



CRUDI

CARPACCIO DI MANZO (R) Wagyu tenderloin, egg remoulade, rocket leaves & semi dried tomato	120	TARTARE DI SPIGOLA (R) Seabream tartare, tomato pesto, capers, shallot lime & anchovy crema	95
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INSALATE

INSALATA DI CARCIOFI (V) Marinated artichoke, spinach, shallot, mushrooms parmesan & truffle dressing	85	INSALATA DI CAVOLO RICCIO (V, N) Kale leaves, green apple, pear, walnut, parmesan honey mustard & truffle dressing	85
CAESAR SALAD Baby gem, basil caesar dressing, parmesan, cured egg yolk & crispy veal bacon Add Grilled Chicken Add Grilled Prawns	75 30 35	INSALATA MEDITERRANEA (MSC CERTIFIED) Seared tuna loin, mixed lettuce, cherry tomato, celery green beans, taggiasca olive, anchovy & tomato vinaigrette	115

ANTIPASTI

PARMIGIANA (V) Roasted eggplant, mozzarella cheese, trio of sauces of tomato, basil & parmesan	90	VITELLO TONNATO Poached veal, celery, tuna & capers dressing	110
FRITTURA DI CALAMARI E GAMBERI (S) Breaded calamari and prawns, lobster mayonnaise	95	BURRATA DELLA CASA Tomato tartare, salsa verde, rocket leaves & focaccia toast	115

PASTA & RISOTTO

RISOTTO ALLA MILANESE CON OSSOBUCCO Saffron risotto, veal ossobuco & gremolata	150	TAGLIATELLE ALLA STRACCIATELLA (V) Home-made tagliatelle, cherry tomato, basil tomato sauce & stracciatella	145
PACCHERI AL MANZO Braised beef ragout, tomato sauce & fontina béchamel	155	LINGUINE AI GAMBERI (S, N) Home-made spinach linguine, prawns, cherry tomatoes pine nuts, chilli, tomato & bisque	165
TORTELLINI AL TARTUFO (V, N) Home-made tortellini, fresh seasonal black truffle, parmesan cream & crushed roasted hazelnut	185	RAVIOLO ALL' ASTICE (S) Home-made lobster ravioli, crab meat, pea purée, zucchini orange zest & bisque	215

(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian (VG) Vegan
(S) Sustainably Sourced (L) Locally Sourced (H) Healthy (C) Chef's Recommendation

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment. All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.

PRIMI PIATTI

BRANZINO DELLE CANARIE Grilled seabass fillet, sun-dried tomato pesto, baby gem, taggiasca olive, capers & lemon butter sauce	195	BISTECCA DI MANZO Wagyu Striploin, shallot purée, rocket leaves, balsamic vinegar, beef jus & parmesan shavings	240
POLLO ALLA CACCIATORA Marinated baby chicken & roasted potatoes	165	FILETTO DI TONNO (MSC CERTIFIED) Grilled tuna loin, caponata, herb oil & salsa	175

PIZZA

CLASSICA

MARGHERITA (V) Mozzarella cheese, san marzano tomato basil & extra virgin olive oil	90/60	BUFALA (V) Buffalo mozzarella, san marzano tomato basil & extra virgin olive oil	110/70
DIAVOLA Mozzarella cheese, san marzano tomato spicy beef salami & extra virgin olive oil	115/70	FUNGHI E PROSCIUTTO Mozzarella cheese, san marzano tomato mushrooms & turkey ham	115/70
TARTUFO (V) Mozzarella cheese, truffle cream & fresh seasonal black truffle	135/85	REGINA Mozzarella cheese, san marzano tomato rocket leaves & wagyu bresaola	115/70

CONTORNI

VERDURE GRIGLIATE (VG) Seasonal grilled vegetables	40	PATATE ARROSTO (VG) Roasted potatoes	40
PATATINE FRITTE (VG) French fries	40	FUNGHI SALTATI (VG) Sautéed seasonal mushrooms	45
PURÈ DI PATATE ALL'AGLIO (V) Garlic mashed potatoes	40		

SPECIAL OFFER

SALAD:

Baby gems, rocket and cherry tomatoes tossed with balsamic dressing and crumb

STEAK FRIES:

Refills are offered with our compliments

BUTCHER'S CUT

Oyster blade Wagyu steak with unlimited French fries and salad	180
Oyster blade Wagyu steak with unlimited French fries and salad, followed by a brownie with vanilla ice cream	200

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