



MENU

Food & Drinks



CRUDI

Norwegian Salmon Tartare (R)(C)(D)(F)(G)(H))	AED 85
Burnt yogurt, sweet pomegranate and aromatic herbs	
Battuta Di Blue Fin Tuna (A)(D)(G)(F)(R)(H)	AED 120
Tuna tartar, calvisius oscetra caviar, carpion jelly, crunchy potato desiree	
Truffle Beef Carpaccio D)(R)(A)(E)(G)	AED 115
Wild baby rocket, smoked fior di latte cheese, Dijon mustard, yellow datterini sauce, bellini shot	
Fine de Clair Oysters (R)(A)(E)(S)	AED 95
4 pieces accompanied by Prosecco sorbet	

ANTIPASTI

Mediterranean Bruschetta (D)(V)(F)(G)(N)(SD)	AED 75
A blend of anchovies, creamy ricotta, & tangy marinated zucchini, all on a toasted slice of bread	
Fried Zucchini Flower (D)(E)(F)(V)(G)	AED 65
Filled with smoked cheese, anchovies & saffron crispy Pastella	
Burrata Pugliese (C)(D)(G)(SD)(V)	AED 85
Marinated capsicum salad, roasted cashew nut, Taggiasca olives, parsley citronet	
Vitello Tonnato (A)(E)(C)(F)	AED 90
Slices of veal in a rich tuna sauce, grated marinated egg yolk with vibrant pickled red radish	
La Parmigiana di Nonna Maria (D)(V)(SD)	AED 90
Rolled dark eggplant, served with tomato sauce, mozzarella & basil	
Hokkaido Scallops (S)(D)(G)(A)	AED 120
Broccolo Romanesco, sun dried vine tomato, charred shallot confit	
Fritto Misto (E)(D)(F)(G)(S)	AED 95
Crispy calamari, king prawns, carrots, zucchini fried to perfection, with delectable spicy mayo	
Wagyu Beef Meat Balls (D)(E)(G)	AED 85
Wagyu beef meatballs served with a spicy arrabbiata sauce, with parmesan & aromatic basil	

ZUPPE

Porcini Mushroom (C)(H)(N)(V)	AED 75
Earthy porcini mushrooms, complemented by the crunch of walnuts and rosemary essence	
Pumpkin Truffle (C)(H)(V)	AED 90
Velvety pumpkin base, enhanced with the exquisite white truffle, topped with crispy shallots	
San Marzano Tomato (C)(H)(V)	AED 55
Smooth soup made with the finest ripe tomatoes with a burst of natural sweetness	

PASTE & RISOTTO

Sunday's Gnocchi (C)(D)(E)(G)(V)	AED 110
Gnocchi tossed in a flavorful passatina of tomato sauce from southern Campania with buffalo mozzarella	
Lasagna Bolognese(C)(D)(E)(G)	AED 125
Layers of pasta sheets, hearty bolognese sauce & creamy béchamel, topped with melted cheese	
Linguine Lobster (C)(E)(G)(S)	AED 220
Delicate strands of pasta, dressed in a citrus bisque with lobster medallion	
Spaghetti Alle Vongole (G)(S)(F)	AED 165
Sweet pepperoncini fiume, bottarga & clams del mediterraneo	
Tagliatella Porcini Mushroom (E)(D)(G)(V)	AED 135
Homemade tagliatelle pasta, Parmigiano reggiano, rosemary scent, crunchy shallots	
Raviolo Truffle (D)(E)(G)	AED 170
Cacio & Pepe sauce, lime, aromatic egg yolk	
Risotto Gambero Rosso (D)(G)(S)(R)	AED 170
Venetian pumpkin, roasted hazelnut, orange, mint essence	
Penne Arrabiata (D)(G)	AED 95
Parsley herbs, trio of tomato sauce, Italian chilli	

I SECONDI

Atlantic Black Cod (C)(D)(F)	AED 180
Lemon potato foam, beluga caviar, burnt leeks, baby brussel sprout	
Beef Fillet Riverina (A)(C)(D)	AED 220
Browned cauliflower, caramelized Jesrusalem artichoke, smoked black cabbage	
Da Amalfi to Dubai (C)(F)(H)(SE)	AED 185
Wild sea bass, sun-ripened tomatoes, baby potatoes, & the subtle crunch of savoy cabbage	
Female Barbary Duck (C)(D)	AED 165
Winter roots, red chard, cinnamon, clementine gel	

EMOZIONI ALL'ITALIANA

Stockyard Beef T-Bone (D)(C)(A)	AED 445
800G of juicy beef, served with a charred crust	
Sea Bream in Crust Salt (D)(E)(F)(G)(H)	AED 365
Sea bream encased in a crust of premium salt	
Milanese Veal Cutlet (E)(G)(H)	AED 385
Tender veal rack, breaded & fried with a zesty squeeze of lemon	
BBQ Grilled Chicken (D)(G)	AED 335
Slow cooked free-range corn chicken, smoked in cherry wood & black charcoal	
New Zealand White Lamb Rack (A)(C)(D)	AED 385
Roman Artichoke, novelle potato & button white onion	

Pizza Napoletana

Regina Margherita (D)(G)(V)	AED 110
The traditional, innovated by our chef de cuisine, hand squeezed tomatoes, fiordi latte cheese garnished with basil leaves	
Truffle Beef Cecina (D)(G)	AED 135
Seasonal black truffled, smoked provola cheese, caramelized figs, parmesan flakes with the freshness of extra virgin olive oil	

CONTORNI

Choice of Side	AED 45
Mash potato puree (D)(E)(V)	
Garden salad (V)	
Truffle mushroom sauté (D)(V)	
Spinach lime parmesan sauce (D)(V)	

PECCATI DI GOLA

Valrhona Dark Chocolate Soufflé (D)(E)(V)	AED 60
Served with Vanilla Ice Cream (Serving timing 15 Minutes)	
Millfoille (A)(D)(E)(G)(V)	AED 75
Diplomat cream, Amarena cherry and Luxardo maraschino ice cream	
Drop me down "Tiramisù" (D)(G)(E)(N)(V)	AED 95
Mascarpone mousse, coffee chocolate sauce, lady finger crumble, amaretto gel, cocoa powder, Malden salt and dark chocolate	
Cannoli Siciliani (G)(D)(E)(N)	AED 55
Salted pistachio, sweet ricotta, candied aged citrus cubes	
Hazelnut Cake (G)(D)(E)(N)	AED 65
Sour banana, tarragon, salted pinenuts, caramel	
Orange Tart	AED 60
Oval white chocolate, basil, cinnamon ice cream	
Selection of Ice Cream (D)(E) and Sorbets (VG)	AED 50
Coffee, Vanilla, Chocolate, Pistachio, Coconut	
La Frutta (V)	AED 55
A variation of seasonal fruit	