

STARTERS

BURRATA★ 150g Burrata, Organic Tomatoes, Fresh Basil Oil (D)(LS)(V)	110
FRITTO MISTO Fried Baby Squid, Prawns, Lemon-Chili Mayo (D)(E)(G)(S)	95
CAPRESE SALAD Buffalo Mozzarella, Heirloom Tomatoes, Basil Oil, Pesto (D)(LS)(N)(V)	90
MEATBALLS Beef Meatballs, Tomato Sauce, Pecorino Romano (D)(G)	95
GRILLED BABY SQUID★ Grilled Baby Squid, Baby Gem Lettuce, Pizzaiola Sauce (MO)	95
COLD CUTS BOARD Selection of Italian Halal Cold Cuts with Olives (D)	145
ROSEMARY FOCACCIA & CERIGNOLA OLIVES (G)(V)	50
CHEESE BOARD Selection of Italian Cheeses with Dried Fruits (D)(N)(V)	124
BRUSCHETTA WALNUT TOAST Tomato and Walnut Pesto, Garlic, Toasted Bread (D)(G)(N)(V)	75

CARPACCIO & TARTARE

BEEF CARPACCIO Piedmont Fassona Beef, Arugula, Parmesan, Mushroom, Lemon, Extra Virgin Olive Oil (D)(R)	115
SEABASS CARPACCIO Seabass Slices, Lemon-Lime Vinaigrette, Charred Asparagus, Caviar (F)(R)(SC)	105
RED PRAWN CARPACCIO Red Prawns, Orange, Peanuts, Amalfi Lemon Mayo (D)(E)(N)(R)(S)	125
TUNA TARTARE Tuna Tartare, Capers, Shallots, Tonnato Sauce, Celery (CL)(D)(E)(F)(R)	120

SALADS

AVOCADO KALE SALAD Kale, Avocado, Aged Balsamic Dressing, Macadamia, Pickled Radish (MT)(N)(V)	95
ARUGULA, ARTICHOKE & PECORINO Arugula, Confit Tomatoes, Grilled Artichokes, Pecorino, Hazelnuts, Figs (D)(LS)(MT)(N)(V)	85
TOMATO SALAD Mixed Greens, Organic Tomatoes, Cucumber, Arugula, Spring Onion (G)(LS)(SE)(SO)(VG)	85

PASTA & RISOTTO

TAGLIOLINI WITH RED PRAWNS★ Homemade Tagliolini, Mediterranean Red Prawns, Garlic, Chili (E)(G)(S)	130
SPAGHETTI WITH CLAMS Spaghetti, Garlic, Chili, Olive Oil, Parsley, Clams (G)(MO)(S)	125
LINGUINE NERANO Handmade Linguine, Zucchini, Mint, Basil, Provolone (D)(G)(V)	110
SEAFOOD RISOTTO Carnaroli Risotto, Lemon Zest Mediterranean Seafood (D)(MO)(S)	145
FUSILLONI PESTO Light Pesto, Burrata, Green Beans, Potatoes, (D)(G)(N)(V)	95
PACCHERI TOMATO Neapolitan Paccheri, Basil, Shaved Ricotta Five Varieties of Tomatoes (D)(G)(V)	95
RIGATONI CACIO E PEPE★ Pecorino Romano DOP, Parmesan, Black Pepper (D)(G)(V) Add Fresh Truffle 40	105
SPAGHETTI CARBONARA Beef Bacon, Egg Yolk, Pecorino Romano DOP, Parmesan (D)(E)(G) Add Fresh Truffle 40	110
BEEF LASAGNA Slow-Cooked Beef Ragù, Parmesan, Tomato Sauce, Béchamel (D)(G)	125
SPAGHETTI BOLOGNESE Spaghetti, Slow-Braised Beef Ragù, Aged Parmesan (D)(G)	105
MUSHROOM RISOTTO Carnaroli Risotto, Wild Mushrooms (D)(V) Add Fresh Truffle 40	125
TORTELLONI SPINACH & RICOTTA★ Homemade Tortelloni, Ricotta, Spinach, Parmesan, Tomato Sauce (D)(E)(G)	105

BASTA!

(A) Alcohol (CL) Celery (D) Dairy (E) Eggs (F) Fish (G) Gluten (LS) Locally Sourced (MO) Mollusks (MT) Mustard (N) Nuts (P) Peanuts (R) Raw (S) Shellfish (SC) Sustainably Certified (SD) Sulphur (SE) Sesame (★) Signature (SO) Soya (V) Vegetarian (VG) Vegan

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT.

NAPOLITAN PIZZA

MARGHERITA DI BUFALA

Mozzarella, San Marzano DOP Tomatoes, Parmesan, Basil (D)(G)

PRIMAVERA

Fior di Latte, Tomato Sauce, Burrata, Cherry Tomatoes, Arugula, Shaved Parmesan (D)(G)

TRUFFLE ★

Fior di Latte, Truffle Ricotta, Black Truffle, Egg (D)(E)(G)

DIAVOLA ★

Fior di Latte, San Marzano DOP Tomatoes, Spicy Beef Salami (D)(G)

QUATTRO FORMAGGI

Fior di Latte, Parmesan, Gorgonzola, Provolone (D)(G)

VEGETARIANA

Fior di Latte, San Marzano DOP Tomatoes, Zucchini, Asparagus, Bell Peppers, Eggplant, Mushrooms (D)(G)(V)

SALAME

Beef Pepperoni, Mushrooms, Provolone (D)(G)

CALZONE

Ricotta, Tomatoes, Mushrooms, Pepperoni (D)(G)

GRILLED MEATS

T-BONE STEAK 1KG ★

Grilled Florentine T-Bone (Fillet & Sirloin) Grain-Fed Australian Wagyu Beef (D)(SC)

RIB EYE 450G

Grain-Fed Australian Wagyu Beef (D)(SC)

TAGLIATA 300G STRIPLOIN ★

Grain-Fed Australian Wagyu, Arugula, Parmesan, Sautéed Mushrooms, Roasted Potatoes (D)(SC)

TENDERLOIN 200G

Grain-Fed Australian Wagyu Beef (D)(SC)

MAINS

SALMON & CAPONATA

Roasted Salmon, Bell Pepper Caponata, Saffron Aioli (D)(F)(N)(SC)

MEDITERRANEAN SEABASS

Grilled Seabass Fillet, Sweet Pepper Gratin, Salad (F)(SC)

SEAFOOD SOUP

Mussels, Clams, Prawns, Salmon, Calamari, Rich Seafood Broth (F)(MO)(S)(SC)

GRILLED CORN-FED CHICKEN

Bell Pepper, Red Onion, Chili (MT)(SC)

VEAL MILANESE

Breaded Veal Chop, Radicchio Salad, Caper Lemon Butter (D)(E)(G)(SC)

LAMB CHOPS

Grilled Australian Lamb Chops, Zucchini, Salted Ricotta (D)

GRILLED TIGER PRAWNS

Arugula, Lemon (S)(SC)

GRILLED MIXED SEAFOOD

Tiger Prawns, Seabass, Salmon, Calamari (F)(MO)(S)(SC)

SIDE DISHES

BROCCOLINI

Roasted with Garlic & Chili (V)(VG)

ROASTED POTATOES

Wood-Roasted Fingerling Potatoes (D)(V)

GRILLED VEGETABLES

Zucchini, Bell Peppers, Broccolini (V)(VG)

MASHED POTATOES

Buttered Mashed Potatoes (D)(V)

FRENCH FRIES

(G)(V)

TRUFFLE FRENCH FRIES

Black Truffle & Parmesan (D)(E)(G)

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DESSERT	
ROSCIOLI TIRAMISU Crushed Biscotti, Coffee, Mascarpone Cream, Cacao (D)(E)(G)	50
BABA DI NAPOLI Baba Brioche, Citrus Syrup, Vanilla Cream (D)(E)(G)	45
CHEESECAKE ALLA VANIGLIA Raspberry Coulis and Fresh Berries (D)(E)(G)	50
NOCCIOLA PROFITEROLE Mini Hazelnut Choux Served with Hot Chocolate Sauce (D)(E)(G)(N)	50
GELATO (SCOOP) Pistachio, Vanilla, Chocolate, Salted Caramel (D)(N)	20
FRUIT PLATTER	65
DIGESTIFS 30ML	
Limoncello (A)(E)(G)(N)	60
Frangelico (A)(N)	60
Disaronno Amaretto (A)	60
DESSERT WINE 60ML	
Moscato Passito, Piemonte, Italy (A)	65
Amontillado Lustau, Spain (A)	55
PX Solera Lustau, Spain (A)	55
CHOCOLATE FONDUE Sharing for Two People	150
Valrhona Chocolate (D)(E)(G)(N)	
Torta Caprese (chocolate sponge cake)	
Pistachio Biscotti	
Almond Frangipane	
Hazelnut cookies	
Mix berries	