

La Griglia

All grilled items served along with herbs crushed potato, peperonata and a sauce of your choice

Gamberoni (S) 190
Tiger Prawn

Orata (S) 170
Sea bream

Filetto di Manzo 210
Black Angus beef Tenderloin

Controfiletto di Manzo 190
Black Angus beef striploin



Bistecca di Manzo 185
Black Angus beef Rib-eye

Costolette d'Agnello 185
Australian Lamb chops

Polletto 135
Half baby chicken

Contorni

Our sides

Insalata mista (V) 40
Fresh salad leaves, cucumber, cherry tomato, radish, citrus dressing

Asparagi gratinati al Parmigiano e aglio (V) (D) 50
Parmesan baked Asparagus and extra virgin olive oil

Spinaci saltati aglio, olio e peperoncino (V) 42
Sautéed baby spinach with garlic and chilly



Funghi trifolati (V) 51
Mixed mushrooms, parsley

Patatine cacio e pepe (V) (D) (★) 42
Steak home fries, Pecorino cheese black pepper

Salse

Our sauces

Pepe Nero (D) 20
Black pepper sauce

Funghi misti (V) (D) 20
Mushroom sauce



Limone e burro (V) (D) 20
Lemon butter sauce

Salsa Verde (V) 20
Herbs, olive oil and pinch of chilly

Dolci

Tiramisu classico (V) (G) (D) (★) 60
Classic Italian mascarpone mousse, served with coffee finger lady

La pizza golosa (V) (G) (D) (★) (N) good to share... 55
Pizza filled with Nutella, strawberries, Ricotta, fresh cream

Baba' favoloso (V) (G) (D) 50
Orange syrup, cream and candied lemon



Sfera di cioccolato (V) (G) (D) (N) 60
Served with chocolate brownie and vanilla ice cream

Frutta fresca (V) 50
Fresh seasonal fruit platter sliced

Selezione di gelati fatti in casa (V) (D) 50
Chocolate, Vanilla, Caramel, Pistachio, Lemon, Strawberries

Insalati & Antipasti

Bruschetta Ballaro' (V) (G) (D) 39
Grilled sour dough, candied tomato, basil and ricotta

Pizzetta all' aglio (V) (G) 25
Flatbread with rosemary & garlic olive oil

Insalata Ballaro' (V) (★) (N) 65
Fresh salad leaves, vegetable shavings, pear, macadamia nuts and honey dressing

La burrata di Andria (V) (D) (N) 95
Fresh cow's burrata, small tomatoes, basil pesto, aged balsamic vinegar

Polpo grigliato (S) 110
Charred Italian octopus with beef salami, crushed potatoes & lemon caper vinaigrette



Carpaccio di manzo (G) (D) (R) 120
Thin sliced Black Angus beef, capers, black olives, nutella, crisps & citronella sauce

Suppli al telefono (V) (G) (D) 65
Crispy arancini, tomato sauce, mozzarella and parmesan cheese

Parmigiana di melanzane (V) (G) (D) 65
Layers of eggplant slices cooked in Olive oil, Tomato sauce, Fior di latte, Parmesan and Fresh Basil

Polpette al sugo (G) (D) 75
Beef meatballs, tomato sauce, ricotta & grated Pecorino Romano, sourdough bread

Zuppa del giorno 50
Ask our waiter for Chef's soup of the day

Pasta & Risotti

Risotto ai funghi misti (V) (D) 95
Mix mushrooms and fresh parsley

Risotto alla Milanese (V) (D) 95
Traditional Saffron risotto and aged Parmesan cheese
Add slow braised Black Angus beef ragout 40

Gnocchi Cacio e pepe (V) (G) (D) 90
Homemade potato gnocchi, black pepper and pecorino Romano

Orecchiette salsicce e spinaci (G) (D) (N) 99
Fresh homemade beef sausage, spinach, and pistachios



Linguine al nero di seppia (G) (S) (D) 110
Squid ink, Linguine, Clams, bottarga butter and breadcrumbs

Casarecce alla Bolognese (G) (D) 105
Slow cooked Black Angus beef ragout and grated ricotta

Fettuccine al tartufo Nero (V) (G) (D) 130
House made pasta, black truffle cream, fresh black truffle

Ravioli alla carbonara (G) (D) (★) 95
Classic recipe with creamy Egg sauce, beef pancetta and pecorino cheese

GLUTEN FREE AND VEGAN OPTION AVAILABLE

Pizza

Margherita (V) (G) (D) 60
Tomato, Fior di latte and basil

San Gennaro (G) (D) (★) 65
Tomato Sauce, Fior di latte, Anchovies, Black Olives, Capers, Oregano

Diavola (G) (D) 68
Spicy beef salami, chilly, Fior di latte



Tartufo Nero (V) (G) (D) (★) 115
Mascarpone, white mushrooms, caramelized onions, parmesan shavings, fresh black truffle

Frutti di mare (G) (S) (D) 105
Tomato sauce, Fior di latte, shrimps, calamari, mussels, clams, fresh parsley



Antipasti

Zuppa del giorno

Ask our waiter for Chef's soup of the day

Verdure in pastella croccanti (V) (G)

Eggplant, zucchini, onion, sweet potato served with aromatic sauce

Insalata di rughetta, pomodorini & Balsamico (V) (G) (D)

Baby rocket leave, Cherry tomato, Parmesan shaved, aged balsamic dressing

Polpette al sugo (G) (D)

Beef meatballs tomato sauce, ricotta & grated Pecorino Romano, sourdough bread

Bruschetta classica (V) (G) (D)

Grilled sour dough, candied tomato, basil and ricotta

Secondi

Pizza Margherita (V) (G) (D)

Tomato, Fior di latte mozzarella cheese and basil

Penne alla Bolognese (G) (D)

Slow cooked Black Angus beef ragout, Parmesan cheese

Rigatoni all'Amatriciana (G) (D)

Homemade tomato sauce, crispy beef pancetta, Pecorino cheese

Pollo arrosto con patate al forno

Italian chicken breast, hand cut roasted potato, rosemary

Filetto di Salmone e verdure mediterranee

Grilled Salmon fillet, zucchini, carrot, tomato, capers, basil

Dolci

Sorbetto al limone (V)

Homemade lemon sorbet

Torta al cioccolato (V) (G) (N) (D)

Soft chocolate cake, walnuts, caramel sauce, chocolate ice cream

Frutta fresca (V)

Fresh seasonal fruit sliced

Baba con la panna (V) (G) (D)

Homemade baba, orange syrup, soft cream

2 course set menu 95

3 course set menu 115

All prices are in AED and are inclusive of 7% Municipality fees, 10% Service charge and 5% VAT.

(V) Vegetarian (G) Contains Gluten (N) Contains nuts (S) Seafood (D) Contains Dairy (R) Raw (VG) Vegan (★) Signature Dish