



# À LA CARTE MENU

[www.robertosmuscat.com](http://www.robertosmuscat.com)

# I CRUDI BAR

## Ostriche Gillardeau No.3 (S)(R)

Freshly premium French shucked oysters served with shallot vinegar (upon availability)

## Ostriche Fine de Claire No.3 (S)(R)

Freshly French shucked oysters served with shallot vinegar (upon availability)

## Tonno Battuto (E)(G)(R)

Yellowfin tuna tartare, avocado, wasabi cream

## Carpaccio di Capasanta (S)(N)(G)(R)

Hokkaido scallops carpaccio, truffle ponzu, edamame, cashew nuts, confit mushroom

## Manzo Carpaccio (D)(E)(R)

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

## Rawberto's Grande Piatto (S)(N)(G)(R)

Red mazara prawns, tuna tartare, scallops carpaccio, oysters, daily catch fish ceviche, seafood salad

# CAVIAR

## Italy – Huso Huso Beluga (D)(E)(R)

Beluga caviar is sourced from the Russian sturgeon, a species capable of growing up to 8 meters in length and weighing over 3 tons.

## Kaviari – Kristal (D)(E)(R)

Caviar from sturgeon “Acipenser Schrenki” or “Dauricus Schrencki”. Simply beautiful, with a dark to golden amber color. Rich and complex flavors with a final note of almond

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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# ANTIPASTI

## Panzanella di Mare (S)(G)

Seafood salad with cuttlefish, shrimps, octopus, potato, tomatoes, olives, capers, sour onion, grilled bread croutons and Salmoriglio

## 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

## Plin Croccanti (E)(D)(G)

Crispy ravioli with slow-cooked Genovese beef ragout, sour onion bearnaise

## La Burrata (D)(V)(N)

Burrata cheese, tomatoes, homemade pickled vegetables, basil pesto

## 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

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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

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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

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## SECONDI PESCE

### Branzino (D)

Seared seabass, baby kale, verjus & cappers sauce, smoked violet eggplant pure

### Bistecca di Tonno (G)

Seared citrus marinated tuna steak, sweet & sour Sicilian caponata

## FISH DISPLAY

### Gamberone (S)

Grilled tiger prawns, served with vegetables

### Gambero di Mazara (S)

Mazara red shrimps, raw or sauté with cherry tomatoes & basil

### Astice (S)

Chargrilled Canadian lobster served with grilled vegetables

### Pescato del Giorno

Catch of the day in sea salt crust, Mediterranean sauce, pasta, potato crust or grilled  
(Please allow 45+ minutes)

### Branzino al Sale affumicato e Limone (E)

Oven-baked Sea bass in charcoal sea salt crust and lemon leaf  
(recommended for 2 persons, please allow 30+ minutes) served with grilled vegetables and Salmoriglio

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## SECONDI DI CARNE

### Polletto (D)(G)(E)

Roasted spiced marinate chicken, bell pepper, Cacciatora croquette

### Ossobuco alla Milanese (D)(G)

Saffron risotto, slow cook veal shank, gremolata

### Costoletta (D)(G)(E)

Pan-fried breaded veal chop, rocket, tomatoes, aged balsamic dressing

## 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

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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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