



RONDA LOCATELLI EXPANDS ITS FAMED VEGAN MENU WITH NEW DISHES

After the immense success of the vegan menu created by Michelin starred chef, Giorgio Locatelli, Atlantis, The Palm's Italian restaurant debuts bespoke new offerings

Ronda Locatelli, the award-winning Italian restaurant at Atlantis, The Palm introduces nine new dishes to its generous vegan menu. Initially featuring over 40 dishes created by Giorgio Locatelli, the latest additions to the menu build on the restaurant's reputation as offering the largest vegan offering from a stand-alone non-vegan restaurant in the city. Crafted by Ronda Locatelli's Chef de Cuisine, Salvo Sardo, the new items include a variety of delicious starters, pastas and pizzas for everyone to enjoy.

The latest additions include a variety of starters including *arancini*, and *asparagi grigliati*, *quinoa*, *fave fresche e salmoriglio*, a perfectly char-grilled asparagus served with quinoa, broad beans and salmoriglio sauce. Chef Salvo is also introducing the *insalata di panzanella e mozzarella*, which is a "Panzanella" salad with cherry tomatoes, onions, basil, oregano and vegan cheese, and the savoury *crostone di pane*, *caponatina siciliana e formaggio*: toasted bread accompanied with vegetables caponata and melted vegan cheese.

From the mains, there's the homemade *maccheroni pasta* with broad beans, asparagus and rocket, and a vegan twist on the traditional *lasagne*. Pizza lovers can enjoy even more flavours with three fresh options, including the *asparagi*, *campana* and *liguria*. The *asparagi* is a white base pizza with vegan mozzarella, asparagus cream, fresh asparagus, walnut paste and pomegranate, while the *campana* is made of tomato sauce, vegan mozzarella, fried aubergines, capers and chili. The *liguria* is a hearty pizza with a white base, filled with vegan mozzarella, basil pesto, potatoes, green beans and pine nuts. Ronda Locatelli pizzas are prepared daily using homemade dough, which is fermented for a minimum of 48 hours to ensure the highest quality in both taste and texture.

The new dishes feature a delicious mix of starters, pizzas and pastas, designed to tantalise taste buds and deliver a traditional taste of Italy into the heart of Dubai. Pizza enthusiasts will be impressed with



Ronda Locatelli's central wood-fired pizza oven and wide variety of vegan options, serving rustic cuisine with an emphasis on high quality ingredients that are all flown in from Italy.

For reservations, please call +971 4 426 2626 or email restaurantreservations@atlantisthepalm.com

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About Ronda Locatelli

At Ronda Locatelli, Michelin Star chef Giorgio Locatelli creates a rustic, warm and inviting restaurant serving authentic, classic Italian cuisine. To ensure a truly authentic experience, Chef de Cuisine Salvo Sardo sources 95% of his ingredients from Italy, and all pizza and pasta is made fresh in the kitchen. The restaurant itself features an impressive wood oven taking center stage in the middle of the dining area and the beautiful outside terrace is lined with olive trees, reminiscent of a Sicilian olive grove, creating an exquisite area for al fresco dining. Ronda Locatelli is proud to serve over 50 gluten free dishes, with all chefs highly trained in adapting the menu for diners with food allergies or dietary requirements

About Atlantis, The Palm, Dubai

Atlantis, The Palm is the first entertainment resort destination in the region and located at the centre of the crescent of The Palm in Dubai. Opened in September 2008, the unique ocean-themed resort features a variety of marine and entertainment attractions, as well as 17 hectares of waterscape amusement at Aquaventure Waterpark, all within a 46-hectare site. It is home to one of the largest open-air marine habitats in the world, with over 65,000 marine animals in lagoons and displays including The Lost Chambers Aquarium, a maze of underwater corridors and passageways providing a journey through ancient Atlantis. Aquaventure features 18 million litres of fresh water used



to power thrilling waterslides, a 2.3-kilometer river ride with tidal waves and pools, water rapids and white water chargers. Dolphin Bay, the unparalleled dolphin conservation and education habitat, and Sea Lion Point were created to provide guests a once in a lifetime opportunity to learn more about one of nature's most friendly mammals. Atlantis, The Palm is also known as *the* culinary destination in the region with a collection of world-renowned restaurants including Bread Street Kitchen & Bar, Hakkasan, Nobu, Ronda Locatelli and Dubai's ultimate entertainment destination, Wavehouse. The resort boasts an impressive collection of luxury boutiques and shops as well as extensive meeting and convention facilities.