



INSALATE E ANTIPASTI

Insalata Mediterranea (V) (D) AED 40

Green salad with sundried tomatoes, mushrooms,
olives, parmesan cheese

Insalata Caprese con grissino e pesto Genovese (V) (D) (G) (N) (M) AED 62

Tomato, buffalo mozzarella cheese salad, pesto,
grissini bread stick

Burrata ai Mirtilli e Carta da Musica (V) (D) (G) AED 65

Burrata cheese, fresh rocket, blueberry & rosemary
confiture, Sardinian bread

Bruschetta di pane casareccio, con pomodoro e basilico (V) (G) AED 40

Toasted Tuscan bread, tomato, basil,
garlic, olive oil

Carpaccio di gamberi rossi con stracciatella e olive (SH) (D) AED 69

Red prawn carpaccio, stracciatella cheese, dried
Kalamata olives and citrus vinaigrette

Carpaccio di manzo e foie-gras con rucola, pistacchio e scaglie di parmigiano (N) (D) AED 73

Beef and foie-gras carpaccio, rocket, pistachio,
shaved parmesan cheese

Selezione di salumi misti (G) AED 178

Selection of cold cuts, cured beef, goose salami, duck
speck and lamb ham served with fried gnocchi

Polipo Croccante con Patate (F) AED 57

Pan-seared octopus and potatoes, arrabbiata
sauce and paprika

ZUPPE

Minestrone di verdure (V) AED 39

Traditional minestrone soup

Cacciucco alla livornese con pane all' aglio E origano fresco (F) (SH) (G) AED 51

Seafood soup, garlic bread, fresh oregano

PASTE & RISOTTI

* PASTA IS AVAILABLE IN WHOLE WHEAT
OR GLUTEN FREE OPTION UPON REQUEST

Risotto al Nero di Seppia e aglio e olio (F) (SH) (G) (D) AED 79

Calamari black risotto topped
with roasted garlic mayo

Risotto ai Funghi Porcini (V) (D) AED 68

Porcini mushroom risotto,
parmesan cheese

Risotto di Foie Gras all' Espresso (D) AED 79

Foie-Gras risotto with a touch
of espresso coffee powder

Fusilli al pollo e funghi trifolati (D) (G) (E) AED 61

Fusilli pasta, chicken & mushroom cream sauce

Spaghetti Chitarra al pomodoro frescoe basilico ligure (G) (D) (V) (E) AED 67

Homemade spaghetti, tomato sauce, fresh basil

Spaghettone all' aragosta piccante con profumo d'aglio dolce (G) (SH) (E) AED 89

Spaghetti pasta, spicy lobster sauce,
cherry tomato and garlic

Ravioloni d' agnello al burro e salvia (G) (D) (E) AED 89

Slow cooked lamb shoulder ravioli,
cherry tomatoes, sage brown butter sauce

Tagliatelle fresche con vongole e carciofi (G) (SH) (E) AED 67

Fresh tagliatelle with clams, artichoke, cherry tomatoes

Gnocchi caserecci con ragu di coda (G) (E) (D) AED 67

Homemade gnocchi, Oxtail ragout, pecorino cheese

Paccheri gratinati ripieni all' anatra (G) (E) (D) AED 72

Duck ragout paccheri, smoked scamorza
cheese gratin

Lasagna alla Bolognese (G) (E) (D) AED 64

Lasagna Bolognese

PESCI

Baccala' con pesto siciliano, gnocchi,spinaci e perle di balsamico (F) (G) (N) (D) (E) AED 109

Cod fish cornfit, sun dried tomato & hazelnut
Sicilian pesto, sautéed spinach, gnocchi, balsamic pearls

Trancio di salmone alla griglia con ceci e verdure di stagione (F) (G) AED 93

Grilled salmon filet, sautéed seasonal vegetables,
chick peas,extra virgin olive oil

Grigliata mista di pesce con verdure alla griglia e pure' di patate (F) (SH) (D) AED 135

Mixed grilled sea food, baked vegetables, mashed potatoes

Rombo al finocchio e curcuma, barbabietole e salsa alle cipolle informate (F) (D) (G) AED 120

Turbot filet seasoned with fennel and curcuma, sautéed
beetroots, roasted onion cream sauce

Polpette di tonno con pinoli, alla puttanesca (F) (N) (E) (D) (G) AED 95

Tuna and pine nuts meatballs, puttanesca sauce

CARNI

Flauto croccante di pollo, Scamorzae pomodori secchi (G) (E) (D) AED 110

Chicken, scamorza cheese and sundried tomato cordon
bleu, sautéed vegetables

Carre d'agnello al forno con carciofo papate, broccoli e salsa al pepe (G) AED 113

Baked lamb rack with artichokes, broccoli,
ratte potatoes and black pepper sauce

Guancie di manzo brasato servite con polenta e salsa al valpolicella (A) (G) AED 110

Braised beef cheek, polenta, valpolicella wine sauce

Galletto alla griglia con verdure marinate e patate arrosto (G) AED 91

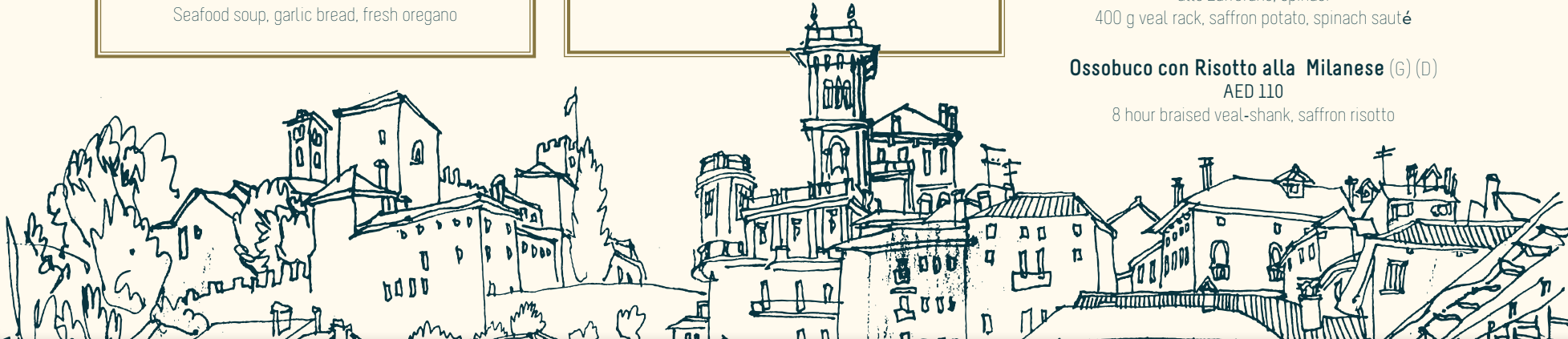
Grilled baby chicken with sage, marinated vegetables,
roasted potatoes ratte

Costata di vitello servita con patate AED 142

allo zafferano, spinaci
400 g veal rack, saffron potato, spinach sauté

Ossobuco con Risotto alla Milanese (G) (D) AED 110

8 hour braised veal-shank, saffron risotto





PIZZA

Margherita (V) (D) (G)
AED 46
Tomato, mozzarella

Quattro formaggi (V) (D) (G)
AED 60
Mozzarella, gorgonzola, taleggio and fontina cheeses

Vegetariana (V) (D) (G)
AED 51
Tomato, mozzarella, eggplant, zucchini, grilled bell peppers

Mediterranea (V) (D) (G)
AED 58
Buffalo mozzarella, cherry tomatoes, basil, olive oil

Funghi freschi (V) (D) (G)
AED 51
Tomato, mozzarella and assorted fresh mushrooms

Quattro stagioni (V) (D) (G)
AED 59
Tomato, mozzarella, artichokes, mushroom, olives

Gamberetti (D) (SH) (G)
AED 71
Tomato, mozzarella, fresh gulf shrimps with garlic

Frutti di mare (SH) (F) (G)
AED 67
Salmon, shrimps, calamari, tomato, fresh herbs (no cheese)

Valtellina (D) (G)
AED 89
Beef bresaola, rocket salad, parmesan cheese

Salamino di manzo (D) (G)
AED 85
Beef salami, mozzarella, garlic, oregano

PORK DISHES ANTIPASTI

Prosciutto di parma con melone e grissino (P) (G) (SE) (D)
AED 79
Parma ham, cantaloupe melon, grissini

Tagliere Misto di salumi (P) (G)
AED 168
Assorted pork cold cuts, fried bread, pickled onion

PASTA

Spaghetti carbonara (P) (G) (E) (D)
AED 72
Spaghetti pasta, guanciale, parmesan cheese, egg yolk

Orecchiette con salsiccia, carciofi
AED 76
e finocchio (P) (G) (D) (E)
Orechiette pasta, pork sausage, artichoke & fennel ragout

Maltagliati alla boscaiola (P) (G) (E) (D)
AED 89
Maltagliati pasta, Coppa ham, rosemary, mixed mushrooms, green peas, pecorino cheese, touch of cream

CARNE

Saltimbocca alla romana con patate al rosmarino e spinaci saltati (P) (G) (A)
AED 67
Pan-fried veal escalope topped with Parma ham, rosemary potato, saut-ed spinach and Marsalla sauce

Pancia di maialino arrosto con patate sabbiate, fagiolini, pomodorini all-origano (P) (G)
AED 82
Roasted Pork belly, sable potatoes, green beans, comfit cherry tomatoes

PIZZA

Pepperoni (P) (D) (G)
AED 63
Tomato, mozzarella, pepperoni

Funghi e prosciutto (P) (D) (G)
AED 68
Tomato, mozzarella, mushrooms, prosciutto ham

Pizza Toscana (P) (D) (G)
AED 67
Homemade cherry tomato sauce, pancetta, mozzarella, parmesan, sprinkle of bread crumbs.

Gorgonzola e speck (P) (D) (G)
AED 68
Tomato, mozzarella, gorgonzola, speck

DOLCE

Tiramisu (D) (G) (E)
AED 38
Cup of mascarpone cheese, savoyard biscuit, espresso, cacao powder

Panna Cotta semplice con frutti di bosco (D) (N) (G)
AED 40
Classic Italian pannacotta, mixed berries

Carpaccio d' Ananas con gelato al cocco (D) (G)
AED 36
Pineapple Carpaccio, coconut ice cream, pink peppercorn, fresh mint

Cioccolato Fondente (D) (N) (E) (G)
AED 41
Warm 70 % dark chocolate pudding, vanilla ice cream

Frittelle cannella e zucchero (E) (G) (D)
AED 34
Italian fried puffs, cinnamon & sugar

I NOSTRI CAFFÈ

Cappuccino
AED 18

Caffèlatte
AED 18

Espresso
AED 14

Doppio espresso
AED 21

Caffènero
AED 15

All prices are inclusive of 10% municipality fees and 10% service charge. Please advise your waiter if you have any food allergies or dietary requirements.

(A) Alcohol, (V) Vegetarian, (P) Pork, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (M) Sesame, (SH) Shellfish, (Y) Soya.

