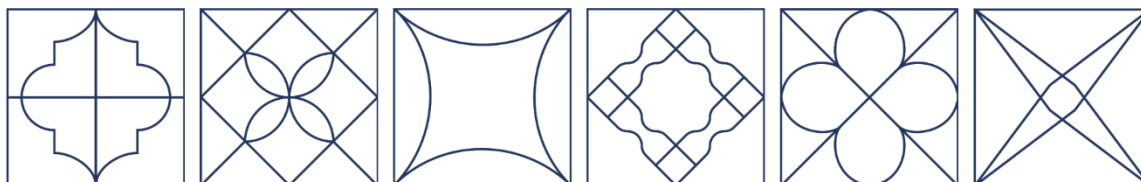


ESSENZA

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.

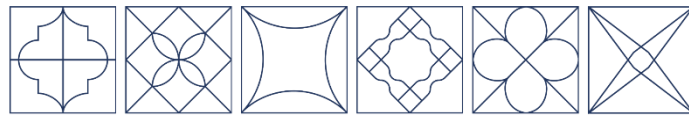
Our menu evolves with the seasons, ensuring a dynamic and ever-
evolving culinary adventure.
Share authentic dishes family-style in our warm and inviting atmosphere
and celebrate life's simple pleasures.



ESSENZA

ANTIPASTI

Parmigiana di Melanzane ^{D - GF - V} <i>Fried sliced eggplant, buffalo mozzarella rich tomato sauce</i>	6	Frittura Mista all'Italiana ^{F - SH - SP} <i>Crispy calamari, shrimp, sea bream spicy squid ink sauce</i>	12
Carpaccio di Manzo ^{D - GF - N - R} <i>Thin sliced Wagyu beef, frisée salad hazelnut dressing, pecorino</i>	10	Burrata Pugliese ^{D - V} <i>Heirloom tomato salad, shallot Taggiasca olive breadcrumbs</i>	8
Insalata Rucola e Pere ^{GF - V - N} <i>Italian Rocket salad, pear, honey mustard dressing pine nuts</i>	7	Tonno alla Crudaiola ^{GF - R} <i>Sliced raw Omani tuna, tomato concasse olives, fennel</i>	10



PRIMI PIATTI

Spaghetti allo Scoglio ^{SF - SH} <i>Mussels, prawns, octopus, cherry tomato sauce</i>	14	Fettuccine all'Agnello ^D <i>Fresh pasta, lamb ragù, parmesan fondue</i>	10
Risotto Funghi Porcini e Tartufo ^{D - GF - V} <i>Carnaroli rice, porcini mushroom, shallot, truffle Parmigiano Reggiano</i>	16	Lasagna Classica ^D <i>Fresh pasta sheets, Wagyu beef ragù bechamel sauce, Grana Padano</i>	14
Paccheri "Sciué Sciué" ^{D - V} <i>Cherry tomato sauce, basil, Parmigiano Reggiano sauce</i>	10	Aglio, Olio e Peperoncino ^{VG - SP} <i>Linguine, confit garlic, red chilli, EVO oil, parsley</i>	8

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

D: Dairy - **GF:** Gluten Free - **V:** Vegetarian - **VG:** Vegan - **N:** Nuts - **SF:** Seafood - **F:** Fish - **SH:** Shellfish - **R:** Raw - **SP:** 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%)

ESSENZA

SECONDI

Orata "all'Acqua Pazza" ^{GF - F - SH} 18 <i>Omani seabream fillet, parsley salad tomato and seafood stew</i>	Milanese di Pollo ^D 16 <i>Crispy chicken thigh, rocket salad Parmigiano Reggiano shavings</i>
Abbacchio e Polenta ^{D - GF} 18 <i>Braised, fall-off-the-bone Australian lamb shank creamy Parmesan polenta, herbs</i>	La Melanzana Fritta ^{VG - N} 10 <i>Golden crispy eggplant sundry tomatoes, walnuts</i>

Filetto in stile Rossini ^{D - GF}

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

28

VERDURE

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

PIZZE

Campagnola ^{VG} 8 <i>San Marzano tomato sauce, grilled vegetables EVO oil, oregano</i>	Margherita ^{D - V} 8 <i>San Marzano tomato sauce, Fior di Latte mozzarella, burrata, basil, oregano</i>
5 Formaggi ^{D - V} 10 <i>Fior di Latte mozzarella, fontina, gorgonzola Grana Padano, ricotta</i>	Piccante ^{D - SP} 10 <i>San Marzano tomato sauce, Fior di Latte mozzarella, spicy beef salami, smoked provola</i>
Frutti di Mare ^{D - N - SH} 14 <i>Tomato sauce, prawns, mussels, octopus, pesto</i>	Marinara ^{VG} 6 <i>Tomato sauce, garlic, oregano</i>

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ESSENZA

DOLCI

Tiramisù della Casa ^D <i>Savoardi biscuits, espresso, mascarpone cream grated dark chocolate</i>	7	Semifreddo al Pistacchio ^{D - GF - 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 ^{D - GF - N} <i>Caramel sauce, toasted almonds, salt flakes whipped cream</i>	5

Kunafamisù ^{D - N}

Pistachio and mascarpone cream, savoardi biscuits, Illy espresso, grated dark chocolate, kadayifi filo pastry

8

CAFFÈ E TÈ

Espresso	3	Macchiato	3
Double Espresso	3.5	Cappuccino	3.5
Decaffeinato	3	Tea Selection	3.5

OUR COMMITMENT TO SUSTAINABILITY

We ensure all our menu items, whether sourced locally or internationally, follow sustainable practices.

ALLERGEN INFORMATION

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 cannot guarantee the complete absence of allergens within our establishment.

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