

# **BASTA!**

## *Easter Brunch*

### **STARTERS TO SHARE**

#### **PIZZA E BASTA!**

Welcome 72-hour Fermented Neapolitan Pizza

#### **CRUDO DI TONNO**

Prepared with Lemon, Olive Oil, Sea Salt, Amalfi Lemon Zest (F)

#### **FRITTO MISTO**

Fried Baby Calamari, Shrimp, Sweet Potato Chips, Amalfi-Style Mayo (D)(E)(F)(G)(SF)

#### **PARMIGIANA DI MELANZANE**

Oven-Baked Eggplant, Mozzarella, Tomato Salsa, Fresh Basil (D)(E)(G)(V)

#### **BURRATA E POMODORI**

Burrata Fior di Latte, Datterino Tomatoes, Taggiasca Olives (D)(V)

#### **PANZEROTTI PUGLIESI**

Deep-Fried Pizza Dough Stuffed with Tomato and Mozzarella (D)(G)(V)

#### **CARPACCIO TONNATO**

Beef Carpaccio, Tuna Salsa, Rucola, Parmesan (D)(E)

### **MAIN COURSE**

CHOOSE ONE PER PERSON

#### **RISOTTO AI FRUTTI DI MARE**

Risotto Carnaroli Gran Riserva, Mediterranean Seafood (D)(SF)(V)

#### **ORECCHIETTE 5 POMODORI**

Orecchiette Pasta, Cooked with Five Varieties of Tomatoes, Dry Ricotta Cheese (D)(G)(V)

#### **SPAGHETTI AGLIO, OLIO, PEPERONCINO E VONGOLE**

Homemade Spaghetti, Garlic, Chili, Vongole, Parsley (F)(G)

#### **TAGLIATA DI MANZO RUCOLA E PARMIGIANO**

Black Angus Sliced Striploin, Arugula, Shaved Parmesan Cheese (D)

(D) Dairy (E) Egg (F) Fish (G) Gluten (SF) Shellfish (V) Vegetarian

All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT

## **BRANZINO ALLA PUTTANESCA**

Seared Seabass, Datterino Tomatoes, Taggiasca Olives, Capers, Baby Spinach (F)

## **GAMBERI ALLA GRIGLIA**

Grilled Prawns, Romesco Sauce (G)(SF)

## **CONTORNI**

SIDE DISH

## **PINZIMONIO**

Vegetable Crudités, Yogurt Dip (D)(V)

## **PATATE AL TARTUFO**

French Fries, Truffle Mayo (D)(E)(G)(V)

## **CIME DI RAPA AGLIO E OLIO**

Sautéed Turnips, Broccoli Leaves, Garlic, Chili, Olive Oil

## **DOLCI**

DESSERT

## **CAROSSELLO DI DOLCI**

Selection of Italian Desserts and Gelato

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### **BEVERAGE MENU**

#### **COCKTAILS**

##### **NEGRONI ANCESTRALE**

Gin, DIY Bitters, House Vermouth, Pét-Nat

##### **VALENTINO SPRITZ**

Lillet Rosé, Bubbly, Peach Soda

##### **EASTER STAR**

Vodka, Aperol, Passion Fruit, Vanilla, Lemon

##### **BASTA! PASCHA**

Gin, Peach Purée, Clarified Lime, Brown Sugar

##### **EASTER MARTINI**

Vodka, Coffee Liqueur, Espresso, Vanilla

#### **SPARKLING & WINES**

##### **SPARKLING**

Sea Change Prosecco | Italy

##### **WHITE**

Santa Carolina Vistaña Chardonnay | Chile

Da Luca Pinot Grigio | Italy

##### **RED**

Santa Carolina Vistaña Cabernet Sauvignon | Chile

Parés Baltà Mas Petit Organic Red | Spain

##### **SPIRITS**

Ketel One Vodka

Tanqueray Gin

Bacardi Rum

Dewar's White Label Whisky

##### **BEER**

Peroni Bottle

Birra Moretti Bottle

## **INNOCENT BAR SELECTION**

### **0.0% BUBBLY**

Sei Bellissimi Bellino Non-Alcoholic Sparkling Wine | Italy

### **0.0% BEER**

Bière Des Amis Blonde Beer | Belgium

### **0.0% SPIRIT**

Bax Botanics Sea Buckthorn

Bax Botanics Verbena

Wilfred's Aperitif

### **0.0% COCKTAILS**

French Impression – Bax Botanics Verbena, Raspberry, Pineapple, Non-Alcoholic Bubbly

Mimorosa – Raspberry, Rose, Lemon, Non-Alcoholic Bubbly

### **MOCKTAILS**

Bunny Fizz – Raspberry, Lime Soda

Virgin Piña Colada – Pineapple Juice, Coconut, Cream

### **SOFT DRINKS**

### **COFFEE / TEA**

### **JUICES**