

ESSENZA



"ESPERIENZA"

*Each dish thoughtfully prepared to take you on a journey through Italy's finest regions
An unforgettable dining experience that delights all your senses*

ANTIPASTI

Arancini Provola e Zafferano

Crispy saffron rice croquettes, molten provola cheese

Burrata Pugliese

Heirloom tomato salad, shallot
Taggiasca olive breadcrumbs

Vitello Tonnato

Chilled veal roast, tuna & caper sauce
quail eggs, capers, Grana Padano

PRIMI PIATTI

Cacio e Pepe

Pasta mista, Pecorino cheese, black pepper

SECONDI

Tagliata di Manzo Wagyu MB 4/5

Misticanza salad, peppercorn jus

DOLCE

Tiramisu della Casa,

OMR 25 per guest

Exclusively crafted for a minimum of two guests
Enhancing a refined shared dining experience

All charges are in OMR and subject to Service Charge and Taxes
(Service Charge 8%, Municipality Fees 5%, Tourism Fees 4%, and VAT 5%)

ESSENZA

ANTIPASTI

A curated selection of Italian starters, crafted to awaken the palate and begin the dining experience

VITELLO TONNATO ^{GF}	6.9	INSALATA RUCOLA E PERE ^{V D N}	4.8
Chilled veal roast, tuna & caper sauce quail eggs, capers, Grana Padano		Italian rocket salad, pear, pine nuts honey mustard dressing	
CARPACCIO DI MANZO ^{GF R D}	7.6	PARMIGIANA DI MELANZANE ^{GF V D}	5.8
Thin sliced raw Wagyu beef, frisee salad hazelnut dressing, Pecorino cheese		Fried sliced eggplant, buffalo mozzarella rich tomato sauce	
FRITTURA MISTA ^{SF F SH}	7.2	BURRATA PUGLIESE ^{D V}	7.4
Crispy deep fried, prawns, calamari seasonal vegetables		Heirloom tomato salad, shallot Taggiasca olive breadcrumbs	

PASTE FATTE A MANO

A selection of freshly handcrafted Italian pasta and Risotto

Prepared in-house using traditional techniques and premium ingredients

TAGLIATELLE ALL'ASTICE ^{SF D}	16.8	RAVIOLACCI ZUCCA ^{V D N}	11.8
Fresh tagliatelle, lobster, bisque cherry tomato sauce		Handmade green ravioli, silky pumpkin toasted almonds	
LASAGNA CLASSICA ^D	12.2	PACCHERI "SCIUÉ SCIUÈ" ^{D V}	8.2
Fresh pasta sheets, Wagyu beef ragù bechamel sauce, Grana Padano		Cherry tomato sauce, basil Parmigiano Reggiano sauce	
RISOTTO MILANESE con OSSOBUCO ^D	13.5	PAPPARDELLE ALL'ANATRA ^D	11.6
Braised veal shank, saffron, shallot butter, gremolata		Hand cut pappardelle pasta braised duck sauce, herbs	

PIZZE

MARGHERITA DOP ^{D V N}	9.8	SALMONE AFFUMICATO ^{N F}	13.9
San Marzano tomato sauce, buffalo mozzarella basil pesto		Smoked salmon, avocado, lemon mascarpone salmon caviar, dill	
WAGYU CARPACCIO ^{R D}	14.5	FUNGHI E TARTUFO ^{D V}	16.9
Parmigiano Reggiano fondue truffle oil, baby rocket leaves		Black truffle, smoked provolone portobello, stew leeks	

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SECONDI

GRANDI CLASSICI

Timeless Italian masterpieces

ABBACCHIO E POLENTA ^{D GF}

Braised, fall-off-the-bone Australian lamb shank
creamy parmesan polenta, herbs

13.8

COTOLETTA MILANESE TRADIZIONALE ^D

350gr crispy Italian veal chop, rocket salad
Parmigiano Reggiano shavings

21.8

TONNO SCOTTATO ^{NF}

Seared Omani tuna, herbed breadcrumbs
sweet onions, mixed vegetable caponata

12.4

FILETTO IN STILE ROSSINI ^{D GF}

200gr Australian A5 Wagyu fillet steak
foie gras, spinach, mashed potatoes, truffle

24.2

ESPERIENZA CARNE & GRIGLIA

Curated selection of premium grilled meats, perfect for sharing

WAGYU RIBEYE (MB 4/5) ^{GF}

Exquisitely marbled Wagyu, 400gr

38

WAGYU TOMAHAWK (MB 4/5) ^{GF}

A spectacular Wagyu masterpiece, 1.3kg

64.5

CONTORNI

INSALATA MISTICANZA ^{VG}

Mixed salad

3

PATATE RUSTICHE ^{V D}

Baked potatoes, butter, herbs

3

BROCCOLINI AGLIO E OLIO ^{VG}

Broccoli, olive oil, garlic, chili

3.4

VERDURE GRIGLIATE ^{VG}

Grilled seasonal vegetables

3

FUNGHI TRIFOLATI ^{VG}

Wild mushrooms, garlic, thyme

3.2

CAPONATA ^{VG}

Eggplant, tomato, celery, , olive oil

3.4

DOLCI

BABÀ TROPICALE ^{D V}

Mango & passion fruit infused baba

5.6

LIMONE ^{D V}

Lemon sorbet, lemon curd, milk foam

5.8

TIRAMISU DELLA CASA ^{D V}

Savoiardi biscuits, espresso, mascarpone cream
grated dark chocolate

5.9

PROFITEROLLES VANIGLIA

E CARAMELLO ^{D N V}

Light choux pastry puffs filled with vanilla
chantilly cream, warm chocolate fondant

5.2

Our fish, coffee and tea products are sourced from sustainably certified companies.

Vegan-friendly adjustments are happily made. Please inform your server of your needs.

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