

ESSENZA

Embark on a culinary journey through Italy.
Gather around our table and experience the true essence of Italian
cuisine, savoring comforting classics prepared with passion and
presented with elegance.

Our menu evolves with the seasons, ensuring a dynamic and ever-
evolving culinary adventure.
Share authentic dishes family-style in our warm and inviting atmosphere
and celebrate life's simple pleasures.



ESSENZA



CHEF'S SEASONAL SELECTIONS

Pizza alla Parmense ^D

*San Marzano tomato sauce, Fior di latte mozzarella, beef ham
sundried tomato, rocket salad, Grana Padano shaves*

16

Tagliatelle ai Funghi Porcini e Tartufo ^{V-D}

*Fresh Tagliatelle, porcini mushroom, truffle, shallot
butter, Parmigiano Reggiano*

14

Filetto in stile Rossini ^D

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

28

Pesca Melba ^D

Poached peach, raspberry sauce, vanilla ice cream

7



ESSENZA

ANTIPASTI

| | | | |
|--|----|--|----|
| Vitello Tonnato ^{D - GF} <i>Chilled veal roast, tuna and caper sauce, quail eggs capers, Grana Padano</i> | 9 | Frittura Mista all'Italiana ^{SF - S} <i>Crispy calamari, shrimp, sea bream spicy squid ink sauce</i> | 12 |
| Carpaccio di Manzo ^{GF - D - N} <i>Thin sliced Wagyu beef, radicchio salad hazelnut dressing, pecorino</i> | 10 | Polpo Mediterraneo ^{GF} <i>Sliced octopus, olives and potato salad basil mayonnaise, smoked tomato</i> | 10 |
| Insalata Rucola e Pere ^{N - V - D - GF} <i>Rocket and pear salad, honey mustard dressing pecorino, pine nuts</i> | 7 | Burrata Pugliese ^{V - D} <i>Heirloom tomato salad, shallot Taggiasca olives breadcrumbs</i> | 8 |



PRIMI PIATTI

| | | | |
|--|----|--|----|
| Cavatelli al Ragù di Polpo ^{SF} <i>Fresh Cavatelli, octopus ragù, onion, olives, capers</i> | 12 | Ravioli al Ragù d'Agnello ^D <i>Ricotta and spinach ravioli, lamb ragù, black truffle</i> | 12 |
| Risotto ai Funghi Porcini e Tartufo ^{D - GF} <i>Carnaroli rice, porcini mushroom, truffle, shallot Parmigiano Reggiano</i> | 16 | Lasagna Classica ^D <i>Fresh pasta sheets, Wagyu beef ragù bechamel sauce, Grana Padano</i> | 14 |
| Paccheri "Sciue Sciue" ^{V - D} <i>Cherry tomato sauce, basil Parmigiano Reggiano sauce</i> | 10 | Vellutata di Zucca in Crosta ^{V - D} <i>Pumpkin soup, vegetable broth, aromatic herbs cream, puff pastry</i> | 7 |

Linguine all'Astice ^{SF}
Linguine, lobster, bisque
PORTION FOR 2 GUESTS
48-HOUR NOTICE REQUIRED
42

ESSENZA

SECONDI

| | | | |
|---|----|---|----|
| Orata "all'Acqua Pazza" ^{GF - SF} | 18 | Cotoletta Milanese Tradizionale ^D | 22 |
| <i>Omani seabream fillet, parsley salad tomato and seafood stew</i> | | <i>350gr crispy Italian veal chop, rocket salad Parmigiano Reggiano shaves</i> | |
| Galletto Ruspante ^{D - GF} | 16 | Tonno Scottato | 14 |
| <i>Roasted French chicken salt-brined and dry-aged, Dijon mustard, herbs, paprika</i> | | <i>Seared Omani red tuna, herbed breadcrumbs sweet onions, mixed vegetable caponata</i> | |
| Carré d'Agnello Scottadito ^{D - GF} | 18 | Parmigiana di Melanzane ^{V - D} | 10 |
| <i>Grilled Australian lamb chops mashed potatoes, greens</i> | | <i>Fried sliced eggplant, buffalo mozzarella rich tomato sauce</i> | |

Tagliata al Pepe Verde ^D
400gr grilled Australian A5 Wagyu beef ribeye
INCLUDED A CHOICE OF 2 SIDE DISHES
38

CONTORNI

| | | | |
|--|---|---------------------------------------|---|
| Broccolini Aglio e Olio ^{GF - VG - S} | 4 | Patate Rustiche ^{D - V - GF} | 3 |
| <i>Sautéed broccoli, chili oil, garlic</i> | | <i>Baked potatoes, butter, herbs</i> | |
| Insalata Misticanza ^{GF - VG} | 3 | Verdure Grigliate ^{GF - VG} | 3 |
| <i>Mixed green salad, cherry tomato, balsamic dressing</i> | | <i>Grilled vegetables, EVO oil</i> | |

PIZZE

| | | | |
|---|----|---|----|
| 5 Formaggi ^{V - D} | 10 | Margherita ^{V - D} | 8 |
| <i>Fior di latte mozzarella, fontina, gorgonzola Grana Padano, ricotta</i> | | <i>San Marzano tomato sauce, fior di latte mozzarella burrata, basil, oregano</i> | |
| Norcina ^{V - D} | 16 | Piccante ^{D - S} | 10 |
| <i>Black truffle, fior di latte mozzarella, leeks, fontina portobello mushrooms</i> | | <i>San Marzano tomato sauce, fior di latte mozzarella spicy beef salami, smoked provola</i> | |

ESSENZA

DOLCI

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|--|---|--|---|
| Tiramisù della Casa ^D <i>Savoardi biscuits, espresso, mascarpone cream grated dark chocolate</i> | 7 | Semifreddo al Pistacchio ^{D - N} <i>Pistachio gelato, raspberry yogurt espuma, meringue</i> | 5 |
| Gianduja Piemontese ^{D - N} <i>Piedmont chocolate hazelnut chocolate sauce</i> | 6 | Panna Cotta al Caramello ^{N - D - GF} <i>Caramel sauce, toasted almonds, salt flakes whipped cream</i> | 5 |

VINI DA DESSERT

| | Glass | Bottle |
|--|-------|--------|
| Familia Torres, Floralis Moscatel Oro, <i>Moscatel</i> , Spain 2018 | 12 | 55 |
| DeBortoli, Noble One Botrytis Sémillon, <i>Sémillon</i> , Australia 2016 | | 95 |

CAFFÈ E TÈ

| | | | |
|-----------------|-----|---------------|-----|
| Espresso | 3 | Macchiato | 3 |
| Double Espresso | 3.5 | Cappuccino | 5 |
| Decaffeinato | 3 | Tea Selection | 3.5 |

DIGESTIVI DOPO PASTO

| | | | |
|-------------------------|---|--------------------|---|
| Limoncello Villa Cardea | 5 | Grappa Bottega | 5 |
| Fernet Branca | 8 | Sambuca Isolabella | 5 |

OUR CONTINUOUS SUSTAINABLE JOURNEY

We can assure that all our menu items, whether sourced locally or internationally, are the result of sustainable practices.

Should you require information regarding specific allergens present in our dishes, our staff will be pleased to assist you.

While we maintain the utmost care in our culinary practices, we are unable to guarantee the complete absence of allergens within our establishment.

D: Dairy - **GF:** Gluten Free - **V:** Vegetarian - **VG:** Vegan - **N:** Nuts - **SF:** Shellfish - **R:** Raw - **S:** Spicy

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