

ANTIPASTI

Polpo arrostito con gazpacho di pomodoro, patata marinata, spuma di sedano e cetriolo confit
Roasted octopus, tomato gazpacho, marinated potatoes, green celery foam, cucumber confit (G)

98

Vitello tonnato alla Quattro Passi
Slow cooked Vercelli veal, tuna mayonnaise, onion (G)

92

Signature

Tagliatella di calamaro, spuma di arancia, nero di seppia, caviale di balsamico, bottarga di muggine
This freshly prepared antipasti takes pride of place on Quattro Passi's menu throughout the year due to its popularity. The lightly prepared tagliatelle of squid is accompanied by mullet bottarga, orange foam and balsamic caviar

144

Carpaccio di manzo, parmigiano reggiano, tartufo estivo, rucola, maionese alla nocciola
Beef carpaccio, black truffle, Parmesan, rocket, hazelnut mayonnaise (D)(N)

98

Ricciola marinata, panzanella di pomodoro, chips di patata viola, salsa al limone
Marinated yellow tail, panzanella salad, purple potato chips, lemon dressing (D)(G)

92

Gambero rosso a vapore, salsa di pane e pomodoro, pompelmo, caviale di Oscietra, cremoso di burrata
Steamed red prawns, Oscietra caviar, tomato extract, grapefruit, liquid Burrata, croutons (D)(G)(S)

144

Carpaccio di astice blu, maionese di crostacei, barbabietola in agrodolce, gel di arancia
Lobster carpaccio, marinated beetroot, crustacean mayonnaise, orange gel (S)

155

Tartare di tonno, avocado, salsa al mango, limone, tonno disidratato
Tuna tartare, avocado, mango compote, Amalfi lemon, bonito (D)

98

Burrata, rucola, pomodoro di Sorrento
Fresh burrata, wild rocket, Sorrento tomatoes (D)(V)

102

Fiore di zuccina fritta, con fonduta di caciocavallo e pomodorini Vesuviani
Fried zucchini flower, Caciocavallo fondue, cherry tomatoes from Vesuvius (D)(G)(V)

92

Crudo di pesce del giorno
Degustation of seasonal raw fish (G)(S)

200

INSALATE

Insalata Quattro Passi con avocado, pomodorini e scaglie di Parmigiano Reggiano 36 mesi
Quattro Passi style salad with avocado, cherry tomatoes and 36-month-old Parmigiano Reggiano (D)(V)

68

Insalata con pomodori di Sorrento, cipolle di Tropea, tonno e pane croccante
Salad with Sorrento tomatoes Tropea onions, tuna, croutons (G)

68

Insalata verde con rucola, salsa yogurt, Grana Padano e mandorla salata
Rocket, yoghurt dressing, Grana Padano, salted almonds (D)(N)(V)

68

PRIMI PIATTI

Signature

Linguine alla Nerano

Serve up memories of Sorrento's stunning scenery with this signature recipe, named after the beach town in which it originated. This classic linguine dish allows the fresh zucchini flowers and 30-month old Parmigiano Reggiano to star. (D)(G)(V)

118

Risotto Carnaroli Riserva San Massimo, gamberi rossi, spuma agli agrumi

San Massimo Carnaroli rice, red prawns and citrus (D)(S)

102

Tagliatella alla Bolognese

Homemade tagliatella, Bolognese sauce (D)(G)

98

Signature

Ravioli Fumé, pomodoro Datterino, burrata liquida

Created by Chef Giuseppe for his nonna, this Capri-inspired smoked buffalo Mozzarella ravioli is topped with fresh Mediterranean tomatoes and Burrata cream. (D)(G)(V)

102

Fettuccine di grano arso, aglio, olio, peperocino, bottarga di muggine e vongole

Burned flour fettuccine, clams, garlic, olive oil, chilli, mullet bottarga (D)(G)(S)

108

Spaghetti di Gragnano, granchio reale e limone di Amalfi

Gragnano spaghetti, king crab, Amalfi lemon (D)(G)(S)

160

Signature

Agnolotti ripieni di ragu genovese, stracotto di manzo, basilico, provolone Podolico

This recipe was passed down from Chef Giuseppe's nonna to his mama before making it to Quattro Passi's kitchen.

Traditional Agnolotti pasta stuffed with Genovese beef stew and basil purée (D)(G)

102

Paccheri Faella di Gragnano con dentice rosso, Datterino, menta

A beautifully-prepared Neapolitan red snapper with Paccheri Faella of Gragnano cooked in our specially prepared snapper broth that will transport you straight to the Amalfi Coast (G)(D)

112

Gnocchi cacio e pepe, taleggio, tartufo nero

Gnocchi cacio pepe, Taleggio cheese, summer black truffle (D)(G)(V)

112

SECONDI PESCE

Branzino, scarola liquida, capperi, olive

Seared sea bass, escarole sauce, capers, olives

175

Salmone scottato e glassato, purea di spinaci,

cipolloto brasato, rafano rosso marinato

Pan seared salmon glazed with teriyaki, spinach purée, baby shallot, marinated red radish (G)

144

Orata, purea di porro, cipolla di Tropea

Sea bream, leek purée, Tropea onion (D)

165

Signature

Dentice rosso, caponata Siciliana, crema di patate e limone

Pan seared red snapper, Sicilian caponata, potato and lemon cream

175

Pescato del giorno cotto "all'acqua pazza"

o in crosta di sale

Catch of the day cooked "Acqua Pazza" style or salt crusted

515 per kilo

Contains: (A) Alcohol, (D) Dairy, (G) Gluten, (N) Nuts, (S) Shellfish, (V) Vegetarian

All prices are in UAE Dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge

All dishes are prepared in strict compliance to Halal requirements.

SECONDI CARNE

Anatra cotta a bassa temperatura, asparagi saute,
purea di zucca, fegato grasso, riduzione di liquirizia
Slow cooked duck breast, pan seared foie gras,
pumpkin purée, sautéed asparagus, liquorice (D)

180

Galletto in due portate, purea di pastinaca, indivia
belga, millefeuille di patate
Corn-fed chicken, parsnip purée, braised baby
endives, potato mille-feuille, jus (D)(G)

154

Signature

Filetto di agnello in crosta di cipolla bruciata,
costine scottata, purea di patate dolce,
zucchine e pistacchio
Our classic lamb loin with a smoky burnt onion
crust and traditionally prepared lamb chops,
sweet potato, baby zucchini
and pistachio (D)(N)

205

Guancia di manzo cotta a bassa temperature,
purea di broccoli, polenta fritta,
pepperoncino dolce
Slow cooked beef cheek, broccoli purée, fried
polenta, sweet peppers, veal jus (D)

170

Filletto di manzo alla Rossini, patate, fegato scottato,
verza, e salsa ai spugnole
Beef tenderloin Rossini style, potatoes, pan seared foie
gras, savoy cabbage, morel sauce (D)

225

Wagyu manzo 9 Australia alla griglia, insalata di
pomodoro datterino, cipolla caramellat
Wagyu striploin (Grade 9) grilled and glazed with
balsamic, Datterino tomato salad, caramelised onion

400

CONTORNI A SCELTA

Patate arrosto
Roasted potatoes

Patatine Fritte
French fries

Funghi
Sautéed mushrooms

Spinaci
Sautéed spinach

Fagiolini
Sautéed green beans

Verdure bollite
Steamed vegetables

38 each

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DOLCI

Pastiera napoletana, grano cotto, ricotta, crema pasticceria

Napolitan pastiera cake, cooked corn, Ricotta, custard cream (D)(G)

62

Mousse al mandarino, biscotto a vaniglia, sorbetto all' arancia

Mandarin mousse, vanilla tart, orange sorbet (D)(N)

62

Signature

Cremoso al cocco, cioccolato areato, sfera chiacciata a passion fruit

This is what happens when kitchen experiments go well. Enjoy the tangy flavours of the passion fruit sphere melt alongside the creamy coconut panacotta and puffed chocolate for a deliciously sweet and slightly tart dessert (D)

68

Cheesecake rivisitata, variazione di fragola

Revisited cheesecake, strawberry assortment (D)(G)

62

Trio di cioccolati

36% white chocolate, 38% milk chocolate, 52% dark chocolate, cacao sponge, passion fruit, caramel sauce (D)(G)(N)

68

Tiramisu

Mascarpone mousse, coffee biscuit, coffee ice cream (D)(G)(N)

62

Soufflé al cioccolato, vaniglia

Chocolate soufflé, fresh vanilla (D)(G)
(Please allow 25 minutes for the preparation)

62

Signature

Baba Napoletano

This traditional Neapolitan dessert is a firm favourite at large family gatherings across South Italy. Passed down from Chef Guiseppe's nonna, our recipe for this syrup cake is filled with custard cream and served with fresh fruit. Enhance the baba flavour with an additional 30ml shot of rum for a very classic taste (D)(G)

58

	30ml
Appleton VX	40 (A)
Havana Club 3 Años	50 (A)
Ron Zacapa Solera 23 Years	112 (A)

Selezione di piccola pasticceria (5 pezzi)

Selection of small pastries (5 pieces) (D)(G)(N)

58

Selezione di gelati e sorbetti

Ice cream and sorbet selection (D)

18 per scoop

Selezione di formaggi italiani

Italian cheese selection (D)(N)

98

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