

STARTERS & SALADS

BRESAOLA with compressed sweet melon, bocconcini and mustard dressing	MS . D	7
BURRATA with grilled ciabatta, cherry tomato ragout and green olive jus	C . WD	9
BAKED PORTOBELLO MUSHROOMS, herb and shallot ricotta cheese and toasted garlic crumbs	C . WD	6
INSALATA ROMANA prepared tableside, baby gem lettuce, anchovy dressing, mini croutons and parmesan snow	C . WE . F . D . MS	5.5
INSALATA DI ZUCCHINI with goat cheese, lemon, mint and sweet honey dressing	MS . D	5
ARUGULA SALAD with baked cherry tomatoes, parmesan, roasted pine nuts and tossed with lemon balsamic dressing	C . W . D . NU . G . MS	5
OMANI TUNA CRUDO★ cucumber, citrus caper vinaigrette with a crisp Pane Carasau cracker	F . G . MS	7

SOUP

ROASTED TOMATO SOUP cream and sage oil	D . CE	4
TUSCAN SOUP chicken and mushroom soup	CE . ER . D . C . W	5.5

PASTAS & RISOTTOS

SPAGHETTI ALLA SCOGLIO Seafood mélange, garlic, chili and tomato sauce	C . W CR . E . F . CR . D	10	FUSSILI AL PESTO Basil, pine nuts, garlic and extra virgin olive oil	C . WE . NU . D	7.5
TAGLIATELLE ALLA BOLOGNESE Rich meat ragout	C . WE . D . CE	8	RISOTTO AI FUNGHI Arborio rice, wild mushrooms, parmesan	D	8
ROGATONI CACIO E PEPE Pecorino Romano cream and fresh ground black pepper	C . WD . E	7.5	RISOTTO ALLA MILANESE Traditional saffron risotto	D	8.5

SPECIALTY PASTAS

HAND-ROLLED SEAFOOD TORTELLINI★ Served on a light prawn bisque	CW . D . F . E . CE . CR . M	11
HOMEMADE PUMPKIN RAVIOLI With parmesan sage cream	C . W . D . E	9

MAIN COURSES

LOCALLY CAUGHT FISH FROM THE GULF OF OMAN

PESCE AL FORNO roasted king fish fillet with olives and tomatoes	M . F	13
ORATA AL FORNO whole seabream fish cooked with garlic, parsley, breadcrumbs, olive oil, lemon juice, thyme and rosemary	G . F	14
SHRIMP FRA DIAVOLO sautéed Omani prawns with a spiced tomato sauce	C . R	14
ALL FISH DISHES ARE SERVED SAUTEED POTATOES AND SEASONAL VEGETABLES		
OSSOBUCO ALLA MILANESE★ saffron risotto and Gremolata butter	D . SD	14
FILETTO DI MANZO grilled beef tenderloin with sautéed oregano vegetables and roast potatoes	D . SD	19
CHICKEN SCALOPPINI with mushroom and truffle sauce, buttered potatoes and market vegetables	D . CW	13
EGGPLANT PARMIGIANA fried and baked eggplant with tomato ragout, parmesan and buffalo mozzarella	C . WD . S	9

SOURDOUGH PIZZA’S

MARGHERITA tomato sauce, buffalo mozzarella, oregano and fresh basil	CW . D	7
ORTOLANA tomato sauce, buffalo mozzarella, scamorza, mixed grilled vegetables	CW . D	8.5
NAPOLI tomato sauce, buffalo mozzarella, anchovies, capers, olives, oregano	CW . F . D	9
4 FORMAGGI buffalo mozzarella, taleggio, gorgonzola, fontina cheese	CW . D	9
CAPRICCIOSA tomato sauce, buffalo mozzarella, artichokes, black olives, mushrooms, turkey ham	CW . D . SD	9.5
CALABRESE tomato sauce, buffalo mozzarella, beef soppressata, spicy nduja, taggiasca olives	CW . D . S . D	10
FRUTTI DI MARE tomato sauce, buffalo mozzarella, mixed seafoods	CW . CR . E . D	10.5

DESSERTS

TORTA CAPRESE★ Gluten free chocolate cake made with ground almonds	4.5	TIRAMISU C . WE . D	4
PISTACHIO Panna cotta	5	LIMONCELLO SORBET Limoncello liqueur, lemon sorbet (WITH ALCOHOL)	4.5
FRUTTA A FETTE With rosemary caramel	4.5	SELEZIONE DI GELATI E SORBETTI Selection of Ice Creams and Sorbets	2.5
		AFFOGATO Espresso shot poured over vanilla ice cream	2.5

YOUR MOMENTS MATTER. TAG @TOMATO_OMAN TO SPREAD THE FLAVOR

CW – Gluten (wheat | barley | oats | millet) | CR – Crustaceans | E – Eggs | F – Fish | PN – Peanuts | N – Tree nuts
D – Dairy | C – Celery | MS – Mustard | SS – Sesame | M – Mollusks | L – Lupin | S – Soybeans | SD – Sulphur dioxide.

All prices are inclusive of 8% service charge, 5% municipality tax, 4% tourism fee, and 5% VAT.