SOLE

CONRAD ABU DHABI ETIHAD TOWERS

MENU

STARTERS & SALADS

LET'S BEGIN

We Got Beef
Lightly Seared Wagyu Striploin, Rich Clear Beef Brodo, Chiodini Mushrooms, Pickled Cipollini, Black Truffle Caviar

Che ForTuna!
Mediterranean Yellow Fin Tuna Tartare, Lemon Emulsion, Pickled Radish, Bruschetta of Vitello Tonnato Sorbet

A Naples Staple
Wood Fired Eggplant Parmigiana, Buffalo Mozzarella, Basil with Plenty of Sauce

Terra Mia
Sole Vegetable Soup, Spinach, Savoy Cabbage, Conchigliette Pasta, 24-Months Parmesan

Don't be Shellfish
Venetian Clams Sautee with Sicilian Datterino Pomodori, Garlic, Parsley, Sour Dough Crostoni

Made in Sud Fried Calamari
Crispy Calamari & Shrimps, White Mediterranean Baits, Proper Garlic Lemon Aioli

We need Antipasti
Beef Prosciutto, Creamy Burrata, Frittura All Italiana, Bruschetta, Mamma's Cured Eggplant

SALADS

Amalfi Polpo Salad
Grilled Octopus, Green Endives, Baby Potatoes, Frisee Lettuce, Pesto Rosso, Zesty Ricotta

Giardiniera
Broccolini Baresi, Balsamic Marinated Heirloom Tomatoes, Artichokes, Sour Dough Bread Chips, Roasted Peppers Dressing

Classy Caprese
Buffalo Mozzarella, Stuffed Italian Tomato, Balsamic Marmalade, Basil Oil

Let's Endive In
Baby Spinach, Endive, Crisp Pear, Toasted Walnuts, Gorgonzola Dolce Lombardo

300 gm Burrata
Served With Wood Fired Roasted Datterino Salad, Grilled Zucchini, Basil, Dried Oregano, Focaccia Chips

VEGETARIAN

(N) Nuts · (S) Seafood · (D) Dairy · (G) Gluten

STARTERS & SALADS

SALADS · CONTINUED

Ricotta Trio
Selection of Pesto and Nuts, Crispy Pancetta, Bread Chips, Cauliflower Chips

VEGETARIAN

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MAINS

MAIN LOVE

Cotoletta Milanese
Crispy Fried Veal Chop, With Two Amazing Side to Choose From Our Selections

Sea You Soon
Grilled Sea Bass, Cherry Tomato, Green Olive & Cipollini Salsa, Celeriac Puree, Shaved Bottarga

Bistecca Mia
Char-Grilled Rib Eye, Duck Fat Roasted Potatoes, Spicy Salsa Verde

Can't Do Without Tuna
Crispy Fried Veal Chop, With Two Amazing Side to Choose From Our Selections

Hot Chick
Grilled Chicken Leg and Thigh, Spicy Red Pepper Sauce, Grilled Asparagus, Smoked Goat Cheese

Costine Di Manzo
Slowly Braised Short Ribs, Potato Terrine, Broad Beans, Datterino Tomatoes

PASTA

Mamma Sofia's Paccheri
Paccheri Pasta, a Mouth-Watering Ragu of Beef Cheek and Confit Onion, Grana Padano Dop

Pomodo Trinity
Spaghetti Pasta, a Trio Combination of Yellow Pacchetelle, Corbarino & Piennolo Del Vesuvio Tomatoes, Loads Of Basil

Low and Slow
Tagliatelle Pasta, a Luscious 6-Hour Meat Ragu', Reggiano Dop Cheese, Basil

Can You Fish The Love Tonight
Mezzo Pacchero Pasta Di Gragnano, Mediterrenean Yellow Fin Tuna, Fiery Pepperoncino, Parsley

Caramelle
Stuffed Pasta, Baby Octopus Filling, Butternut Squash Purée, Squid Ink Aioli

Risotto & Scampi
Agnolotti Stuffed With Smoky Stracciatella Cheese, Silky Eggplant Puree, Saffron and Provolone Dolce Fondue

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MAINS

PASTA · CONTINUED

Squiddylicious Risotto
Cuttle Fish Ink Acquerello Risotto, Braised Langoustine, Lemon Foam, Colatura D'Alici

VINTAGE & CLASSIC PASTAS

Pasta e Patate
Potato Stew, Veal Pancetta, Smoked Provola, 24-Month Parmesan

Pasta al Forno
Wood Fired Baked Pasta with Meat Ragout, Bechamel, and Smoked Scamorza Cheese

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SIDES

SIDES

Crisp green salad, endive, mint, pomegranate, and parmesan flakes

Sautéed Spinach, Garlic Confit

Grilled Asparagus Sauce and Balsamic

Sautéed Broccolini, Confit Tomato, Roasted Almond

Home Fries, Truffle, Parmesan & Cracked Black Pepper

Roasted Rosemary Baby Potatoes, Smoked Sea Salt

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PIZZA

24 and famous PIZZA its culinary heritage and ancient art of flour milling developed over three generations.

MERGELLINA (RED OR YELLOW)
San Marzano Tomatoes, Fresh Mozzarella Cheese, 24 Months Parmesan, Basil

POSILLIPO
San Marzano Tomato Sauce, Oregano, Roasted Garlic

RIONE SANITA
Yellow Cherry Tomatoes, Eggplant Funghetto, Ricotta Cheese, Fresh Basil

CAPODIMONTE
Datterino Tomatoes, Smoked Fior Di Latte, Beef Prosciutto, Rocket Leaves, Parmesan Flakes

PIAZZA PLEBISCITO
6 Hours Beef Cheeks and Onion Ragu', Bocconcini Mozzarella, Pecorino Cheese

MATERDEI
Cream of Zucchine, Zucchine Scapece Style, Veal Pancetta, Provolone Cheese Shaves

QUARTIERI SPAGNOLI
San Marzano Tomatoes , Spanish Nardin Anchovies, Black Olives Taggiasche, Blue-Fin Balfego Tuna, Dried Oregano

SPACCANAPOLI
Ricotta Stuffed Crust, Veal Meat Balls, 24 Months Parmesan Flakes

FUORIGROTTA (BAKED OR FRIED)
Calzone Pizza, San Marzano Tomatoes, Mozzarella Cheese, Ricotta, Beef Salame, Basil

VOMERO *(N)*
Sweet Calzone Pizza, Nutella, Raspberry, Strawberry, White Chocolate Sauce, Mixed Berry Coulis

Add on's
Pepperoni, Mixed Veables|, Artichokes, Olive, Shrimp, Chicken, Crab Meat, Mushrooms

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DESSERTS

DESSERTS

Quick! Pick Me Up
A Light Vanilla Mascarpone, Savoiardi Biscotti, Punch of Espresso

Dreaming of Capri Island
Glamorous Dark Chocolate & Almond Caprese Torta, Glazed Peach, Blood Orange Sorbet

Trust Me, I'm From Napoli (For two)
The Real Deal Baba, Silky Italian Cream, Berries & Bling

Icy Hot
Lemon Zest Pastella Fried Sorbet, Chocolate Sauce, Fresh Berries

Sweet Ravioli
Ricotta Chocolate and Candied Orange Stuffed Ravioli, Hazelnut Mousse, Truffle Ice Cream

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DRINKS

APERITIVO

Campari, Aperol and Vermouths the trio that made Italian aperitivo celebrated around the world.

AMERICANO
Campari, Carpano Classico Vermouth, Topped with Soda

NEGRONI
Gin, Martini Rosso, Campari

NEGRONI SBAGLIATO
Campari, Carpano Classico, Prosecco

COCKTAILS

Travel restrictions? Not with our spritzes which will take you around this beautiful land.

MILANO SPRITZ
When in UAE and you need some time in Milan, be fashionable and have a Milano spritz. Aperol, Triple Sec, Prosecco

TIMO SPRITZ
There is no better time than walking in the Mediterranean wilderness. Pick up some wild thyme and enjoy it in your favourite spritz. Aperol, Thyme infused Sugar Syrup, Prosecco

PALERMO SPRITZ
A Refreshing flavourful cocktail that will take you to the streets of Sicily. Rosemary infused Aperol, Prosecco, Orange Juice, Sugar Syrup

THE ETERNAL SPRITZ
Like the Eternal City of Rome, this one will live forever. Campari, Aperol, Prosecco, Orange Wedge Sugar Syrup

GIN EXPERIENCE
Peach/Pear Infusion, Rosemary Infusion, Camomile Infusion

MOJITO ITALIANO
Shhhh!!! No one will know it is just lemonade? Malfy Gin, Lemon, Mint and Topped with Sprite

BELLINI PROSECCO
A classic from Venice. Homemade Peach Purée, Prosecco

ROSSINI PROSECCO
Homemade Strawberry Purée, Prosecco

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DRINKS

COCKTAIL ANALCOLICI

LOVE IN VENICE
Lemon Juice, Passion Fruit Purée, Mandarin Purée, topped with Soda

BASIL LEMONADE
Sliced Cucumbe, 4|5 Basil Leaves, Lemon Juice, Sugar Syrup

PEACH ICE TEA BASILICO
Silver Moon Tea, Peach Purée, Lemon Juice, Peach Sugar Syrup

FRUIT PUNCH
Orange, Mango, Pineapple, Lemon Juice

BIRRA

DRAUGHT BEER
Birra Peroni, Menabrea

BOTTLED BEER
Peroni (Italy), Corona (Mexico)

SOFT, JUICES & WATER

SOFT DRINKS

FRESH JUICE

STILL WATER
Acqua Panna, Italy, Al Ain, UAE

SPARKLING WATER
San Pellegrino, Italy, Al Ain, UAE

LA DOLCE VITA
Desserts in a Glass

TERI ME RUM SUE
Black Rum, Amaretto, Espresso, Topped with Baileys and Cream

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DRINKS

LA DOLCE VITA · CONTINUED

CAPPUCCINO MARTINI
Vodka, Baileys, Cream, Cocoa Powder

ESPRESSO MARTINI
Vodka, Kahlúa, Espresso and Sugar Syrup

CAFFÈ CORRETTO
How do they do it!! Have a perfectly brewed espresso, add a few drops of Grappa to the espresso cup, swirl like you know what you are doing and enjoy

CAFFÈ AFFOGATO
Vanilla Ice Cream, Espresso and Amaretto

AMARETTO CAFFÈ 60
Amaretto, Shot Espresso, Cream

DRINKS

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