



ALISA

BY ENRICO CRIPPA

From  
Alba



To  
Doha



# ANTIPASTI

*Our icebreakers*

## VITELLO TONNATO *N*

slow braised veal eye round with tuna sauce, celery and capers

120

## BURRATA, CARPACCIO DI POMODERI E

### CIPOLLA ROSSA

burrata, heirloom tomatoes carpaccio, oregano, pickled red onions

120

## POLPO, PATATE E PEPERONE CRUSCO

roasted octopus, potatoes and spicy "crusco pepper" paprika

180

## TARTARE DI TONNO ROSSO AFFUMICATA *N*

smoked "balfego" tuna tartare with buffalo mozzarella sauce, spring onion and balsamic vinegar 25 years

190

## L'ORTO *V N*

lettuce roll with pine nuts, romanesco, jerusalem artichoke, asparagus

70

# PASTA E RISO

*Authentic Italian*

## GNOCCHI AL SUD

gnocchi, tomato sauce, mozzarella and parmigiano reggiano fondue

110

## MACCHERONI ALLA GENOVESE

maccheroni pasta with slow braised cooked beef chuck roll and pecorino cheese

150

## RIGATONI CON POMODORI GIALLI *V*

rigatoni with fresh yellow cherry tomato sauce

95

## AGNOLOTTI DEL PLIN AL SUGO D'ARROSTO

*"plin"* ravioli with roast gravy sauce

95

## RISOTTO AL FUNGHI

risotto with mushrooms

130

## SPAGHETTI AL RAGU DI SCAMPI, ARANCIA E FINOCCHIETTO

spaghetti with scampi ragu, orange and fennel seeds powder

200

# SOMETHING SPECIAL



*Discover our signature courses*

### DOHA 22 *N*

leaf salad citrus dressed, chickpeas flour and sauce, sesame  
chips, dates and pistachio

**100**

### PIZZA AL PADELLINO

"pizza in a pan" with pecorino, parmigiano, mozzarella and  
burrata cheese, red cherry tomato confit and rocket

**100**

### TAGLIONI BURRO E TARTUFO

tagliolini pasta with butter and truffle

black truffle **150**

white truffle **300**



# PESCI

*From the Mediterranean Sea to the Gulf*

## CAPELANTE, FUNGHI E SALVIA

scallops with mushrooms and sage

230

## BRANZINO E SPINACCHIO

roasted seabass, spinach, raisin, pine nuts sauce

300

## CALAMARO ALL'ARRABBIATA

breaded calamari ring with spicy sauce and chard

180

## ASTICE, ZUCCHINE E ZAFFERANO

lobster on the ember with zucchini, saffron sauce

450

# CARNI

*Scents from the countryside*

## MILANO ALTA

tall milanese veal chop according to the tradition

250

## CONTROFILETTO DI ANGUS, PESTO DI NOCCIOLE E BROCCOLETTI *N*

charcoal grilled angus beef striploin,  
pesto of hazelnuts and brocoletti

320

## SPALLA DI AGNELLO ZUCCA ARROSTO E RADICCHIO

lamb shoulder with roasted pumpkin puree, braised radicchio

180

## GUANCIA DI VITELLO BRASATA AL BAROLO, CAVOLO ROSSO DEL DESERTO *A*

barolo braised veal cheek with barolo jus and stewed  
red cabbage from the desert

190

# DESSERT



*There is always space for it!*

PANNA COTTA, ZENZERO E CARMELLO SPEZIATO

panna cotta with ginger, caramel and spices

55

SORRENTO *N*

lemon cake with almond ice cream, basil, lemon fused custard

60

GIANDUIOTTO GOLD, E FRUTTI ROSSI *N*

gold gianduia chocolate and red berries

70

TORTA DI MELE CANNELLA

apple cake, crispy apple chips and cinnamon ice cream

60

TIRAMISÙ

mascarpone cream, savoiardi biscuit and coffee sauce

65