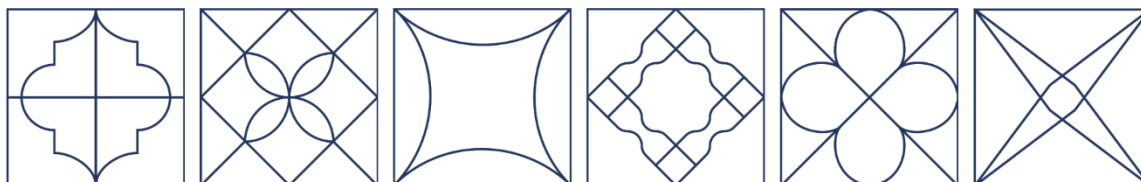


ESSENZA

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

Italian Comfort Flavors

Insalata Russa ^{SF - GF}

Soft boiled egg, caviar, roots vegetables, green string beans, light mayonnaise

10

Pizza di Pulcinella ^{D - F}

*San Marzano tomato sauce, Fior di Latte mozzarella, confit tuna in olive oil
red onions, capers, olives, oregano*

10

Tortellini in Brodo ^D

Roasted chicken-filled ravioli, clear chicken broth, Grana Padano

8

Abbacchio e Polenta ^{D - GF}

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

18

Polpo alla Luciana ^{GF - SF}

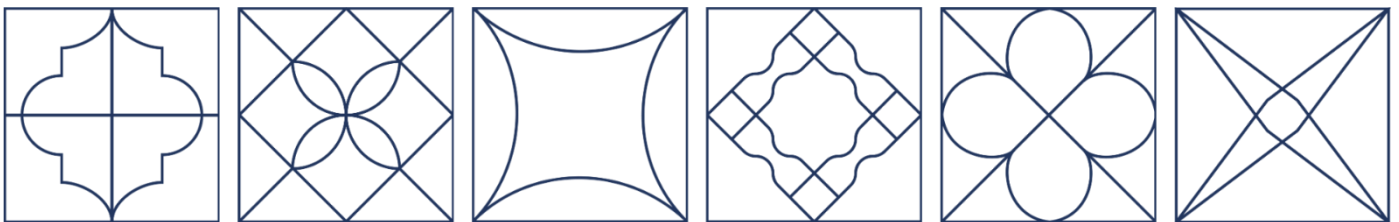
Slow cooked Octopus tentacle, cherry tomato sauce

15

Babà Panna e Fragole ^D

Neapolitan Babà, whipped cream, fresh strawberries

6



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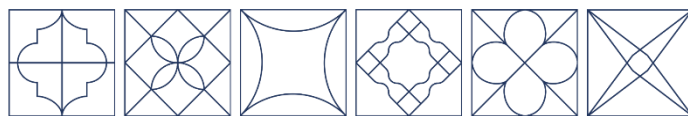
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ESSENZA

ANTIPASTI

Vitello Tonnato ^{D - GF - F} <i>Chilled veal roast, tuna and caper sauce, quail eggs capers, Grana Padano</i>	9	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	Polpo Mediterraneo ^{GF - SF} <i>Sliced octopus, potato and olives salad basil mayonnaise, smoked tomato</i>	10
Insalata Rucola e Pere ^{GF - V - N} <i>Italian Rocket salad, pear, honey mustard dressing pine nuts</i>	7	Burrata Pugliese ^{D - V} <i>Heirloom tomato salad, shallot Taggiasca olive breadcrumbs</i>	8
Parmigiana di Melanzane ^{D - GF - V} <i>Fried sliced eggplant, buffalo mozzarella rich tomato sauce</i>	6	Insalata Misticanza ^{GF - VG} <i>Mixed green salad, cherry tomato balsamic dressing</i>	4



PRIMI PIATTI

Rigatoni al Pesto ^{V - N - D} <i>Basil pesto, garlic, Grana Padano, and pine nuts</i>	8	Ravioli al Ragù d'Agnello ^D <i>Ricotta and spinach ravioli, lamb ragù, black truffle</i>	12
Risotto Funghi Porcini e Tartufo ^{D - GF - V} <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 "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

Tagliatelle all'Astice ^{SH} <i>Fresh tagliatelle, lobster, bisque, cherry tomato sauce</i> 19	Spaghetti allo Scoglio ^{SF - SH} <i>Mussels, prawns, octopus, cherry tomato sauce</i> 14
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SECONDI

Orata "all'Acqua Pazza" ^{GF - F - SH} <i>Omani seabream fillet, parsley salad tomato and seafood stew</i>	18	Cotoletta Milanese Tradizionale ^D <i>350gr crispy Italian veal chop, rocket salad Parmigiano Reggiano shavings</i>	22
Galletto Ruspante ^{D - GF} <i>Roasted French chicken salt-brined and dry-aged, Dijon mustard, herbs, paprika</i>	16	Tonno Scottato ^{N - F} <i>Seared Omani tuna, herbed breadcrumbs sweet onions, mixed vegetable caponata</i>	14
Carré d'Agnello Scottadito ^{D - GF} <i>Grilled Australian lamb chops mashed potatoes, greens</i>	18	La Melanzana Fritta ^{VG - N} <i>Golden crispy eggplant sundry tomatoes, walnuts</i>	10

Filetto in stile Rossini ^{D - GF} <i>200gr Australian A5 Wagyu fillet steak with foie gras spinach, mashed potatoes, truffle</i> 28	Tagliata al Pepe Verde ^{D - GF} <i>400gr grilled Australian A5 Wagyu beef ribeye</i> INCLUDED A CHOICE OF 2 SIDE DISHES 38
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VERDURE

Broccolini Aglio e Olio ^{GF - VG - SP} <i>Sautéed broccoli, chili oil, garlic</i>	4	Patate Rustiche ^{D - GF - V} <i>Baked potatoes, butter, herbs</i>	3
Insalata di Pomodori ^{VG} <i>Tomato salad, shallot dressing, basil</i>	3	Verdure Grigliate ^{GF - VG} <i>Grilled vegetables, EVO oil</i>	3

PIZZE

Campagnola ^{VG} <i>San Marzano tomato sauce, grilled vegetables EVO oil, oregano</i>	8	Margherita ^{D - V} <i>San Marzano tomato sauce, Fior di Latte mozzarella, burrata, basil, oregano</i>	8
Norcina ^{D - V} <i>Black truffle, Fior di Latte mozzarella, leeks, fontina, portobello mushrooms</i>	16	Piccante ^{D - SP} <i>San Marzano tomato sauce, Fior di Latte mozzarella, spicy beef salami, smoked provola</i>	10

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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

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

After-Dinner Drinks

Limoncello Villa Cardea Traditional Italian lemon liqueur	5	Grappa Bottega Italian grape pomace brandy	5
Fernet Branca Aromatic Italian bitter	8	Sambuca Isolabella Anise-flavoured liqueur	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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