

Antipasti - Starter

(D) CARPACCIO DI MANZO AL TARTUFO NERO ESTIVO CON RUCOLA SELAVATICA, SCAGLIE DI PARMIGIANO E FUNGHI CHIODINI - 130 AED

Angus beef Carpaccio, wild Rocket salad, shaved Parmesan, Black Truffle and sauté chiodini mushrooms.

(V)(G)(D) PARMIGIANA DI MELANZANE CON MOZZARELLA, BASILICO E SALSA DI POMODORI SAN MARZANO - 100 AED

Baked Eggplants Parmigiana with layer of mozzarella, Basil and San Marzano tomatoe sauces

POLPO GRIGLIATO SU PATATE AFFUMICATE E DELIZIE DI POMODORO - 160 AED

Octopus Grilled and patata smoked tomatoes fresh

(S)(D)(G) CALAMARO SCOTTATO INSALATINA DI ASPARAGI - 130 AED

Pan fry calamari and asparagus, lemon dressings

(S) BRANZINO CON CAPSICUM - 150 AED

Seabass bell pepper salt extra virgin olive oil,

(V)(D) BURRATINA BRESAOLA - 150 AED

Burrata cheese served with Bresaola & extra virgin olive oil

Insalate - Salad

(V)(D) INSALATA DI CAVOLO RICCIO - 90 AED

Kale salad with apple, caramelized pecan nuts. Parmesan cheese & spicy thick lemon dressings

(V)(N) INSALATA DI ZUCCA, BARBABIETOLA, SPINACI NOVELLI, MELOGRANO, MANDORLE E CAPRINO - 90 AED

Pumpkin and beetroot salad, baby spinach, pomegranate seeds, toasted almonds, baked goat cheese & balsamic vinegar

Zuppe Soup - Soup

(V)(D) Crema Di Zucca - 115 AED

Butternuts Squash, ricotta cheese macaroons

Paste - Pasta

(V)(D)(G) TAGLIATELLE CACIO E PEPE CON TARTUFO - 188 AED

Homemade Tagliatelle, Traditional Roman Sauce, Parmesan, Black Pepper and Truffle

(V)(G)(D) GNOCCHI DI RICOTTA SALTATI CARCIOFI E PESTO - 180 AED

Gnocchi ricotta cheese white artichoke and pesto sauces,

(V)(G) SPAGHETTONE AL POMODORO DATTERINO - 160 Aed

Spaghetti, Datterino Cherry Tomatoes and Basil.

(A)(S)(G) LINGUINI ALL' ARAGOSTA CON POMODORO FRESCO E BASILICO LEGGERMENTE PICCANTI - 285 Aed

Linguine with Fresh half Lobster, cherry Tomatoes, Basil, Garlic and Mild Chili.

(A)(V)(D) RISOTTO ALLA BARBABIETOLA E CREMA DI BURATTA - 210 AED

Carnaroli Rice with Beetroot Cream Buratta

(A)(V)(D) RISOTTO AL FUNGHI FORMAGGIO - 220 AED

Acquerello Rice, with wild mushroom asiago cheese chives and home made porcini powder

BAVETTE AL NERO DI SEPPIA - 260 AED

Bavette Squid Ink Sauces

All Prices are in UAE Dirhams inclusive of 7% municipality fee and 5% value added tax
Subject to change and Market Availability

Secondi di Pesce - Second Course Fish

(S) BRANZINO IN CROSTA DI SALE CON PADELLATA DI ASPARAG, TACCOLE E PATATE AL FORNO - 720 AED

Mediterranean Baked crusted salt Seabass served with grilled Asparagus and Mangetout sauté.

(S) FILETTO DI ROMBO GUAZZETTO DI VERDURA - 320 AED

Pan fry Turbot fillet with olives capers cherry tomatoes

PORTOBELLO AROMATIZZATO ASTICE CIPOLLA ROSSA E CILIEGINO DI POMODORO - 350 AED

Portobello mushroom, lobster red onions cherry tomatoes

(S) SALMONE SCOTTATO, VERDURINE ALLA GRIGLIA, SALSA BERNESE AL DRAGONCELLO - 280 AED

Seared Salmon fillet, grilled baby vegetable, Tarragon sauce Bernaise

Secondi di Carne - Second Course Meat

COSTOLETTA DI VITELLO ALLA MILANESE - 300 AED

Veal rack milanese with wild rocket and cherry tomatoes salad

ANGUSTUS TENDERLOIN AL PATATE - 350 AED

Grilled Angus Beef tenderloin with Smoked potatoes, served with Dijon mustard grain sauce.

(A)SELLA D' AGNELLO AL TIMO, CACIOFO FARCITO DI PANE E PECORINO TOSCANO CON SALSA CHIANTIGIANA - 300 AED

Organic Roasted French Lamb Rack, baked artichokes stuffed with brad and pecorino cheese served with Chianti red wine sauce.

PATATA AL CARTOCCIO CON STUFATO DI VITELLO E CARCIOFI SALTATI - 350 AED

250 g Patata Cook in the Oven Stew Veal and Artichoke,

Contorni - Side Dishes

(V) MANGETOUT E ASPARAGI SALTATI - 60 AED

Sautéed Snap Peas and Asparagus

(V) FUNGHI SALTATI CON SCALOGNO E PREZZEMOLO - 60 AED

Sautéed Wild Mushrooms shallot & parsley

(V) PATATE AL FORNO CON ROSMARINO - 60AED

Baked roasted potatoes with Rosemary

(V) INSALATA DI POMODORO, CETRIOLI E BASILICO - 60AED

Tomatoes salad with cucumber& basil

(V) PRIMIZIE DI VERDURE ALLA GRIGLIA - 60AED

Baby grilled vegetable

Pinsa

(V)(G) PINSA TOMATOE BUFALA - 150 AED

Crispy Roman style dough baked with Cherry Tomato Sauce, Semi-dried Tomatoes, Garlic and Fresh Oregano.

(V)(G)(D) PINSA VEGETARIAN - 125 AED

Crispy Roman style dough baked with mix of vegetables, capsicum zucchini black olives eggplant basil Mushroom

(V)(G)(D) PINSA FOUR CHEESE - 125AED

Crispy Roman style dough topped with shredded Mozzarella, burrata parmesan, gorgonzola

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