



I L R I S T O R A N T E – N I K O R O M I T O

———— BVLGARI RESORT DUBAI ————

DINNER



Niko Romito, Chef Patron Ristorante Reale

3 Michelin stars · World's 50 Best Restaurants

Giacomo Amicucci, Chef Il Ristorante Niko Romito

2 Michelin stars · Bvlgari Resort Dubai

BVLGARI RESORT DUBAI · JUMEIRA BAY ISLAND · DUBAI

MENU NO. 001 · BVLGARI RESORT DUBAI

HOW TO READ THIS MENU

Every mark and code below appears beside a dish only when the house prints it.

DIETARY MARKS

 Vegan

THE LINE BENEATH A DISH

Lattuga glassata, crema di pinoli, pomodorini e misticanza (A)

Glazed lettuce, pine nut cream, cherry tomatoes and mesclun

Please inform your waiter on food allergies or any special dietary requirement.

THE ALLERGENS THIS MENU DECLARES

(A) Alcohol

OF THE PRICES

All prices are in AED inclusive of 10% service charge, 7% municipality fees and 5% VAT.

OF THE SOURCING

Our eggs are locally farmed in UAE. Our tuna has the certification of sustainable fishing (MSC). Our salads are selected from local farmers in UAE. Our herbs are locally cultured in UAE. Our chocolate comes from a sustainably sourced (B Corp certification) supplier.

LA CARTA

LA CARTA

	Scampo, lattuga, zenzero e gin (A) Langoustine, lettuce, ginger and gin	530
	Carpaccio di ricciola, cipolla di Tropea, origano e capperi Amberjack carpaccio with Tropea red onion, oregano and capers	260
	Carpaccio di manzo, colatura di alici e capperi Beef carpaccio, anchovy sauce and capers	240
	Ventresca di tonno arrostita con zucchine alla scapece Roasted tuna belly with zucchini in scapece style	290
☐	Lattuga glassata, crema di pinoli, pomodorini e misticanza (A) Glazed lettuce, pine nut cream, cherry tomatoes and mesclun	180
☐	Spaghetti e pomodoro Spaghetti with Niko Romito's signature tomato sauce	180
	Linguine di semola, astice e gamberi rossi Linguine, lobster and red prawns	290
	Tortelli di ricotta affumicata con zucchine, menta e salsa di Parmigiano Reggiano Smoked ricotta tortelli with zucchini, mint and Parmigiano Reggiano sauce	230
	Risotto alla Milanese (A) Risotto with saffron and Parmigiano Reggiano	180
	Spaghettoni, scampi, manteca, acciughe e maggiorana Spaghettoni with langoustines, manteca butter, anchovies and marjoram	260

LA CARTA

☐	Melanzana glassata con pomodorini e basilico Glazed eggplant, cherry tomatoes and basil	190
	Rana pescatrice arrosto con brodo di patate, capperi, salvia e zafferano tostato Roasted monkfish with potato broth, capers, sage and toasted saffron	360

☐ VEGAN

(A) Alcohol

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LA CARTA

LA CARTA • CONTINUED

	Cotoletta di vitello alla Milanese Milk fed veal Milanese style	380
	Agnello alla brace con peperoni di Carmagnola e salsa al prezzemolo (A) Charcoaled lamb with Carmagnola bell pepper and parsley sauce	590
	Tagliata di controfiletto di Wagyu alle erbe Grilled Australian wagyu sirloin steak with herbs	610
	Patate arrosto Roasted baby potatoes	60
	Fagiolini al vapore con olio extra vergine di oliva e limone Steamed green beans with extra virgin olive oil and lemon	60
	Melanzana in agrodolce Sweet and sour eggplant	60

 VEGAN

(A) Alcohol

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DOLCI

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Cioccolato e oro 90
Chocolate and gold

 Panna cotta, sorbetto di mandorle e fragole 90
Panna cotta, almond sorbet and strawberries

Babà al rum, con gelato al fior di latte e pesche (A) 90
Rum babà with fior di latte ice cream and peaches

Meringata al limone e dragoncello 90
Meringue, lemon mousse, lemon sorbet and tarragon

Tiramisù 90

Selezione di formaggi italiani 180
Italian cheese selection

Sorbetti e gelati 30 per scoop
Sorbets and ice cream

 VEGAN

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MENU VEGETARIANO

MENU VEGETARIANO

☐ Lattuga glassata, crema di pinoli, pomodorini e misticanza (A)

Glazed lettuce, pine nut cream, cherry tomatoes and mesclun

Tortelli di ricotta affumicata con zucchine, menta e salsa di Parmigiano Reggiano

Smoked ricotta tortelli with zucchinis, mint, and Parmigiano Reggiano sauce

☐ Spaghetti e pomodoro

Spaghetti with Niko Romito's signature tomato sauce

☐ Melanzana glassata con pomodorini e basilico

Glazed eggplant, cherry tomatoes and basil

Gelato alla ricotta di bufala con more ed aceto balsamico tradizionale

Buffalo ricotta cheese ice cream, blackberries and traditional balsamic vinegar

FIVE COURSES · PER PERSON

800

EXCLUSIVE WINE PAIRING

4000

This menu has to be ordered for the entire table.

☐ VEGAN

(A) Alcohol

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LA DEGUSTAZIONE

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Scampo, lattuga, zenzero e gin (A)

Langoustine, lettuce, ginger and gin

☐ Melanzana glassata con pomodorini e basilico

Glazed eggplant, cherry tomatoes and basil

Tortelli di ricotta affumicata con zucchine, menta e salsa di Parmigiano Reggiano

Smoked ricotta tortelli with zucchini, mint and Parmigiano Reggiano sauce

☐ Spaghetti freddi con pomodoro e basilico

Cold spaghetti with tomato and basil

Spigola al vapore, ricci di mare e salsa di patate

Steamed sea bass, sea urchins and potato sauce

☐ Lattuga glassata, crema di pinoli, pomodorini e misticanza (A)

Glazed lettuce, pine nut cream, cherry tomatoes and mesclun

Agnello alla brace con peperoni di Carmagnola e salsa al prezzemolo

Charcoal lamb with Carmagnola bell pepper and parsley sauce

Riso, vaniglia e fragole marinate (A)

Rice, vanilla and marinated strawberries

EIGHT COURSES · PER PERSON

1100

EXCLUSIVE WINE PAIRING

5000

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☐ VEGAN

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