

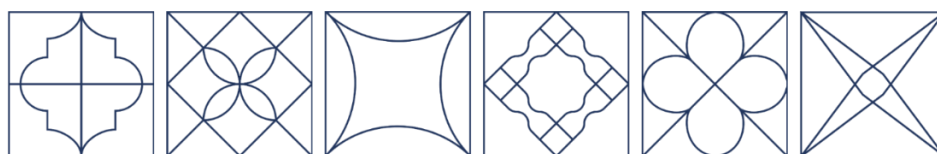
ESSENZA



Taste the true soul of Italy through authentic, seasonal dishes crafted with the freshest local ingredients.

At ESSENZA, we honor the Italian tradition of family-style dining where food graces the center of the table to be shared among friends and loved ones.

Experience the warmth, connection, and lively conversation that flows naturally when sharing a meal, the Italian way.



ESSENZA

ANTIPASTI

Vitello Tonnato ^{D - GF - F}	9	Frittura Mista all'Italiana ^{F - SH - SP}	12
<i>Chilled veal roast, tuna and caper sauce, quail eggs capers, Grana Padano</i>		<i>Crispy calamari, shrimp, red mullet fish spicy squid ink sauce</i>	
Carpaccio di Manzo ^{D - GF - N - R}	10	Polpo Mediterraneo ^{GF - SF}	10
<i>Thin sliced Wagyu beef, frisée salad hazelnut dressing, pecorino</i>		<i>Sliced octopus, potato and olives salad basil mayonnaise, smoked tomato</i>	
Insalata Rucola e Pere ^{GF - V - N}	7	Burrata Pugliese ^{D - V}	8
<i>Italian rocket salad, pear, honey mustard dressing pine nuts</i>		<i>Heirloom tomato salad, shallot Taggiasca olive breadcrumbs</i>	
Parmigiana di Melanzane ^{D - GF - V}	6	Tonno alla Crudaiola ^{GF - R}	10
<i>Fried sliced eggplant, buffalo mozzarella rich tomato sauce</i>		<i>Sliced raw Omani tuna, tomato concasse olives, fennel</i>	

Astice del Marinaio ^{SF - SH}

*Omani lobster, prawn, greens, cherry tomato juice, onion
frisella bread*

14

PRIMI PIATTI

Raviolone al Tuorlo Fondente ^D	12	Pasta, Patate, Provola e Tartufo ^{D - V}	12
<i>Ricotta and spinach raviolo, duck ragu, runny yolk</i>		<i>Pasta mista, potatoes, smoked mozzarella, truffle</i>	
Risotto Funghi Porcini e Tartufo ^{D - GF - V}	16	Lasagna Classica ^D	14
<i>Carnaroli rice, porcini mushroom, truffle, shallot Parmigiano Reggiano</i>		<i>Fresh pasta sheets, Wagyu beef ragu bechamel sauce, Grana Padano</i>	
Paccheri "Sciué Sciué" ^{D - V}	10	Aglione e Peperoncino ^{VG - SP}	8
<i>Cherry tomato sauce, basil, Parmigiano Reggiano sauce</i>		<i>Linguine, confit garlic, red chilli, EVO oil, parsley</i>	

Tagliatelle all'Astice ^{SH}

Fresh tagliatelle, lobster, bisque, cherry tomato sauce

19

Vegan-friendly adjustments are happily made. Please inform your server of your needs.

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All charges are in OMR and subject to Service Charge and Taxes

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SECONDI

Triglia "all'Acqua Pazza" ^{GF - F - SH} <i>Omani red mullet fish fillet, parsley salad tomato and seafood stew</i>	18	Cotoletta Milanese Tradizionale ^D <i>350gr crispy Italian veal chop, rocket salad Parmigiano Reggiano shavings</i>	22
Abbacchio e Polenta ^{D - GF} <i>Braised, fall-off-the-bone Australian lamb shank creamy parmesan polenta, herbs</i>	18	Tonno Scottato ^{N - F} <i>Seared Omani tuna, herbed breadcrumbs sweet onions, mixed vegetable caponata</i>	14
Filetto in stile Rossini ^{D - GF} <i>200gr Australian A5 Wagyu fillet steak with foie gras, spinach, mashed potatoes, truffle</i>	28	La Melanzana Fritta ^{VG - N} <i>Golden crispy eggplant sun-dried tomatoes, walnuts</i>	10

GRANDI TAGLI ALLA BRACE

Savor our finest Australian prime cuts, charcoal-grilled to perfection,
a true Italian sharing experience, crafted for memorable moments around the table.

TOMAHAWK	T-BONE	RIBEYE
Wagyu MB 4/5	Angus MB 2+	Wagyu MB 4/5
<i>Available from 1000g - OMR 6/100g</i>	<i>Available from 1000g - OMR 5.5/100g</i>	<i>Available from 400g - OMR 9.5/100g</i>

Steak weights may vary daily; listed weights are starting portions.
Served with your choice of two VERDURE and paired with flavoured salt, sauces and jus.

VERDURE

Broccolini alla Brace ^{GF - VG - SP} <i>Charcoal-cooked broccoli, chili oil, garlic</i>	4	Patate Rustiche ^{D - GF - V} <i>Baked potatoes, butter, herbs</i>	3
Insalata Misticanza ^{GF - VG} <i>Mixed green salad, cherry tomato, balsamic dressing</i>	3	Verdure Grigliate ^{GF - VG} <i>Grilled vegetables, EVO oil</i>	3

PIZZE

Campagnola ^{VG} <i>San Marzano tomato sauce, mixed vegetables EVO oil, oregano</i>	6	Marinara con Acciughe ^F <i>San Marzano Tomato sauce, anchovies EVO oil, garlic, oregano</i>	7
Margherita ^{D - V} <i>San Marzano tomato sauce, Fior di Latte mozzarella burrata, basil, oregano</i>	8	Piccante ^{D - SP} <i>San Marzano tomato sauce, Fior di Latte mozzarella spicy beef salami, smoked provola</i>	10

Pizza del Casaro ^{D - N}
Cheesemaker's pizza with mozzarella, gorgonzola, fontina, scamorza, truffle honey and walnuts
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DOLCI

Tiramisù della Casa ^D <i>Savoardi biscuits, espresso, mascarpone cream grated dark chocolate</i>	7	Meringata Italiana ^{D - GF} <i>Vanilla gelato, Italian meringue, fresh wild berries mixed berry compote</i>	5
Profiteroles alla Crema Chantilly ^{D - N} <i>Light choux pastry puffs filled with vanilla Chantilly cream, drizzled with warm chocolate fondant</i>	6	Semifreddo Mandorle e Arancia ^{D - N} <i>Delicate frozen almond and orange semifreddo house-made almond croquant, fresh orange</i>	5

VINI DA DESSERT

	Glass	Bottle
Familia Torres, Floralis Moscatel Oro, <i>Moscatel</i> , Spain 2018	12	55
DeBortoli, Noble One Botrytis Sémillon, <i>Sémillon</i> , Australia 2016		95

CAFFÈ E TÈ

Espresso	3	Macchiato	3
Double Espresso	3.5	Cappuccino	3.5
Decaffeinato	3	Hot Tea Selection	3.5

AMARI E DIGESTIVI

After-Dinner Bitters and Digestifs

Limoncello Villa Cardea Traditional Italian lemon liqueur	5	Grappa Bottega Italian grape pomace brandy	5
Fernet Branca Aromatic Italian bitter	8	Sambuca Isolabella Anise-flavoured liqueur	5

OUR COMMITMENT TO SUSTAINABILITY

We ensure all our menu items, whether sourced locally or internationally, follow sustainable practices.

ALLERGEN INFORMATION

Should you require information regarding specific allergens present in our dishes, our staff will be pleased to assist you. While we maintain the utmost care in our culinary practices, we cannot guarantee the complete absence of allergens within our establishment.

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