

## INSALATA & ANTIPASTI

### LA BURRATA INSALATA (d,n, v)

Datterino tomatoes, black grapes, toasted walnuts, aged balsamic

### BRUSCHETTA (d,g,n, v)

Heirloom tomato, bell peppers, sundried tomato pesto, black olive tapenade, focaccia, caciocavallo

### ARANCINI (d,g)

Angus beef ragu, fontina cheese, tomato fondue, chive cream



### CAESAR SALAD (d,g, v)

Classic Caesar, aged Parmesan, boiled egg

### MUSHROOM RISOTTO (d,v)

Wild mushrooms, porcini dust, Grana Padano

## AL DENTE PASTA

### PENNE CHICKEN ALFREDO (d,g)

Chicken breast, mushroom, garlic, cream, butter, Grana Padano

### SEAFOOD LINGUINI MARISCO (d,g,s)

Gulf shrimp and clams, calamari, lemon, parsley, tomatoes

### RIGATONI ARRABIATA (d,g, v)

Tomato ragu, basil, stracciatella cheese

### SPAGHETTI & MEATBALLS (d,g)

Angus beef meatballs in crushed tomato sauce, Grana Padano

## PIZZA

### MARGHERITA (d,g, v)

Tomato sauce, mozzarella cheese

### PEPPERONI (d,g)

Beef pepperoni and chorizo, cherry tomato

### POLLO (d,g)

Pulled chicken, Padron peppers, smoked mozzarella



## CLASSIC MAINS

### MINUTE STEAK (d,g)

Butchers, olive mash, pan jus

### BRANZINO (d,g,s)

Grilled Seabass, clams, fregola, sauce vierge

### SICILIAN CAULIFLOWER (d, v)

Oven-baked with fontina and mozzarella, tomato sauce, Padron peppers, basil, Grana Padano

### THE ANGUS BEEF BURGER (d,g)

Angus beef, Boston lettuce, aged cheddar, caramelized onion bacon jam, pickle

### CRISPY-FRIED CHICKEN BURGER (d,g)

Celeriac apple slaw, brioche bun, tangy signature sauce

### CLASSIC BUTTER CHICKEN (d,g,n)

Tomato cashew gravy, rice, naan, pickle, papadums

### CHICKEN SHISH TAWOOK (d,g)

Marinated chicken, biwaz salad, garlic sauce, arabic bread



## DESSERT

### AMALFI LEMON CAKE (d,g,n)

Almond sponge, lemon syrup, Chantilly cream

### SEASONAL FRUIT PLATTER (VG)



### TIRAMISU 'VESUVIUS' (d,g,n)

Lady finger, mascarpone, coffee essence

### GELATO AND SORBET PARLOUR (d)

Ask your server for today's flavour

(s) – Contains Seafood, (n) – Contains Nuts, (d) – Contains Dairy, (r) – raw food, (g) – Contains Gluten, (a) – Contains Alcohol (V) – Vegetarian, (VG) – Vegan

All prices are in UAE dirhams and inclusive of 5% VAT, 7% Municipality Fee & 10% Service Charge.

# SOFIA'S Kitchen

## CHAMPAGNE & SPARKLING WINE G B

Conte Fosco Cuvee Brut, Italy	46	225
Laurent-Perrier La Cuvee Brut NV, Fr		950
Alberto Nani Organic DOC Prosecco, Italy		390

## WHITE WINE

Da Luca, Pinot Grigio, Italy	44	210
PLV 'Avoir La Pêche' Chardonnay, Fr	50	230
LeftField, Sauvignon Blanc, NZ		380

## ROSÉ WINE

Italia, Pinot Grigio Rose, Italy	44	210
M de Minuty, Provence Rose, France		460

## MOCKTAILS

<b>Mi Amor</b>	42	
Strawberry, Passion fruit, Pineapple, Mango		
<b>Italian Lemonade</b>	42	
Blood orange or Raspberry, Lemon, Sugar		
<b>Virgin Mojito</b>	42	
Soda, lime, sugar & mint Leaves		

## SOFT DRINKS

Coca Cola, Coke Zero, Sprite, Ginger Ale, Tonic, Soda Water	22	
Orange, Apple, Pineapple Juice	25	
Red Bull, Red Bull Sugarfree	35	

## DRAUGHT BEER

½P P

Peroni, Italy	62 / 36
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## BOTTLED BEER

Stella Artois, Belgium	42
Corona, Mexico	52
Heineken, Holland	42
Peroni Zero, 0% Alcohol, Italy	40

## CLASSIC COCKTAILS

Margarita	60
Mojito	60
Pina Colada	60
Negroni	60
Espresso Martini	60

## GIN

Tanqueray, England	44
Hendrick's, Scotland	60
Tanqueray 10, England	55
Gin Mare, Spain	60

## VODKA

Ketel One, Netherlands	44
Grey Goose, France	65
Ciroc, France	65

## RUM

Bacardi Superior, Cuba	44
Sailor Jerry Spiced, USA	44
Malibu Coconut, Barbados	46
Havana Club 7, Cuba	58

## TEQUILA

El Jimador Blanco, Mexico	44
Jose Cuervo Gold, Mexico	48
Casamigos Blanco, Mexico	65

## WHISKEY

Johnnie Walker Red, Scotland	44
Johnnie Walker Black, Scotland	65
Glenfiddich 12, Scotland	75
Glenfiddich 15, Scotland	85
Glenfiddich 18, Scotland	125
Jameson, Ireland	52