



À LA CARTE MENU

www.robertosmuscat.com

ANTIPASTI

Tonno Battuto (E)(G)(R)

Yellowfin tuna tartare, avocado, wasabi cream

Manzo Carpaccio (D)(E)(R)

Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano, truffle mayo

Polpo (D)(S)

Slow-cooked roasted octopus, artichoke, cacio e pepe sauce

Fritto (E)(S)(G)

Golden fried calamari, prawns, zucchini, aioli, spicy tomato dip

Bolognese Arancini (E)(D)(G)

Rice ball with Bolognese Wagyu beef ragout, Cacio sauce & gravy

La Burrata (D)(V)(G)

Burrata cheese, Panzanella salad, tomato dressing, homemade sweet & sour pickled onion, cucumber, olives

Melanzana (D)(V)(G)

Smoked eggplant, Grana Padano cream, preserved tomato film, basil sauce

Insalata ai 4 Semi (N)(V)

Baby spinach, kale salad, orange, peanut, baby gem, seeds mix, agave dressing

Pesche e Caprino (N)(D)(V)

Goat cheese and peach salad, mix lettuce, rocket, aged balsamic dressing, pecan nuts, pomegranate

CAVIAR

Italy – Huso Huso Beluga (D)(E)(R)

Kaviari – Kristal (D)(E)(R)

Our caviar selection will be served with boiled yolks and egg whites, blinis, sour cream cheese, chives (D)(G)(N)(E)

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter. All prices are in OMR and are inclusive of 8% service charge, 5% municipality tax, 4% tourism fee and 5%VAT.

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PASTE E RISOTTO

Gluten-free pasta are available on request

Tagliolini Cacio & Pepe (D)(E)(V)(H)(G)

Homemade tagliolini pasta, Grana Padano & Pecorino creamy sauce, black pepper

Tortelli al Tartufo (D)(E)(G)(N)

Handmade tortelli filled with ricotta, spinach & nutmeg, light mascarpone & truffle sauce

Fettuccine Roberto's (S)(D)(H)(E)(G)

Handmade fettuccine, lobster, green asparagus, cherry tomatoes

Norcina di Angus (D)(G)

Fusilli pasta, Angus beef ragu, cacio sauce, mushroom, fresh herbs

Gnocchi al Pesto di Basilico 2.0 (D)(N)(V)(E)(G)

Basil pesto prepared at your table with liquid nitrogen with homemade gnocchi

Il Bosco (D)(V)(G)

Wild forest Portobello & Porcini mushroom risotto with black truffle

Cavatelli Broccoli & Pan Fritto (N)(Vegan)(G)

Homemade Cavatelli pasta, broccoli, "AOP" sauce, Apuglian crumbles

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PIZZE CROCCANTI

Pizza Roberto's (D)(G)(R)

Crispy dough base topped with raw beef carpaccio, wild rocket, Grana Padano shavings, black truffle

Pizza Musti (D)(G)(V)

Crispy dough base topped with burrata cheese, cherry tomatoes and wild rocket

PIZZE CLASSICHE

Pizza Bianca (D)(V)(G)

Napolitan style pizza, Fior di latte and Scamorza cheese, black truffle

Pizza Margherita (D)(V)(G)

Napolitan style pizza, tomato sauce, fior di latte and basil

Pizza Pra' (D)(V)(G)(N)

Napolitan style pizza, basil pesto, fior di latte and smoked provola

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SECONDI

Polletto (D)(G)(E)

Roasted spiced marinate chicken, bell pepper, Cacciatora croquette

Ossobuco alla Milanese (D)(G)

Saffron risotto, slow cook veal shank, gremolata

Bistecca di Tonno (G)

Seared citrus marinated tuna steak, sweet & sour Sicilian caponata

Cavolfiore (Vegan)(N)

Baked cauliflower steak, vegetables jus, black truffle

FROM THE GRILL

Agnello (D)

Charcoal grilled Australian lamb

Tagliata (D)

Charcoal grilled Australian sliced black angus tenderloin MB2+, 250g

Ribeye di Wagyu (D)

Charcoal grilled Australian wagyu, Grade 4/5, 300g

FISH DISPLAY

Kindly request your server regarding today's specials featured from our fish selection

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CONTORNI CALDI

Patate Arrosto (D)(V)

Roasted potatoes

Puree di Patate (D)

Mashed potatoes

Broccoli (V)

Sautéed broccoli

Asparagi (V)

Sautéed green asparagus

Vegetali alla Griglia (V)

Grilled seasonal vegetables

Cavolfiore gratinato (D)(G)(V)

Baked cauliflower with Grana Padano fondue

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