

**BELLA
BOCCA**

F O O D



ANTIPASTI - STARTER

BRUSCHETTA AL POMODORO (VG) 70

Sourdough bread, datterino tomato, Sicilian oregano, basil, EVOO

FRITTURA DI CALAMARI E GAMBERI (S) 105

Deep fried baby squid, shrimps, lemon garlic aioli

BRESAOLA 105

Air dried beef, rucola salad, parmigiano, crispy shallots, balsamic caviar

CARPACCIO DI MANZO E TARTUFO (N) 95

Beef carpaccio, hazelnuts, black truffle mayo, EVOO

CRUDO DI GAMBERO ROSSO (S) 130

Red shrimps from Mazara del Vallo, citrus virgin olive oil, maldon salt, black pepper

PARMIGIANA DI MELANZANE (V) 75

Baked eggplant layered with San Marzano tomato sauce, parmigiano, smoked mozzarella

POLIPO ALLA GRIGLIA 105

Grilled octopus, new potatoes, saffron potato foam, semi dried taggiasca olives

CATALANA DI TONNO 95

Sardinian antipasto of tuna fillets, cherry tomatoes, onions

BURRATA (V) 115

Cow milk burrata, heirlooms tomato, basil oil, pane carasau

V - Vegetarian | VG- Vegan | N - Nuts | S - Shellfish

If you have any food allergies, please alert your server prior to ordering as the dishes may contain traces of allergen. Consumption of raw or undercooked protein, seafood or poultry products like eggs may increase your risk of food-borne illness. Further information is available upon request.

All prices are in AED and inclusive of 10% service charge
7% Municipality Fee | 5% VAT

INSALATE - SALADS

INSALATINA DI ASTICE (S)

145

Poached lobster, avocado, asparagus, lemon reduction

INSALATA BELLA BOCCA (VG)

105

Mixed leaves, chicory, beetroot, orange, pumpkin seeds, figs, balsamic dressing

CAPRESE DI BUFALA (V)

95

Buffalo mozzarella, heirloom tomato, basil oil, garlic sourdough crostini

ZUPPE - SOUP

MINISTRONE (V,N)

55

Mixed vegetables soup, legumes, ditalini pasta, homemade broth, pesto croute

ZUPPA DI PESCE ALLA MEDITERRANEA (S)

85

Seabass, mussels, clams, prawns, garlic tomato fish stock, garlic focaccia

V - Vegetarian | VG- Vegan | N - Nuts | S - Shellfish

If you have any food allergies, please alert your server prior to ordering as the dishes may contain traces of allergen. Consumption of raw or undercooked protein, seafood or poultry products like eggs may increase your risk of food-borne illness. Further information is available upon request.

All prices are in AED and inclusive of 10% service charge
7% Municipality Fee | 5% VAT



PASTA E RISOTTO

All our pasta is cooked based on the Italian Tradition “**Al Dente**” literally translated as ‘to the tooth’, al dente is an Italian term used to describe the ideal consistency of pasta (and rice) when cooked. Al dente pasta is firm when bitten without being hard or chalky.



CACIO E PEPE (V)	105
Spaghetti pasta, pecorino, pepper sauce	
PENNE RAGU DI ANATRA	95
Penne pasta, San Marzano tomato sauce, duck ragu, onion, carrots, celery	
BUCATINI ALLA CARBONARA	95
Bucatini pasta, veal bacon, eggs, pecorino, parmigiano, and black pepper	
SPAGHETTI ALLE VONGOLE (S)	120
Spaghetti pasta, Veraci clams, cherry tomato, garlic, parsley	
CULURGIONES AL POMODORO (V)	105
Sardinian stuffed pasta with potato and mint, tomato basil sauce	
LINGUINE NERO DI SEPPIA (S)	110
Squid ink linguine pasta, baby squid, bottarga, cherry tomatoes	
RISOTTO FUNGHI E TARTUFO (V)	120
Carnaroli rice, wild mushrooms, parmigiano, butter, black truffle	
TROFIE AL PESTO DI BASILICO (V,N)	85
Trofie pasta, cherry tomato, basil pesto sauce	
LASAGNA	85
Classic Italian lasagna, slow cook beef bolognese sauce, bechamel, parmigiano, mozzarella	

V - Vegetarian | VG- Vegan | N - Nuts | S - Shellfish

If you have any food allergies, please alert your server prior to ordering as the dishes may contain traces of allergen. Consumption of raw or undercooked protein, seafood or poultry products like eggs may increase your risk of food-borne illness. Further information is available upon request.

All prices are in AED and inclusive of 10% service charge
7% Municipality Fee | 5% VAT

SECONDI - MAIN COURSE

CARNE - MEAT

COSTATA ALLA GRIGLIA 225

Grilled 300gr wagyu rib eye, roasted potato wedges, mushrooms sauce

POLETTO COTTO IN FORNO 155

Marinated corn-fed baby chicken, grilled asparagus, chicken jus

COSTINE DI AGNELLO IN CROSTA ALLE ERBE (N) 210

Herbs pistachio crusted lamb chop, caponata, rosemary jus

COTOLETTA ALLA MILANESE 220

Breaded milk fed veal rack cooked in clarified butter, rocket salad

V - Vegetarian | VG- Vegan | N - Nuts | S - Shellfish

If you have any food allergies, please alert your server prior to ordering as the dishes may contain traces of allergen.
Consumption of raw or undercooked protein, seafood or poultry products like eggs may increase your risk of food-borne illness.
Further information is available upon request.

All prices are in AED and inclusive of 10% service charge
7% Municipality Fee | 5% VAT



PESCE - FISH

BRANZINO AL CARTOCCIO	210
Whole seabass, cherry tomato, taggiasca olives, lemon, basil oil	
GAMBERONI ALL GRIGLIA (S)	225
Grilled jumbo prawns, citrus herb dressing	
DENTICE AL TIMO E LIMONE	195
Red snapper fillet, capers, Taggiasca olives, thyme lemon butter	

SHARING - GOOD FOR 2 PEOPLE

FREGULA SARDA AI FRUTTI DI MARE (S)	210
Sardinian cous cous, prawns, clams, mussels, calamari, octopus, herb oil	
TRIS DI PASTA	195
Degustation of three of chef's signature pasta	
SELEZIONE DI FORMAGGI	115
Selection of fresh and hard Italian cheese, cotognata, cheese cookies, fresh focaccia bread	
IMPEPATA DI COZZE (S)	185
1 kg of Mediterranean mussels, black pepper, lemon	

CONTORNI - SIDES DISH

INSALATA MISTA (V)	50
Mesclun lettuce, rucola, tomatoes, cucumber, olive oil	
PATATINE FRITTE AL TARTUFO (V)	60
Truffle fries	
VERDURE SALTATE (VG)	55
Sautée mix seasonal vegetables	
PATATE AL FORNO (VG)	50
Roasted potato wedges	

V - Vegetarian | VG- Vegan | N - Nuts | S - Shellfish

If you have any food allergies, please alert your server prior to ordering as the dishes may contain traces of allergen.
Consumption of raw or undercooked protein, seafood or poultry products like eggs may increase your risk of food-borne illness.
Further information is available upon request.

All prices are in AED and inclusive of 10% service charge
7% Municipality Fee | 5% VAT

PIZZAS

All our pizza are cooked in wood fired oven in Neapolitan style and made with premium quality Italian ingredients.

MARGHERITA (V)

80

San Marzano tomato sauce, mozzarella fior di latte, basil

DIAVOLA

85

San Marzano tomato sauce, mozzarella fior di latte, parmigiano, basil, spicy beef salami

BUFALINA (V)

90

San Marzano tomato sauce, mozzarella di bufala, basil, EVOO

CAPRICCIOSA

85

San Marzano tomato sauce, mozzarella fior di latte, parmigiano, artichokes, mushrooms, black olives, turkey ham

TONNO E CIPOLLA

90

San Marzano tomato sauce, mozzarella fior di latte, tuna chunks, onion, garlic confit

PIZZA PORCINI E TARTUFO (V)

135

Mozzarella fior di latte, garlic sauteed porcini mushrooms, truffle sauce, fresh black truffle shavings

V - Vegetarian | VG- Vegan | N - Nuts | S - Shellfish

If you have any food allergies, please alert your server prior to ordering as the dishes may contain traces of allergen. Consumption of raw or undercooked protein, seafood or poultry products like eggs may increase your risk of food-borne illness. Further information is available upon request.

All prices are in AED and inclusive of 10% service charge
7% Municipality Fee | 5% VAT



BURRATA E ANATRA 110

San Marzano tomato sauce, burrata, home smoked duck ham, rocket leaves, cherry tomatoes

NAPOLETANA 85

Buffalo ricotta, mozzarella fior di latte, capers, olives, anchovies, ricotta

FRUTTI DI MARE (S) 115

San Marzano tomato sauce, mozzarella fior di latte, prawns, mussels, squids, octopus, onion, garlic, cherry tomato

BELLA BOCCA (N) 135

San Marzano tomato sauce, mozzarella fior di latte, wagyu beef coppa, scamorza, parmigiano, pesto, walnut oil

DOLCI - DESSERT

TIRAMISU (N) 45

Sweet mascarpone cream, espresso coffee, lady finger, dark cocoa powder

PANNA COTTA ALLA VANIGLIA 40

Berries compote

SEADAS 45

Semolina dumplings, cheese, honey

TORTA BELLA BOCCA AL LIMONE 45

Cream cheese, biscuits base, Amalfi lemon sauce

TORTA DELLA NONNA (N) 45

Short crust pastry, custard cream, pine nuts

RAFFAELLO 2.0 (N) 50

Spherical coconut almond truffle surprise

GELATI E SORBETTI 50

Selection of homemade ice cream and sorbet

V - Vegetarian | VG- Vegan | N - Nuts | S - Shellfish

If you have any food allergies, please alert your server prior to ordering as the dishes may contain traces of allergen. Consumption of raw or undercooked protein, seafood or poultry products like eggs may increase your risk of food-borne illness. Further information is available upon request.

All prices are in AED and inclusive of 10% service charge
7% Municipality Fee | 5% VAT