetti with meat balls	5.400
41	✓ PENNE ALLA NORMA بيني ألا نورما Tube penne pasta with aubergines and cow milk mozzarella, cherry tomato in tomato sauce with touch of basil pesto	5.000
42	لينغويني كون بولو إي بومودورو LINGUINE CON POLLO E POMODORO Linguine with chicken and tomato	5.100
43	✓ PENNE ALLA ARRABBIATA بيني ألا أرابياتا Penne in tomato sauce, hot chili and black olives	4.800
44	FETTUCCINE AL SALMONE فيتوتشيني آل سلمون Fettuccine with delicate smoked salmon in a creamy tomato sauce	6.500
45	✓ نوخي دي سبيناتشي آل غورغنزولا إي نوتشي GNOCCHI DI SPINACI AL GORGONZOLA E NOCI Homemade gnocchi spinach potato pasta with creamy gorgonzola white sauce topped with crispy walnut	6.200
46	فوسيلي آل بولونيز FUSILLI ALLA BOLOGNESE Twisted pasta in a very rich bolognese sauce	5.400
47	✓ لينغويني آل كارتوشيو LINGUINE AL CARTOCCIO Prawn bisque, mussels, tiger prawns, brought to boil with linguine pasta. Sealed with pizza dough and baked in our traditional wood fired oven	6.400
48	PARPARDELLE ALL' ANATRA پارپارديلي آل أناترا Freshly made hearty ribbon pasta, with slow braised duck ragu, and wild porcini mushroom	5.900
49	FETTUCCINE AL NERO DI SEPPIA فيتوتشيني آل نيروي دي سيبيا Fettuccine black pasta sautéed with tomato concase, prawns, calamari, mussels and clams simmered with seafood sauce	6.100

RAVIOLI PASTA

باستا المعكرونة

50	✓ RAVIOLI DI SPINACI راشيوولي السبانخ Individually crafted ravioli parcels with a rich filling of ricotta cheese and poached spinach with white sauce	5.700
51	RAVIOLI DI PESCE رافيوولي ثمار البحر Spinach ravioli filled with hamour and prawns cooked together with creamy shrimp sauce served with grilled prawn and mixed bell peppers	5.800

SPUNTINI Sandwiches

سبونتيني سندويشات

WARM FOCACCIA SANDWICHES FROM OUR WOOD FIRED OVEN
سندويشات ساخنة على شكل كعك من الفرن الخشبي المشعل

52	MAMMA HO FAME ماما هوو فيم Juicy beef meatballs, taleggio cheese and tomato sauce	4.100
53	PETTO DI POLLETTO پيتو دي پوليتو Grilled chicken breast, mozzarella, arugula, tomato, mayonnaise	4.000
54	GIARDINO DI MELANZANA جاردينو دي ميلانزانا Grilled aubergines, buffalo mozzarella, tomato, basil and pesto	3.700

RISOTTI

OUR RUSTIC RICE BROTHS COOKED TO A CREAMY CONSISTENCY
مرق الأرز الريفي المطبوخ في دهن متناسق

55	جديدا! ريزوتو الدجاج والفطر New! RISOTTO CON POLLO E FUNGHI Creamy risotto rice cooked with mushroom & chicken breast served with caramelized peach & apple sauce	6.500
56	P جديدا! ريزوتو لحم الخنزير والفطر New! RISOTTO CON MAIALE E CREMA AL FUNGHI Creamy risotto rice cooked with mushroom & pork chop served with caramelized peach & apple sauce	7.600
57	RISOTTO ZUCCHINE E GAMBERI ريزوتو زوچيني إي جامبري Creamy risotto rice with gulf prawns and zucchini mixed with parmesan cheese and butter	6.100
58	✓ RISOTTO AI FUNGHI ريزوتو آل فونجي Arborio rice, pan prepared low and slow with sautéed white mushrooms combined with butter and parmesan cheese to achieve a full-bodied creamy dish	5.000
59	RISOTTO AI FRUTI DI MARE ريزوتو آل فروتي دل ماري Our Italian Arborio rice risotto sautéed with gulf prawns, mussels and squid, blended with tomato and a mix of herbs. A great favourite for seafood lovers	6.100

SECONDI PIATTI DI CARNE

سكوندي بياتي دي كارني

MEAT MAIN COURSES

أطباق اللحوم الرئيسية

60	جديدا! بولو ريبونو الا بارميجيانا New! POLLO RIPIENO ALLA PARMIGIANA Parmesan, mozzarella & ricotta cheese stuffed Chicken breast baked in tomato sauce & served over olive oil tossed with bow tie pasta & asparagus	6.500
61	P جديدا! باراتشولا دي ميلاي بيكانتي الا فريسكا New! BRACIOLA DI MAIALE PICCANTE"ALLA FRESCA" A Thick Center-Cut of pork, marinated in our chefs special spicy sauce & grilled to its perfection & served over baby potatoes & asparagus with peach sauce	8.200
62	صدر دجاج مع البطاطا المهروسه مع صلصة الفطر PETTO DI POLLO E CREAM DE FUNGHI Pan fried chicken breast on a bed of mashed potato with creamy mushroom sauce	7.500
63	أقنلو أروستيتو كون لا سالسا دي براون AGNELLO ARROSTITO CON LA SALSA DI BROWN (Lamb Rack) Charcoal grilled lamb rack glazed with a rich brown gravy sauce, baby potatoes, green beans wrapped with beef bacon	10.100
64	مانزو إنفولتيني MANZO INVOLTINI An authentic dish of Palermo pan fried rolled beef tenderloin filled with mozzarella cheese and sundried tomato served with roasted potatoes mix with tomato sauce	8.700
65	سالتيبوكا ألا رومانا SALTIMBOCCA ALLA ROMANA Pan fried chicken breast wrapped with San Daniele ham served with mashed potatoes and lemon sauce	8.300
66	فيلتو دي مانسو كون روكولا BISTECCA GRIGLIATA CON SPINACI Grilled rib eye with fresh mediterranean herbs dressing, sautéed potatoes and bread crumbed spinach	10.400
67	بيستا غريغلياتا كون سبيناتشي FILETTO DI MANZO CON RUCOLA Grilled beef tenderloin on a bed of arugula and balsamic dressing	10.400
68	پولپتي تيقيساني POLPETTE TEVISANE Homemade meat balls in a tomato sauce on a bed of parmesan risotto	6.900
69	بيستا ان جوازتو إي غنوتشي BISTECCA IN GUAZZETTO E GNOCCHI Grilled beef rib eye with gnocchi	10.100
70	بولو ألا ميلانيز POLLO ALLA MILANESE Classic pan fried breaded chicken breast scaloppini served with seasoned potato	7.900

SECONDI DI PESCE

سكوندي داي بيسشي

FISH AND SEAFOOD MAIN COURSES

أطباق المأكولات البحرية الرئيسية

71	جديدا! باستا ألافينا كون سالمون New! PASTA ALL' AVENA CON SALMON Homemade oat meal pappardelle pasta cooked in seafood sauce with a touch of tomato concasse topped with grilled salmon fillet & balsamic caviar	6.500
72	كيرنيا ديل ميدترانو CERNIA DEL MEDITERRANEO Pan fried hamour in lemon butter sauce served with creamy risotto mixed with roasted capsicum and black olives	7.900
73	بيسي آل كارتوشيو PESCE AL CARTOCCIO Wrapped and oven baked sea bass fish, seasoned with fresh herbs, lemon zest, cherry tomatoes, and zucchini served with sautéed potatoes and lemon butter sauce	8.300
74	إمبيباتا دي كوزي IMPEPATA DI COZZE Sautéed mussels with a touch of chili and tomato sauce	8.800
75	سمك الهامور مع الريزوتو وصلصة ثمار البحر CERNIA IN PADELLA Pan fried hamour in a seafood sauce served on toasted risotto	8.300
76	فونجول ان بيانكو VONGOLE IN BIANCO Steamed clams in a white wine and chili sauce	6.100
77	سلمون ألا فيورنتينا SALMONE ALLA FIORENTINA Grilled salmon fillet on a bed of spinach with provolone cheese sauce	9.300