



Despite the global phenomena of Italian restaurants, a little known fact is that there is no uniform Italian way of cooking.

From the braised beef and creamy risottos of Piedmont and the seafood and herb-inspired touches of Liguria, to the schnitzel and dumpling fare of Alto Adige, Italian food is as different from region to region as the people are.

Which is precisely the inspiration for Pane Caldo.

A very different Italian
Because all Italians are different.

Antipasti/ Starters

Cold Antipasti

	Dhs.	
<i>Olive Marinate</i> , mixed marinated olives (v)	20	
<i>Zucchini Trifolate</i> , marinated grilled zucchini, fresh oregano and roasted garlic (v)	16	
<i>Bresaola e Grana</i> , paper thin slices of Bresaola drizzled with olive oil and topped with freshly shaved parmesan cheese	25	
<i>Caponata</i> , Sicilian aubergine stew, fresh celery and black olives served with homemade crostini (v)	18	

<i>Caprese</i> , fresh mozzarella, fresh tomato, homemade pesto and balsamic syrup (v)	45	
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Hot Antipasti

<i>Arancini al Burro</i> , baby mozzarella encrusted with saffron risotto (v)	29	
<i>Funghi Gratinati</i> , oven roasted Portobello mushrooms with goat's cheese, fresh oregano and sun-dried tomatoes (v)	34	

<i>Calamari Fritti</i> , lightly battered calamari and red bell mayonnaise	23	
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<i>Asparagi e Roca</i> , char-grilled fresh asparagus, rocket and freshly shaved parmesan (v)	26	
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<i>Gamberi all'aglio</i> , char-grilled king prawns, garlic, fresh red chili and oven dried plum tomatoes	40	
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**Create your own "Antipasti Platter":
Choose any six different antipasti
from the list above for:
Dhs. 45 for one person,
Dhs. 85 for two persons or
Dhs. 150 for four**

Insalata/ Salad

	Dhs.	
<i>Insalata Ruculetta</i> , fresh rocket and parmesan with lemon (v)	22	

<i>Insalata Giulio Cesare</i> , crisp romaine lettuce, homemade Caesar dressing, char-grilled chicken, anchovies, parmesan flakes and crostini	28	
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<i>Insalata Tonnarella</i> , mixed salad, tuna, cannellini beans, baby potato, fresh basil, cherry tomato and olives with house balsamic vinaigrette	27	
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Zuppa/ Soup

<i>Minestrone</i> , authentic, homemade minestrone with fresh pesto, penne and seasonal vegetables (v)	23	
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<i>Zuppa di Pollo</i> , chicken and shallots with fresh cream and parmesan cheese	24	
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<i>Crema di Zucca</i> , creamy pumpkin and spinach with a touch of mascarpone (v)	19	
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Pasta, Gnocchi and Risotto

All of our pasta, gnocchi and risotto are made fresh from the finest ingredients. All are cooked to order.

	Dhs.		Dhs.
Risotto Boscaiola , rich creamy fresh asparagus and mushroom risotto (v)	45	Gnocchi Rugantino , fresh asparagus, fresh pesto, tomato and parmesan cheese with our homemade potato gnocchi (v)	44
Risotto Gorgonzola , chicken breast, green peas, gorgonzola and parmesan cheeses risotto	40	Bucatini Marinara , mixed seafood in a lightly spicy tomato sauce with Bucatini pasta	46
Risotto Pescatora , traditional mixed seafood risotto	39	Spaghetti Bolognese , classic rich meat and tomato sauce with fresh spaghetti	32
Spaghetti alla Ligure , prawns, fresh pesto, red chillies, black olives, rich homemade Napolitana sauce and spaghetti	42	Triangoli al Funghi , fresh mixed mushroom triangoli in a creamy basil sauce (v)	40
Pappardelle Siculiana , pine nuts, fresh tomato, basil, rich homemade Napolitana sauce and thick pappardelle pasta (v)	42	Ravioli con Salvia , homemade spinach and creamy ricotta ravioli tossed in a delicate sage butter (v)	36
Fusilli al Salmone , smoked salmon, onion, capsicum, light cream sauce and fusilli pasta	39	Lasagna Modenese , classic Italian meat lasagna with cream and tomato sauce, baked in our pizza oven	38
Caserecce alla Norma , aubergine, ricotta cheese, fresh red chillies, basil, roasted cherry tomatoes and Caserecce pasta (v)	36		
Maccheroni Ducale , fresh macaroni in a creamy chicken, mushroom and mascarpone sauce	39		
Paglia e Fieno all' Aragosta , lobster tail, homemade cherry tomatoes Napolitana sauce with touch of cream served with green and yellow tagliatelle	49		

Pizzas

All pizzas are made to order. To bring you an authentic experience our flour has been imported from Italy.

Our pizzas come in two sizes – 11 inch and 14 inch.

Our Red Pizzas

On our fresh crust with tomato sauce and mozzarella cheese

		Dhs.
	REG.	LRG.
<i>Margherita</i> , the classic red Italian standard with fresh basil (v)	34	44
<i>Vegetariana</i> , grilled aubergine, zucchini, garlic, red bell pepper and onion with basil pesto (v)	35	45
<i>Bufalina</i> , our basic pizza topped with sundried tomatoes, fresh basil, parmesan flakes and fresh mozzarella (v)	48	58
<i>Genovese</i> , grilled prawns, fresh red chillies and fresh pesto	44	54
<i>Quattro Stagioni</i> , pepperoni, grilled chicken, beef sausage, artichoke and red bell pepper	36	46
<i>Ai Formaggi</i> , a four cheese pizza with mozzarella, gorgonzola, provola and parmesan (v)	39	49
<i>Michelangelo</i> , char-grilled chicken, mushrooms, mozzarella, and provola cheeses	36	46
<i>Marinara</i> , mussels, prawns and calamari with garlic confit	40	50
<i>Romana</i> , pepperoni, mozzarella and pecorino cheeses with fresh basil	36	46

Our White Pizzas

Our fresh crust with rich cream sauce

		Dhs.
	REG.	LRG.
<i>Siciliana</i> , provola and pecorino cheeses, cherry tomatoes, fresh basil and crushed black pepper (v)	32	42
<i>Raffaello</i> , char-grilled chicken, asparagus and mushrooms, with mascarpone and fresh pesto	38	48
<i>Forestiera</i> , artichoke, mushroom, capsicum, mascarpone and goat's cheese (v)	36	46
<i>Provolina</i> , provola cheese, mascarpone, thin slices of roasted potato and fresh rosemary (v)	34	44
<i>Giuseppe</i> , pepperoni, fresh basil, mozzarella and pecorino cheeses	36	46

Our Calzones

A fresh pizza, folded into a pocket, filled with a selection of fine ingredients and baked in our pizza oven

<i>Capri</i> , spinach, hot salami, tomato sauce, fresh egg, ricotta, provola and mozzarella cheeses	36
<i>Boscaiola</i> , mushroom, artichoke, bell pepper, zucchini, aubergine, tomato sauce and goat's cheese (v)	34
<i>Ischia</i> , mussels, prawns, calamari, crabmeat, capers, tomato sauce and mozzarella cheese	44
<i>Monte Bianco</i> , chicken breast, spinach and mushrooms on a creamy mascarpone base with fresh pesto and olives	41

Carni e Pesci/ Meat and Fish

	Dhs.
<i>Pollo Biancaneve</i> , grilled chicken breast topped with fresh tomato and mozzarella. Accompanied with spaghetti with a mildly spiced garlic sauce	48
<i>Agnello all Aglio</i> , char-grilled lamb chops served with mashed potatoes, sautéed vegetables and a lemon garlic dressing	67
<i>Manzo agli Asparagi</i> , grilled beef fillet steak, served with roasted vegetables and asparagus sauce	62
<i>Cernia ai Ferri</i> , grilled fresh haddock fillet, mixed salad and saffron dressing	64
<i>Salmone alle Mandorle</i> , grilled salmon fillet accompanied with green tagliatelle and almond butter creamy sauce	58
<i>Gamberi alla Leonardo</i> , char-grilled shrimp, roasted capsicum, sautéed vegetables and caper butter sauce	68

Desserts

	Dhs.
<i>Tiramisu</i> , traditional Italian dessert made with lady fingers, mascarpone, cocoa and espresso	28
<i>Fragole Trifolate</i> , fresh chilled strawberries tossed in balsamic vinegar served with lemon and mint sorbet	22
<i>Cannoli</i> , handmade "Cannoli Sicilian" stuffed with ricotta and candied fruit with vanilla ice cream	22
<i>Vesuvio</i> , dark chocolate fondant, served with chocolate ice cream	31
<i>Macedonia</i> , chilled fresh fruit infused with spices, served with mint jelly	18
<i>Panna Cotta</i> , home style vanilla panna cotta with strawberry	22
<i>Gelati</i> , choose from: vanilla, chocolate and strawberry	25
<i>Sorbetti</i> , choose from: lemon & mint or mascarpone sorbets	25
<i>Cantuccini</i> , traditional home made Tuscan biscuits, try them with coffee.	12

(v) Suitable for vegetarians