

ANTIPASTI

BURRATA D,V ★	7	INSALATA DI CESARE G,E,D,V	6
Local zucchini ribbons, roasted cherry tomatoes, lemon zest, mint, olive oil		Baby gem lettuce, sourdough croutons, crispy capers, Grana Padano, Caesar dressing	
FRITTO MISTO G,S,MO,E,D	8	PARMIGIANA DI MELANZANE G,D,V	6.5
Fried calamari, prawns, grilled lemon, herb aioli		Roasted eggplant, basil, bufala mozzarella, parmigiano, tomato sauce	
VITELLO TONNATO F,E,C,D	8.5	PROSCIUTTO E MELONE N	9
Roasted & chilled veal, pickled shallots, caper berries, tuna & caper sauce, olive oil		Beef prosciutto, seasonal melon, toasted pistachio, balsamic reduction	
ZUPPA DI PESCE DEL GOLFO S,MO,F,E,D	6.2		
Italian sea food soup, hammour, prawns, mussels, baby calamari, tomato & garlic broth			

PASTA E RISOTTI

SPAGHETTI AL POMODORO G,C,D,V	7	RAVIOLI ALL' ARAGOSTA G,E,D,S ★	10.5
Spaghetti, cherry tomato sauce, basil, olive oil		Omani lobster ravioli, tomato & basil sauce	
TAGLIOLINI CON SALSA DI TARTUFO NERO G,E,D,V ★	9.5	RISOTTO AI FRUTTI DI MARE G,D,MO,C,S	9.5
Handmade tagliolini pasta, black truffle butter cream sauce		Seafood risotto, Omani prawns, lobster, calamari, mussels, confit cherry tomatoes, lemon zest	
TAGLIATELLE CON RAGU G,E,D,C	8.5	RISOTTO AI FUNGHI PORCINI D,C,V	9
Handmade tagliatelle pasta, beef bolognese sauce		Porcini mushroom risotto, Grana padano	
TORTELLI DI RICOTTA E SPINACI AL BURRO E SALVIA G,E,D,V	8.5		
Handmade tortelli pasta, ricotta and spinach, Grana Padano, sage butter sauce			

PIZZE

MARGHERITA G,D,V	7	FILETO AL PEPE VERDE D	14.5
Tomato sauce, Fior di latte, fresh basil, olive oil		Angus beef filet, baby spinach, Madagascar green peppercorn sauce	
TONNO E CIPOLLA G,D,F	8	TREVALLY DEL GOLFO ALL' ISOLANA F,D,C	10.5
Tomato sauce, Fior di latte, tuna, red onion, fresh basil		Roasted Omani Trevally filet, cherry tomato, Taggiasca black olive, capers	
PROSCIUTTO E RUCOLA G,D	10	FILETO DI TONNO F,C,N,MD,SD	11.5
Beef prosciutto, Fior di latte, arugula, cherry tomato, Grana Padano		Roasted local tuna loin, winter squash caponata, pine nuts, lemon mint salsa verde	
FUNGHI PORCINI G,D,C,V	8.5	GAMBERONI REALI S	13.5
Wild porcini mushrooms, sliced potato, Fior di latte, Grana Padano		Grilled Omani jumbo prawns, cherry tomato, roasted garlic	
CALABRESE G,D ★	9	ROBESPIERRE ALLA MODA DELLO CHEF D ★	17.5
Tomato sauce, spicy beef 'nduja, Fior di latte, burrata, olives, red chili		Grilled Angus ribeye, arugula, capers, shaved Grana Padano, extra virgin olive oil	
		POLLETTO ALLA GRIGLIA	9.5
		Boneless herb marinated baby chicken, broccolini, chili & rosemary oil	

CONTORNI

PATATE AL ROSMARINO VG	3	INSALATA DI RUCOLA D,V	3
Roasted baby potatoes, rosemary and garlic		Wild rocket, shaved Parmigiano Reggiano, cherry tomatoes, lemon vinaigrette	
CAPONATA SICILIANA G,N,VG	3.5	BROCCOLLINI ALLA GRIGLIA VG	3.5
Seasonal squash, bell peppers, Taggiasca olives, capers, toasted pine nuts		Pan roasted, garlic, olive oil	

DOLCI

TIRAMISU G,D,E,V ★	4.5	TORTA GIANDUIA G,E,D,N,V	4.5
Ladyfinger biscuits, espresso coffee, mascarpone cream cheese, cocoa powder		Dark chocolate tart, pistachio	
SEMIFREDDO AL LIMONE CON LAMPONI G,D,E,V	5	SELEZIONE DI GELATI ARTIGIANALI E,D,N,SD,V	2.5
Semi frozen lemon mousse, fresh raspberries		Daily selection of homemade Italian gelato	
CHEESECAKE ALLA RICOTTA CON AMARENE G,D,E,N,V	5		
Baked ricotta cheesecake, Amarene cherries and almonds			

YOUR MOMENTS MATTER. TAG @TOMATO_OMAN TO SPREAD THE FLAVOR

S- Shellfish | C- Celery | E- Eggs | F- Fish | G- Gluten | L- Lupin | D- Dairy | MD- Mustard | MO- Molluscs
N- Nuts | P- Peanuts | SO- Soybean | SE- Sesame SD- Sulphur dioxide | V- Vegetarian | VG- Vegan

All prices include an 8% service charge, a 5% municipality tax, a 4% tourism fee, and a 5% VAT.