



TRULY ITALIAN

ECCO

PIZZA&PASTA



MENU



DEAR PIZZA&PASTA, I LOVE YOU. THAT'S ALL.



DEAR CUSTOMER,
WELCOME TO ECCO PIZZA&PASTA!

Before trying our traditional Italian dishes
we would like to inform you that our menu
is not fully allergen-free.

Grazie.



Celery



Eggs



Fish



Nuts



Dairy



Gluten



Vegetarian



Vegan



BREAKFAST

FROM 9:30 AM TO 12:00 PM

OMELETTE

Three eggs and cream omelette served with roasted potatoes and toasted bread in different flavours: Smoked Salmon/ Grilled Vegetables / Turkey and Mushrooms / Two Cheeses.

45AED

ECCO BREAKFAST

The "Ecco Dubai good morning" with sautéed spinach, roasted potatoes, baby asparagus, Norwegian smoked salmon and two poached eggs in our hollandaise saucem served with toasted brown bread.

60AED

EGGS BENEDICT

Toasted english muffin, smoked veal bacon, two poached eggs and our hollandaise sauce, served with roasted potatoes.

65AED

EGGS FLORENTINE

Toasted english muffin, sautéed spinach, two poached eggs and our hollandaise sauce, served with roasted potatoes.

Add salmon 10AED

55AED

ENGLISH BREAKFAST

Smoked Veal bacon, roasted tomatoes, three scrambled eggsm baked beans in sauce, sautéed mushrooms with toasted bread.

60AED

VEGETARIAN BREAKFAST

Three scrambled eggs, avocado, roasted tomatoes, broccoli, roasted potatoes, served with brown bread.

55AED

BAKERY

Check out our selection of pastries from the display.

Plain Croissant

15 AED



Chocolate Roll

15 AED



Cinnamon Roll

15 AED



Nutella Croissant

20AED



Muffins

20 AED



Cheese Croissant

20 AED



Turkey Cheese Croissant

25 AED



NUTELLA CROISSANT



ECCO BREAKFAST



EGGS BENEDICT



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STARTERS

FOCACCIA

Large Pizza bread with garlic infused extra virgin olive oil and oregano.



35AED

FRITTURA DI CALAMARI

250g deep-fried baby squids with garlic chips and parsley, served with homemade aioli mayonnaise and orange.



65AED

MONTANARINA

Two deep-fried pizza dough topped with tomato sauce, DOP buffalo mozzarella, Parmesan and fresh basil.



40AED

BRUSCHETTE MISTE

Selection of homemade bruschetta bread topped with tomatoes and anchovies / sautéed mushrooms / grilled bell peppers and smoked provola cheese.



45AED

FRITTO ITALIANO FOR 2 PERSONS

Deep-fried Italian selection: arancini, potato crocchè, zucchini pastellate and montanarina.



60AED

CARPACCIO BRESAOLA

Thinly sliced aged beef hip tip, with rocket leaves, capers, handmade basil pesto sauce and Parmesan shaves in a lemon vinaigrette.



70AED

BURRATA

Creamy burrata cheese served with cherry tomatoes, fresh basil, black pepper and extra virgin olive oil.



75AED

CAPRESE

Mozzarella di bufala, fresh tomato, fresh basil and extra virgin olive oil.



60AED



FRITTO ITALIANO



FRITTURA DI CALAMARI



MONTANARINA



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SALADS



SALADS

CAESAR SALAD

Lettuce, grilled chicken, cherry tomatoes, Parmesan and bread croutons.



55AED

BARLEY SALAD

Barley, cherry tomatoes, broccoli, smoked provola cheese, toasted pine-seeds, green beans and fresh basil.



55AED

NICOISE SALAD

Lettuce, tuna chunks, green beans, red bell peppers, red onions, potatoes and boiled egg.



60AED

ECCO SALAD

Lettuce, fior di latte, black olives, cherry tomatoes, corn, red onions, baby asparagus with citronette dressing and oregano.



65AED

MEDITERRANEAN SALAD

Lettuce, sundried tomatoes, smoked provola cheese, black olives, fresh mushrooms and Parmesan shaves.



60AED



MEDITERRANEAN SALAD



NICOISE SALAD



BARLEY SALAD



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IL PANVOZZO

HEALTHY MADE WITH WHOLE-WHEAT AND WHEAT FLOUR MIX



PANVOZZO IS PART OF NEAPOLITAN KITCHEN IT COMES OUT FROM PIZZA'S WORLD. IT HAS ITALIAN PANINO FORM BUT IT'S MADE WITH PIZZA DOUGH. SOMETHING TO TRY...



IL PANVOZZO

CHICKEN MILANESE

Homemade bread, breaded chicken breast with sautéed bell peppers, black olives and mayonnaise.



65AED

GRILLED CHICKEN

Homemade bread, grilled chicken breast, grilled eggplants, sundried tomatoes and mayonnaise.



65AED

VEGETARIAN

Homemade bread, smoked provola cheese, fresh tomatoes, basil pesto, black olives, lettuce and mayonnaise.



65AED

SPIANATA & MOZZARELLA

Homemade bread, spicy salami spianata, grilled eggplants, fior di latte, sundried tomatoes, lettuce and mayonnaise.



65AED

VALTELLINA

Homemade bread, aged beef bresaola, fior di latte, rocket leaves, Parmesan shaves and mayonnaise.



65AED

SMOKED SALMON

Homemade bread, smoked salmon, creamy cheese, avocado and dill.



65AED

TUNA

Homemade bread, tuna chunks, mayonnaise, capers, fresh tomatoes, boiled eggs and lettuce.



65AED

TURKEY

Homemade bread, turkey ham, fresh tomatoes, lettuce and mayonnaise.



65AED

SERVED WITH FRENCH FRIES



SPIANATA & MOZZARELLA



SMOKED SALMON



GRILLED CHICKEN



VALTELLINA



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PIZZA

ALL PIZZAS ARE LARGE 13 INC.
HEALTHY MADE WITH WHOLE-WHEAT AND WHEAT FLOUR MIX



PIZZA

MARGHERITA CLASSICA

Fior di latte, Italian peeled tomato sauce, extra virgin olive oil, fresh basil and Parmesan.



65AED

MARGHERITA DI BUFALA

DOP Buffalo mozzarella, Italian peeled tomato sauce, extra virgin olive oil, fresh basil and Parmesan.



75AED

TARTUFO

Fior di latte, sautéed mushrooms, Parmesan, truffle oil and fresh basil.



85AED

DIAVOLA

Fior di latte, Italian peeled tomato sauce, spicy beef salami, Parmesan and fresh basil.



75ED

TONNO E CIPOLLE ROSSE

Fior di latte, Italian peeled tomato sauce, tuna chunks, red onions, black olives and fresh basil.



80AED

MARINARA

Italian peeled tomato sauce, oregano, garlic, extra virgin olive oil and fresh basil.



55AED

PESTO E CILIEGINE DI POMODORO

Homemade basil pesto, Fior di latte, cherry tomatoes, Parmesan shaved and extra virgin olive oil.



75AED

VEGETARIANA

Grilled zucchini, grilled eggplants, grilled bell peppers, Fior di latte, fresh basil and Parmesan.



60AED



MARGHERITA DI TONNO E CIPOLLE ROSSE



DIAVOLA



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PIZZA

BIANCA FRIARIELLI E SALSICCE

Fior di latte, broccoli, beef sausage with fennel seeds, extra virgin olive oil and Parmesan.



70AED

RIPIENO AL FORNO

Folded pizza "Calzone" stuffed with ricotta, Fior di latte, beef salami, black pepper topped with Italian peeled tomato sauce.



75AED

LA MARGHERITA DI ECCO

Classic Margherita with a twist of stuffed edge of ricotta cheese.



80AED

BURRATA, BRESAOLA E RUCOLA

Burrata cheese, aged beef bresaola, rocket leaves and extra virgin olive oil.



95AED

CAPRICCIOSA

Italian peeled tomato sauce, turkey ham, artichokes, mushrooms, black olives and Fior di latte.



75AED

RIPIENO FRITTO

Folded fried pizza "Calzone" with ricotta and smoked provola cheese, beef salami, Parmesan and black pepper.



75AED

NAPOLETANA

Italian peeled tomato sauce, black olives, anchovies and capers.



75AED

Additional topping - 10 AED each

BIANCA BROCCOLI E SALSICCIA



MARINARA



MARGHERITA CLASSICA



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PASTA



PASTA

SPAGHETTO FRESCO

Fresh cherry tomatoes and Italian peeled tomato sauce and fresh basil tossed with Parmesan cheese.



55AED

LASAGNA BOLOGNESE

Pasta layers with handmade bolognese sauce, bechamel sauce, mozzarella cheese and Parmesan.



70AED

GNOCCHI ALLA SORRENTINA

Fresh handmade potato gnocchi, italian peeled tomato sauce, parmesan cheese and fresh basil.



65AED

GENOVESE DI CORAZZA

Typical Neapolitan slowly roasted beef stew sauce with onions, carrots, celery tossed with Parmesan.



65AED

SCARPARELLO FORTE

Lightly spicy fresh cherry tomatoes, onions and basil sauce tossed with smoked provola cheese and Parmesan.



65AED

PENNE ALFREDO WITH CHICKEN IN WHITE SAUCE

Chicken breast and mushrooms in creamy parmesan sauce topped with parsley.



65AED

PENNE ALFREDO WITH CHICKEN IN PINK SAUCE

Chicken breast and mushrooms in creamy Parmesan sauce and tomato.



65AED



PENNE ALFREDO WITH CHICKEN



GENOVESE DI CORAZZA



LASAGNA BOLOGNESE



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PASTA

PARMIGIANA DI MELANZANE

60AED

Four eggplant layers with fresh tomato sauce, mozzarella, smoked provola cheese, Parmesan and fresh basil.



PUTTANESCA

60AED

Fresh tomato sauce with anchovies, black olives, capers and oregano tossed with Parmesan.



TAGLIATELLE BOLOGNESE

65AED

Homemade bolognese sauce with farmed beef, Italian peeled tomato, celery, carrots, onion and tossed with Parmesan.



PESTO GENOVESE

60AED

Handmade fresh basil sauce with garlic, Parmesan, pine-seeds, served with green beans and potatoes.



CARBONARA

65AED

Creamy sauce with smoked veal bacon, tossed in fresh eggs, Parmesan and black pepper.



TAGLIATELLE AL TARTUFO

90AED

Tagliatelle pasta, truffle pesto, Parmesan and extra virgin olive oil.



RAVIOLI DI CARNE

70AED

Stuffed handmade fresh pasta with braised beef, ricotta cheese and Parmesan served with braised sauce.



CANNELLONI RICOTTA & SPINACH

70AED

Cannelloni pasta, ricotta cheese, parmesan cheese and spinach, covered by tomato sauce, bechamel sauce and mozzarella.



RISOTTO GAMBERETTI ED ASPARAGI

75AED

Creamy Italian style risotto with shrimps, onion, asparagus, tossed to perfection with Parmesan and extra virgin olive oil.



RISOTTO ALLA MILANESE

60AED

Creamy Italian style risotto, minced beef and green peas, tossed to perfection with Parmesan and extra virgin olive oil.



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SOUPS

CREMA DI CARCIOFI

Artichokes soup served with smoked veal bacon and herbs croutons.

45AED

VELLUTATA DI ASPARAGI

Asparagus creamy soup served with smoked salmon and soft cheese.

45AED



VELLUTATA DI ASPARAGI

SIDES

MIX SALAD

25AED



MASHED POTATOES

25AED



SAUTÉED MUSHROOMS

25AED



FRENCH FRIES

25AED



ROASTED POTATOES

25AED



DESSERT

IL DOLCE DI ECCO

55AED



HANDMADE TIRAMISÙ

40AED



CAKES FROM THE DISPLAY

40AED



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BEVERAGES

STILL LOCAL WATER

500 ml

8AED

SAN PELLEGRINO

750 ml

16AED

SAN PELLEGRINO

250 ml

10AED

ACQUA PANNA

750 ml

15AED

ACQUA PANNA

250 ml

8AED

LEMON TONIC

200 ml

15AED

COCA COLA

290 ml

15AED

COCA COLA LIGHT

290 ml

15AED

COCA COLA ZERO

290 ml

15AED

SPRITE

300 ml

15AED

FANTA ORANGE

300 ml

15AED

RED BULL REGULAR

355 ml

25AED

RED BULL SUGAR FREE

355 ml

25AED

VIRGIN MOJITO

30AED

PASSION MOJITO

35AED

PINACOLADA

35AED



TEAS

TEAS

Our selection of teas

18AED



COFFEES

ESPRESSO

15AED

ESPRESSO DOUBLE

18AED

ESPRESSO MACCHIATO

20AED

DECAFFEINATO

18AED

AMERICANO

Espresso with steamed water

18AED

LATTE MACCHIATO

20AED

EXTRA SHOT

Chocolate
Hazelnut
Caramel

Coconut
Vanilla
White choco

5AED

EXTRA PANNA

5AED

HOTPUCCINO

20AED

ICEPUCCINO

EXTRA SPECIAL FLAVOUR

Double choco
White choco
Hazelnut

Caramel
Vanilla
Coconut

22AED

5AED

EXTRA PANNA

5AED

SMOOTHIES

FRESH JUICES

SMOOTHIES

Fresh fruits shaken with ice

Caramel
Strawberry
Vanilla

Blueberry
Banana
Hazelnut

25AED

EXTRA PANNA

5AED

FRESH JUICES

ORANGE
LEMON
APPLE
FRUITS SALAD

PINAPPLE
LEMON MINT

30AED
25AED
30AED
35AED



NON ALCOHOLIC BEERS

STELLA ARTOIS

330ml

VIER DES AMIS

330ml



35AED

45AED

NON ALCOHOLIC WINES

VINTENSE TERRA BELGIUM WHITE WINE

INTENSE LES GALETS RED WINE

VINTENSE CUVÉE BLANC DE BLANCS



50ml



750ml

35AED

150AED

45AED

170AED

50AED

200AED



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EXPO 2020

