

ANTIPASTI

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| BURRATA PUGLIESE E POMODORO 150g of Burrata, Organic Tomatoes, Fresh Basil Oil, Olive Oil with Taggiasca Olives (D)(K)(LS)(V) | 110 |
| FRITTO MISTO Fried Baby Squid, Prawns, Sweet Potato Chips, Lemon-Chili Mayo (D)(S) | 95 |
| CAPRESE DI BUFALA Buffalo Mozzarella Caprese, Heirloom Tomatoes, Basil Oil (D)(K)(LS)(N)(V) | 90 |
| POLPETTE AL SUGO Meatballs Cooked in a Rich Tomato Salsa, Shaved Pecorino Romano (D)(G) | 95 |
| CALAMARI GRIGLIATI FREGOLA E SALSA VERDE Grilled Baby Squid, Fregola, Salsa Verde, Confit Cherry Tomatoes, Amalfi Lemon (F)(N)(S) | 95 |
| ANTIPASTO ALL'ITALIANA Selection of Italian Halal Cold Cuts with Olives and Pickles (D)(G)(K)(R) Rosemary Focaccia - AED 50 | 145 |
| FORMAGGI ITALIANI Selection of Italian Cheeses and Preserved Fruits (D)(G)(V) | 124 |

CARPACCIO E TARTARE

Raw and Simply Prepared

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| CARPACCIO DI FASSONA Piedmontese Fassona Beef Carpaccio, Arugula, Shaved Parmigiano, Lemon, Extra Virgin Olive Oil (D)(R)(SS) | 115 |
| CRUDO DI BRANZINO Sliced Wild Seabass, Tomato Carpaccio, Truffle Dressing (F)(R)(S)(SS) | 105 |
| CARPACCIO DI GAMBERO ROSSO Red Prawn Carpaccio, Raspberries, Fennel, Peanuts, Amalfi Lemon Mayo (D)(N)(R)(S)(SS) | 125 |
| TARTARE DI TONNO Tuna Tartare, Capers, Shallots, Tonnato Salsa, Celery (CL)(D)(F)(R)(SS) | 120 |

INSALATE

A Selection of Fresh Salads Made with Locally Sourced and Organically Farmed Ingredients

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| AVOCADO E SPINACI Baby Spinach, Avocado, Shaved Asparagus, Arugula, Cucumbers, Baby Turnips, Radish, Amaranth (LS)(SE)(SS)(V) | 95 |
| CAVOLO NERO E CAPRINO Organic Baby Kale Leaves, Pickled Strawberries and Ginger, Caramelized Hazelnuts and Figs, Goat Cheese (D)(LS)(MT)(N)(SS)(V) | 85 |
| INSALATA DI POMODORI BIO Mixed Greens, Organic Tomatoes, Cucumbers, Rock Chives, Spring Onion (LS)(SE)(SO)(SS)(V) | 85 |

PASTA E RISOTTO

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| TAGLIOLINI CON GAMBERI ROSSI E LIMONE Homemade Tagliolini, Mediterranean Red Prawns, Amalfi Lemon (E)(G)(S)(SS) | 130 |
| SPAGHETTI AGLIO OLIO E VONGOLE VERACI Homemade Spaghetti, Garlic, Chili, Olive Oil, Parsley, Clams (G)(S)(SS) | 125 |
| FETTUCCINE ALLA NERANO E CALAMARI Handmade Fettuccine with Zucchini, Mint, Basil, Provolone Del Monaco, Baby Squid (D)(E)(G)(S)(SS) | 110 |
| RISOTTO AI FRUTTI DI MARE Risotto Carnaroli Gran Reserve with Mediterranean Seafood Sauce and Lemon Zest (D)(S)(SS) | 145 |
| FUSILLI AL PESTO LEGGERO E BURRATA Light Pesto, Potatoes, Green Beans, Burrata (D)(G)(N)(V) | 95 |
| PACCHERI MANTECATI 5 POMODORI Neapolitan Paccheri Pasta Tossed with Five Varieties of Tomato, Basil, Shaved Dry Ricotta Cheese (D)(G)(V) | 95 |
| RIGATONI CACIO E PEPE Pecorino Romano DOP Cheese, Parmigiano Reggiano (36 Months), Black Pepper (D)(G)(V) Add: Fresh Truffle - AED 40 | 105 |
| SPAGHETTI ALLA CARBONARA Beef Bacon, Egg Yolk, Pecorino Romano Dop Cheese, Parmigiano Reggiano (36 Months), Black Pepper (D)(E)(G)(SS) Add: Fresh Truffle - AED 40 | 110 |
| LASAGNA AL RAGU CON MOZZARELLA E POMODORO Lasagna with Beef Ragù, Mozzarella, Parmesan Fondue (D)(G) | 125 |
| PAPPARDELLE AL RAGÙ Handcrafted Pappardelle with Traditional Slow Braised Beef Ragù (D)(E)(G) | 105 |
| RISOTTO AI FUNGHI Risotto Carnaroli Gran Reserve, Wild Mushrooms (D)(V) Add: Fresh Truffle - AED 40 | 125 |
| TORTELLONI DI RICOTTA E SPINACI Homemade Tortelloni Filled with Ricotta and Spinach, Parmesan, Butter and Sage Sauce (D)(E)(G) | 105 |

PESCATO DEL GIORNO

Catch of the day (According to Catch Availability)

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| BRANZINO IN CROSTA DI SALE 1kg Steamed Seabass in a Sea Salt Crust, Salmoriglio Sauce (E)(F)(SS) | 285 |
| GAMBERI ALLA GRIGLIA Spicy Grilled Tiger Prawns, Gremolata Salsa (S)(SS) | 165 |
| SOGLIOLA ALLA MUGNAIA Pan Seared Whole Wild Dover Sole, Amalfi Lemon Butter, Capers, Parsley (D)(F)(G)(SS) | 390 |
| GRIGLIATA MISTA DI MARE Grilled Mixed Seafood with Tiger Prawns, Seabass, Salmon, Calamari (F)(S)(SS) | 450 |

BISTECCHIE!

GRILLED MEAT

BISTECA ALLA FIORENTINA 1KG 595

Famous Grilled Florentine T-Bone steak, made up of the Fillet and Sirloin Parts, with the typical T-Bone

Grain-Fed Australian Angus (D)(K)(SS)

CONTROFILETTO 310

One of the richest and most Succulent cuts, tender at the same time

500g Rib Eye

Grain-Fed Australian Angus (D)(K)(SS)

TAGLIATA 265

Consisting of the Sirloin only, this cut has a uniform marbling, making it particularly tender and flavorful
300g Sliced Striploin

Grain-Fed Australian Wagyu (D)(K)(SS)

FILETTO 235

Characterized by fine marbling and an extremely tender consistency
200g Tenderloin

Grain-Fed Australian Angus (D)(K)(SS)

BEEF CUTS

*Served with Arugula, Shaved Parmigiano Reggiano (24 months)

CONTORNI SIDE DISH

BROCCOLINI 45

Roasted Broccolini, Garlic, Chili, Olive Oil (V)

CIME DI RAPA AGLIO E OLIO 50

Sautéed Wild Turnips Broccoli, Garlic, Chili (V)

PATATE AL FORNO 45

Wood-Roasted Fingerling Potatoes, Garlic (D)(V)

VERDURE ALLA GRIGLIA 45

Mixed Grilled Vegetables, Lemon, Olive Oil (V)

CARPACCIO DI CAVOLFIORE 50

Cauliflower Carpaccio, Arugula, Shaved Parmesan, Truffle (D)(V)

PURÈ DI PATATE 50

Buttered Mashed Potatoes (D)(V)

PATATINE FRITTE 45

French Fries (D)(V)

PATATINE FRITTE PARMIGIANO E TARTUFO 65

French Fries with Truffle and Parmesan (D)

NEAPOLITAN PIZZA

MARGHERITA DI BUFALA 95

Campania Buffalo Mozzarella, San Marzano DOP Tomatoes, Parmesan, Fresh Basil, Extra Virgin Olive Oil (D)(G)

PRIMAVERA 125

Mozzarella Fior di Latte, Tomato Salsa, Burrata, Yellow Datterino, Arugula, Shaved Parmesan, Basil Oil (D)(G)

TARTUFO 155

Mozzarella Fior di Latte, Truffle Ricotta, Black Truffle, Shaved Black Truffle (D)(G)

DIAVOLA 105

Mozzarella Fior di Latte, San Marzano DOP Tomatoes, Spicy Beef Salami, Extra Virgin Olive Oil (D)(G)

4 FORMAGGI 115

Mozzarella Fior di Latte, Parmesan, Cream Cheese (D)(G)

VEGETARIANA 105

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

SALAME 105

Beef Salami, Mushroom, Provolone (D)(G)

CARNE E PESCE

FISH AND MEAT

SALMONE ROSTICCIATO CON CAPONATA DI MELANZANE 165

Roasted Salmon, Sweet and Sour Stewed Eggplant, Saffron Aioli (D)(F)(SS)

BRANZINO CON SALSA ALLA PUTTANESCA 180

Seabass, Tomatoes, Capers, Taggiasca Olives, Basil, Baby Spinach (F)(SS)

ZUPPETTINA DI PESCE 185

Mussels, Clams, Prawns, Seabass, Salmon, Calamari, Cooked in a rich Seafood Soup (F)(S)(SS)

POLLETTO ALLA DIAVOLA 160

Grilled Free-Range Baby Chicken, Spicy Sauce, Mixed Greens (SS)(SO)

COTOLETTA ALLA MILANESE 220

Breaded Veal Chop Cutlet Served with Arugula, Cherry Tomatoes (D)(E)(G)(SS)

BASTA!

All prices are in AED and are inclusive of all applicable service charges, local fees and taxes.

(A) Alcohol (CL) Celery (D) Dairy (E) Eggs (F) Fish (G) Gluten (K) Keto (LS) Local Source (MN) Mollusks (MT) Mustard (N) Nuts (P) Peanuts (R) Raw (S) Shellfish (SD) Sulphur (SE) Sesame (SO) Soya (SS) Sustainable Sourcing (V) Vegetarian (VG) Vegan