

Italian cuisine has always been about more than what's presented on the plate. It is about gathering, sharing and enjoying the moment, deeply rooted in our culture as *La Convivialità*.

Our extraordinary chefs Luigi Stinga and Alessandro Mirabelli have brought you a contemporary perspective to this tradition, with dishes designed to be enjoyed together.

Benvenuti a Rocambolesco,

ROCAMBOLESCO

ANTIPASTI / STARTERS

Panzanella (v) (sl) 49

Tuscan crouton salad, Datterino
tomato essence, fennel

Rocambolesco Parmigiana (d) (sl) (v) 75

Baked eggplant parmigiana, scamorza fondue

Italian Garden (m) (sl) (v) 49

Baby gem, yellow friseè, tomato, green leaf salad

Peperone e Mandorla (v) (sl) (n) 55

Bell peppers in multiple consistencies,
almond, bergamot gel

Beetroot and Caprino (d) (sl) (v) (g) 59

Marinated beetroot, orange, caprino cheese,
puffed quinoa

Burrata (d) (sl) (v) 79

Puglia's burrata, tomato, pickled onion

Vitello Tonnato (g) (e) (sl) (f) (c) 75

Slow-cooked veal, tuna sauce, capers,
green sauce, veal jus

Yellowtail Crudo (f) (sl) (g) (m) (sy) 95

Mirin dressing, tarragon oil, pickled onion,
herb breadcrumbs

Beef Tartare (e) (sl) (m) (n) 95

Fassona beef tartare, classic condiments, hazelnuts

Prawn Carpaccio (s) (sl) 125

Sicilian Mazara red prawns, pineapple,
hint of vanilla, fermented chilli



NEAPOLITAN PIZZA

La Regina (g) (d) (v) (sl) 65

Tomato sauce, mozzarella, basil

Il Sud (g) (d) (sl) 80

Tomato sauce, mozzarella, nduja, burrata

QuattroperQuattro (g) (d) (n) (sl) (v) 95

Mascarpone cheese, mozzarella, gorgonzola,
scamorza, black truffle, dark grape gel

C'era Una Volta (d) (g) (n) (sl) (v) 75

Beetroot pickle purée, gorgonzola,
almond, rocket salad

Ripiena (g) (d) (sl) 85

Mozzarella, Roccaverano goat's cheese,
turkey ham



HOMEMADE PASTA

Spaghetti (g) (e) (v) (d) (n) 65

Piennolo's tomato sauce, tomato
pearl, basil

Tagliolini (f) (s) (sl) (g) (e) (d) 119

Seaweed, Veraci clams, lemon

Fusillone (g) (d) (e) (s) 165

Lobster bisque, lobster, basil sauce,
datterino tomato

Ravioli del Plin (g) (d) (e) (sl) (v) 99

Stuffed with potato, scamorza sauce, friarielli

Risotto (d) (n) (c) (sl) (g) 95

Morels mushroom, bone marrow sauce,
charcoal

Gnocco (g) (d) (e) (sl) 99

Gnocchi, white veal ragu, rosemary powder

All prices are in AED

(g) gluten (d) dairy (n) nuts (e) egg (sl) sulphite (f) fish (s) shellfish (tn) tree nuts (v) vegetarian (l) lupin (c) celery (sy) soya (m) mustard (ss) sesame

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

ROCAMBOLESCO

SECONDI / MAIN COURSES

Veal Milanese (g) (d) (e) (sl) 195

Rocket leaves, tomato confit, shaved parmesan

Sea bass (f) (sl) 155

Datterino tomato essence, roasted vegetable

Baby Chicken (g) (sl) (c) 125

Crush topinambur, Taggiasca olive,
chicken jus

Wagyu Ribeye (g) (d) (sl) (c) 250

Carrot sauce, kale, bone marrow butter

Veraci clams (f) (sl) (g) 185

“Old but gold” Souté with garlic, parsley,
chilli, marinara bite

SHARING IS CARING (Good for two)

Meatballs (sl) (g) (d) (e) 190

-HERITAGE- Tomato sauce, Pecorino cheese
fondue, charcoal

Pasta Mista (g) (d) (v) (sl) 180

Norma style, eggplant, tomato sauce, salty ricotta

Whole Seabass (sl) (f) 490

Salt baked, salad



CONTORNI / SIDE DISHES

Rocket salad (sl) (v) (m) 40

Rocket salad, cherry tomatoes

Leeks and Truffle (sl) (v) 45

Roasted leek, truffle vinaigrette dressing

Caponata (n) (sl) (v) 45

Sautéed eggplant, zucchini, onion, tomato,
pine nuts, basil

Truffle

Available upon request at an additional charge.

DESSERT TROLLEY

Babà (g) (d) (e) (n) (sl) 59

Neapolitan sponge cake, Chantilly cream,
Amarena cherry

Tiramisu (g) (d) (e) (n) 59

Cake of the Day (g) (d) (e) (n) 59

Gelato of the Day (g) (d) (v) (e) 35

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