

A friendship that began at culinary school in Italy and now spanning over two decades brings two Chefs back together again in the kitchens of Bocca, the Italian fine dining restaurant at the Abu Dhabi Hilton – how special is that?

Well, almost as special as the marvelous dishes the two virtuosi chefs prepare for their patrons' delight!





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Chef Walter Miculan and Chef Leonardo Passone (in the photo) do not compromise, and the moment you step into Bocca, you realize that you are in a little piece of Italy – the cuisine embassy of Italy in UAE!



At the table, as on every table in Italy, virgin olive oil and balsamic vinegar:





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And at the wings of the dining hall, waiting patiently, the digestive trolley







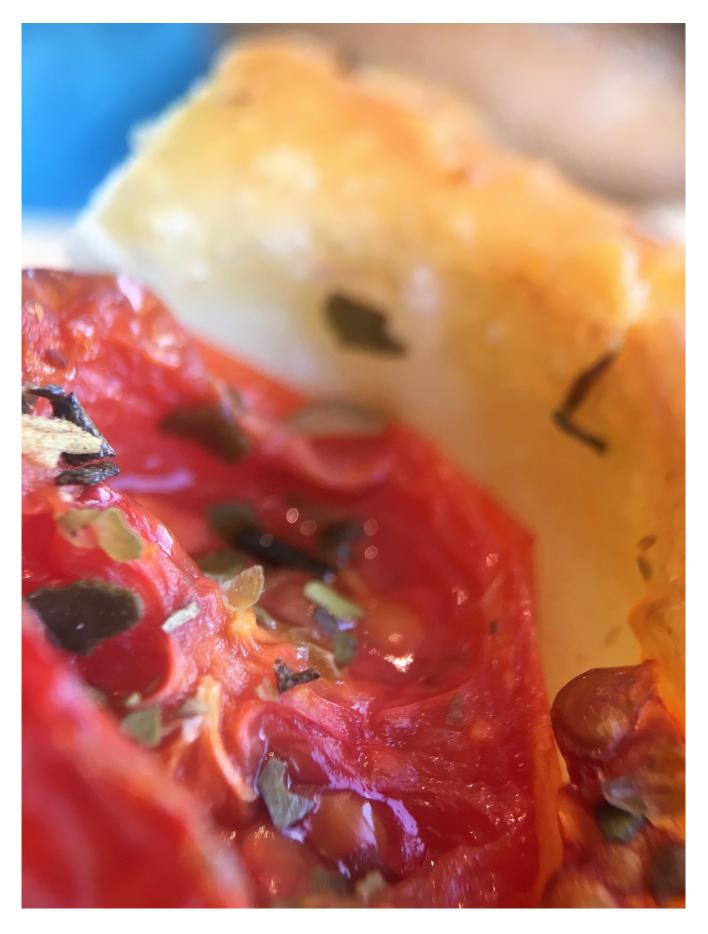
Immediately at the table: a variety of fresh bread, focaccine, grissini, and savory dips





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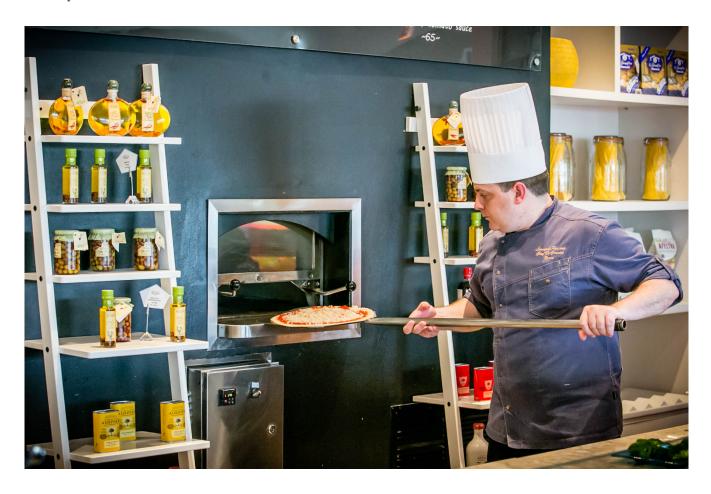




And here you start to realize the care that went into the selection of the ingredients and the attention to detail copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com



in the preparation – the focaccia is simple and modest food, yet at Bocca the quality is both visible and tangible on the palate.



The menu is typical and traditional – all the favorites are represented. The Chefs say that even though they have experimented with new ingredients in traditional dishes, played with the presentation, making it more in line with the times, the techniques and essence of every dish that Nonna, their Italian grandmother, taught them will remain forever.

Burrata e Rucola – simple and direct: a dish that expresses freshness and vitality. Burrata is an outer shell of solid mozzarella from Italian buffalo milk, while the inside contains stracciatella and cream, giving it its famously soft and creamy texture.





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Saltimbocca all Romana - veal that is so good it jumps in your mouth!





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And just look at the tomato garnish trying to fly!





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From antipasto to the dolce, Bocca presents class and taste in its degustation offerings.





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Overall, if you want to feel the spirit of Italian food and ambience, Bocca is the restaurant for you – perhaps the most authentic Italian I've had the pleasure of tasting in Abu Dhabi.



