

PIZZA

CAPRICCIOSA (D, G) • 160
Buffalo mozzarella, tomatoes, veal ham, button mushroom, Kalamata olives

PIZZA BREASOLA RUCOLA E PARMIGIANO (D, G) • 159
Mozzarella fiordilatte, tomatoes sauce, beef bresaola, rocket, sliced parmesan

PIZZA ESTATE (D, G,N) • 135
Buffalo mozzarella, rainbow cherry tomatoes, basil pesto

CINQUE FORMAGGI (D, G) • 155
Buffalo mozzarella, gorgonzola, parmesan, taleggio, burrata cheese

TARTUFATA (D, G, V) • 199
Mozzarella, fresh black truffle

DIAVOLA (D, G) • 170
Spicy beef salami, tomatoes, buffalo mozzarella

MARGHERITA (D, G, V) • 129
Mozzarella, tomatoes, basil, olive oil

BURRATA E ALICI (D, G, SF) • 179
Tomatoes, burrata cheese, Cantabrian anchovies, basil

CONTORNI

PATATE NOVELLE AL FORNO (V) • 50
Baked baby potato

PURÈ DI PATATE RATTE (D) • 50
Mashed "Ratte" potatoes

VERDURE GRIGLiate (V) • 50
Grilled vegetables

SPINACINI ALLA ROMANA (N, V) • 55
Roman-style sautéed spinach

ASPARAGI ALLA GRIGLIA (V) • 60
Grilled asparagus

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All the above prices are inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT

BELCANTO

RESTAURANT AT DUBAI OPERA

A LA CARTE MENU

@belcantodxb

CRUDO

TONNO ROSSO IN TACOS DI VERDURE
E MAIONESE PICCANTE (SF,SOYA,EGG) • 150
Red tuna in vegetable tacos and spicy mayonnaise

BRANZINO MARINATO CON LATTE DI TIGRE
AL FRUTTO DELLA PASSIONE (SF) • 130
Sea bass marinated in passion fruit tiger milk

CAVIALE

CAVIALE OSETRA (D, G, SF) • 655 30g / 1,100 50g
CAVIALE BELUGA (D, G, SF) • 960 30g / 1,600 50g

***Our caviar is served with potato blinis and sour cream**

CAPASANTA, MELONE, POMELO, VERBENA E
GEL AL LIME (SH) • 155
Scallop, melon, grapemole, verbena and lime jelly

SCAMPI CRUDI LIME E SALSA
MEDITERRANEA (SH) • 130
Raw langoustine, lime and mediterranean sauce

GAMBERO ROSSO CRUDO, SENAPE E MIELE
(SH) • 125
Mediterranea, raw red prawns

OSTRICHE

GILLARDEAU N°2 (SH) .
(150 / 3PCS) (290 / 6PCS) (550 / 12PCS)

INTRODUZIONE

INSALATA GIARDINO (V, S) • 95
Garden salad

PARMIGIANA DI MELANZANE (V, S) • 90
Eggplant parmigiana

BURRATA “BELCANTO” (D, G, V) • 160
“Belcanto” burrata

ASPARAGI, UOVO E CAVIALE (EGG,G) • 155
Asparagus, egg and caviar

POLPO AL VAPORE, CON MELA VERDE E
DAIKON (SF,S) • 125
Steam octopus, with green apple and white radish marinated

FRITTO DI CALAMARI, GAMBERI E BACCALÀ,
MAIONESE AL BASILICO (D, G, SF, SH) • 190
Fried calamari, prawns, cod fish

SELEZIONE DI FORMAGGI (D) • 129
Selection of Italian cheese with homemade
jam and honey

GRANCHIO REALE, AVOCADO, CAVIALE E
MAIONESE VEGANA ALLO YUZU (SH, SF) • 350
King crab, avocado, caviar, vegan yuzu mayonnaise

FEGATO GRASSO, GELATO ALL’ALBICOCCA
E GEL PASSION FRUIT PAN BRIOCHE (D,A) • 210
Foie gras.apricot ice cream and brioche bread

BATTUTA DI MANZO SERVITA IN MODO
CLASSICO (D, G, SF, SH, S) • 140
“Belcanto” beef tartare

VITELLO TONNATO (D, SF, S) • 130
Thinly sliced veal with tuna sauce and capers

CARPACCIO DI MANZO ALLA NIZZARDA
(D,SF,EGG) • 150
Beef carpaccio nicoise-style

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PASTA

LINGUINE AI FRUTTI DI MARE (G,SF,SH) • 225
Linguine with seafood

RISOTTO AI FUNGHI E TARTUFO NERO (D, V) • 195
Wild mushroom risotto, black truffle

RISOTTO RIVIERA AI GAMBERI ROSSI (D,SH) • 150
Risotto with pesto and red prawns

TROFIE AL PESTO DI BASILICO E BURRATA (D,G,N) • 155
Traditional trofie pasta from liguria with basil pesto

GNOCCHI ALLA SORRENTINA (D,SH) • 120
Sorrento style potato gnocchi with fresh tomato sauce,
mozzarella cheese and basil

CANDELE ALLA GENOVESE (DALLA CUCINA
CLASSICA NAPOLETANA) (D, G) • 185
Candle pasta, slow-cook beef, onions, pecorino cheese
(from the classic Neapolitan cuisine)

PIATTI PRINCIPALI DI CARNE

FILETTO DI VITELLO IN CROSTA DI PANE,
MOZZARELLA FIORDILATTE, E PORRO CANDITO
(D, G) • 225
Veal fillet in bread crust, fiordilatte mozzarella, caramelised
leek

POLLO ALLA DIAVOLA CON CARDONCELLI E
ASPARAGI (G) • 165
Chicken alla diavola with cardoncellie asparagus

TONNARELLI CACIO E PEPE (D, G, V) • 130
Tonnarelli pasta, pecorino cheese, black pepper

AGNOLOTTI AL BAGOSS CREMA DI PERE E
CRUMBLE DI NOCCIOLE (D, G, N) • 135
Bagoss cheese agnolotti, pear cream, hazelnut crumble

RAVIOLI CON RICOTTA DI BUFALA, SPINACI,
POMODORO CANDITO E MAGGIORANA (G, D) • 125
Ravioli with buffalo ricotta, spinach, candied tomatoes and marjorm

TAGLIOLINI AL BURRO, LIMONE DI SORRENTO E
CAVIALE (G, D,SF) • 210
Tagliolini with butter, sorrento lemon and caviar

PLIN ALL’ASTICE E ZUCCHINE (G, D,SF) • 165
Plin ravioli with lobster and zucchini

PIATTI PRINCIPALI DI PESCE

MERLUZZO AL VAPORE, FIORI DI VERDURE E
MAYO ALL’AGLIO NERO (D, SF, SOYA) • 210
Steamed cod, vegetable flowers and black garlic mayonnaise

CODA DI ROSPO ALLA PUTTANESCA, FIORE
DI ZUCCA E MELANZANA (SF) • 190
Monkfish alla puttanesca, pumpkin flower and aubergine

PESCE

PESCATO DEL GIORNO (SF, SH)
Fresh catch of the day from the sea food market
(Isolana, grilled, salt baked)

PLEASE ASK THE WAITER FOR ASSISTANCE

SPECIALITÀ ALLA GRIGLIA

Served with a choice of side dish

CHATEAUBRIAND • 599
500g tenderloin

TOMAHAWK • 855
1.2kg Tomahawk steak
* to be shared for 2 people

CARRÈ DI AGNELLO • 550
600g lamb rack

RIBEYE • 499
400g Ribeye

FILETTO DI MANZO • 295
250g beef tenderloin

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