



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.

ECCO BREAKFAST

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

EGGS BENEDICT

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

EGGS FLORENTINE

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

Add salmon 10AED

ENGLISH BREAKFAST

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

VEGETARIAN BREAKFAST

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

BAKERY

Check out our selection of pastries from the display.

Plain Croissant



Cinnamon Roll



Muffins



Turkey Cheese Croissant



Chocolate Roll



Nutella Croissant



Cheese Croissant



NUTELLA CROISSANT



ECCO BREAKFAST



EGGS BENEDICT



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STARTERS

FOCACCIA

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



FRITTURA DI CALAMARI

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



MONTANARINA

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



BRUSCHETTE MISTE

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



FRITTO ITALIANO FOR 2 PERSONS

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



CARPACCIO BRESAOLA

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



BURRATA

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



CAPRESE

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



FRITTO ITALIANO



FRITTURA DI CALAMARI



MONTANARINA



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SALADS



SALADS

CAESAR SALAD

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



BARLEY SALAD

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



NICOISE SALAD

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



ECCO SALAD

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



MEDITERRANEAN SALAD

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



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.



GRILLED CHICKEN

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



VEGETARIAN

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



SPIANATA & MOZZARELLA

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



VALTELLINA

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



SMOKED SALMON

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



TUNA

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



TURKEY

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



SERVED WITH FRENCH FRIES



SPIANATA & MOZZARELLA



SMOKED SALMON



GRILLED CHICKEN



VALTELLINA



Celery



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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.



MARGHERITA DI BUFALA

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



TARTUFO

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



DIAVOLA

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



TONNO E CIPOLLE ROSSE

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



MARINARA

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



PESTO E CILIEGINE DI POMODORO

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



VEGETARIANA

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



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.



RIPIENO AL FORNO

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



LA MARGHERITA DI ECCO

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



BURRATA, BRESAOLA E RUCOLA

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



CAPRICCIOSA

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



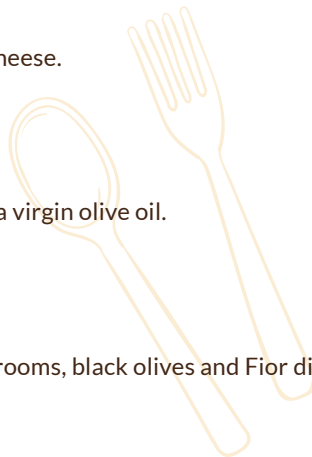
RIPIENO FRITTO

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



NAPOLETANA

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



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.



LASAGNA BOLOGNESE

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



GNOCCHI ALLA SORRENTINA

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



GENOVESE DI CORAZZA

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



SCARPARELLO FORTE

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



PENNE ALFREDO WITH CHICKEN IN WHITE SAUCE

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



PENNE ALFREDO WITH CHICKEN IN PINK SAUCE

Chicken breast and mushrooms in creamy Parmesan sauce and tomato.



PENNE ALFREDO WITH CHICKEN



GENOVESE DI CORAZZA



LASAGNA BOLOGNESE



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PASTA

PARMIGIANA DI MELANZANE

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



PUTTANESCA

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



TAGLIATELLE BOLOGNESE

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



PESTO GENOVESE

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



CARBONARA

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



TAGLIATELLE AL TARTUFO

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



RAVIOLI DI CARNE

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



CANNELLONI RICOTTA & SPINACH

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



RISOTTO GAMBERETTI ED ASPARAGI

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



RISOTTO ALLA MILANESE

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.

VELLUTATA DI ASPARAGI

Asparagus creamy soup served with smoked salmon and soft cheese.



VELLUTATA DI ASPARAGI

SIDES

MIX SALAD



MASHED POTATOES



SAUTÉED MUSHROOMS



FRENCH FRIES



ROASTED POTATOES



DESSERT

IL DOLCE DI ECCO



HANDMADE TIRAMISÙ



CAKES FROM THE DISPLAY



Celery



Eggs



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BEVERAGES

STILL LOCAL WATER

500 ml

SAN PELLEGRINO

750 ml

SAN PELLEGRINO

250 ml

ACQUA PANNA

750 ml

ACQUA PANNA

250 ml

LEMON TONIC

200 ml

COCA COLA

290 ml

COCA COLA LIGHT

290 ml

COCA COLA ZERO

290 ml

SPRITE

300 ml

FANTA ORANGE

300 ml

RED BULL REGULAR

355 ml

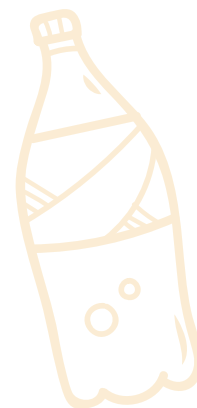
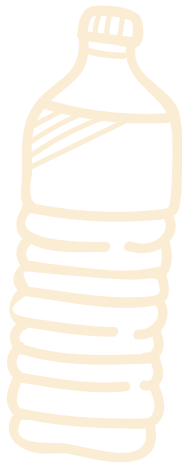
RED BULL SUGAR FREE

355 ml

VIRGIN MOJITO

PASSION MOJITO

PINACOLADA



TEAS

TEAS

Our selection of teas



COFFEES

ESPRESSO

ESPRESSO DOUBLE

ESPRESSO MACCHIATO

DECAFFEINATO

AMERICANO

Espresso with steamed water

LATTE MACCHIATO

EXTRA SHOT

Chocolate
Hazelnut
Caramel

Coconut
Vanilla
White choco

EXTRA PANNA

HOTPUCCINO

ICEPUCCINO

EXTRA SPECIAL FLAVOUR

Double choco
White choco
Hazelnut

Caramel
Vanilla
Coconut

EXTRA PANNA

SMOOTHIES

FRESH JUICES

SMOOTHIES

Fresh fruits shaken with ice

Caramel
Strawberry
Vanilla

Blueberry
Banana
Hazelnut

ADD EXTRA PANNA

FRESH JUICES

ORANGE
LEMON
APPLE
FRUITS SALAD

PINAPPLE
LEMON MINT



NON ALCOHOLIC BEERS

STELLA ARTOIS

330ml

VIER DES AMIS

330ml



NON ALCOHOLIC WINES

VINTENSE TERRA BELGIUM WHITE WINE

INTENSE LES GALETS RED WINE

VINTENSE CUVÉE BLANC DE BLANCS

AVAILABLE IN TWO SIZE



50ml



750ml



Celery



Eggs



Dairy



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EXPO 2020

