

Il Gattopardo

CRUDO

GAMBERI • 125
Sicilian Mazara prawns,
yellow chicory, citrus zest,
Taggiasca extra virgin olive oil

SPIGOLA • 65
Seabass carpaccio,
tarocco orange, fennel,
Cerignola olives

TONNO • 78
Lime-marinated tuna,
pickle cucumber,
lilliput capers, red chili

RICCIOLA • 72
Marinated amberjack,
green tomato, pink peppercorns,
spring onion dressing

INSALATE

POLPO • 115
Grilled octopus, ratte potatoes, olives,
capers, lemon parsley dressing

PERE E NOCI • 54
Pear and toasted walnut salad,
baby spinach, Gorgonzola

LATTUGA • 52
Baby gem lettuce, herb croutons,
pickled red onions, aged pecorino

CAVOLO RICCIO • 58
Tuscan kale, ricotta, pomegranate,
pine nuts, caperberries

ANTIPASTI

CARPACCIO MANZO • 110
Black angus carpaccio,
Parmesan, mustard & pink
peppercorns, truffle shavings

VITELLO TONNATO • 88
Veal magatello, tuna anchovy cream,
green beans & fennel salad

BURRATA • 82
Cherrywood smoked burrata,
grilled courgettes, pistachios & herbs

PINZIMONIO • 48
Seasonal vegetable crudité,
fresh herb salsa

BUFALA • 88
Mozzarella di bufala,
marinated heirloom tomatoes,
basil, balsamic dressing

ARANCINI • 42
Beef bolognese & smoked scamorza,
roasted tomato sauce

FRITTURA • 88
Deep fried squid, pink prawns,
zucchini, lemon aioli

BRESAOLA • 92
Valtellina beef bresaola Giò Porro
fresh glazed figs, sea salt grissini

PIZZETTE

MARGHERITA • 55
Mozzarella fior di latte,
Datterino tomato sauce, basil oil

MARINARA • 52
Datterino tomato sauce,
anchovies, fresh oregano

TARTUFO • 88
Truffled mascarpone, caramelised onion,
truffle shavings

PICCANTE • 62
Calabrian spicy veal 'nduja,
grilled red pepper, stracciatella

PASTA

AGNOLOTTI • 78
Stracciatella agnolotti, roasted tomato cream,
24 month DOP Parmesan

SORRENTINA • 78
Homemade potato gnocchi, buffalo
mozzarella, San Marzano tomato, fresh basil

ASTICE • 198
Half native lobster, linguine,
lobster reduction

SCOGLIO • 128
Mezzi paccheri seafood tomato broth,
Amalfi lemon zest

RAVIOLI • 86
Roasted pumpkin ravioli,
parmesan cream, toasted pumpkin seeds

PESTO • 72
Casarecce, Genovese pesto,
green beans, confit potatoes

PADELLA

From the stove to the table, inviting everyone to savour a meal together

RISOTTO • 92
Vialone Nano mantecato,
Navelli saffron, veal jus

GUAZZETO DI MARE • 280
Neapolitan seafood stew, fregola
Navelli saffron & tomato broth

GAMBERONI • 148 (1 piece)
Imperial king prawn,
Taggiasca olive & tomato condiment

POLLO CACCIATORA • 128
Corn-fed chicken "al mattone",
cacciatore sauce

PESCE

MERLUZZO • 230 (180g)
Roasted cod, wild mushrooms, chestnuts,
butternut squash, thyme-sage brown butter

BRANZINO • 260 (150g)
Wild sea bass fillet, heirloom tomato confit,
Tropea red onion, balsamic reduction

ORATA • 450 (950g)
Whole line-caught sea bream,
citrus & black pepper marmalade

SOGLIOLA • 620 (700g)
Sautéed Dover sole, lemon brown butter,
chopped capers

CARNE

AGNELLO • 198 (250g)
Pistachio crusted rack of lamb,
crispy courgette, winter savoury jus

MILANESE • 260 (320g)
Veal tomahawk, anchovy cream,
caper & lemon brown butter

FILETTO • 280 (230g)
Angus beef fillet, chestnut purée,
roasted beetroot, red wine reduction

BISTECCA FIORENTINA • 770 (1.1kg)
40-day dry aged
Vacca Rossa Padana beef T-bone

CONTORNI

FAGIOLINI • 38
Green beans, garlic,
peperoncino oil

PUREA PATATE • 45
Parmesan
mashed potatoes

FRITTE TARTUFATE • 68
Truffle fries, chives, paprika,
truffle mayonnaise

POLENTA • 45
Grilled corn polenta,
roasted bell peppers

CAPONATA • 48
Mixed vegetables, pinenuts,
olives, capers & raisins

SPINACI • 45
Sautéed baby spinach,
preserved lemon zest

FORMAGGI

TAGLIERE • 64
Artisanal
Italian cheese selection

PARMIGIANO RISERVA • 66
36 month DOP Parmesan,
acacia honey, aged balsamic

PASTICCERIA

TIRAMISU • 55
Ladyfingers, mascarpone cream,
espresso

MERINGATA • 52
Crispy meringue,
clementine sorbet, lime cream

COPPA GELATO • 55
Espresso ganache, vanilla &
hazelnut ice cream

MARITONZO • 48
Brioche buns, chocolate custard,
Chantilly

CIOCCOLATO GIANDUJA • 55
Hazelnut chocolate bar,
praline crunch

CREMA COTTA • 56
Vanilla crema cotta,
pistachio ice cream

FRUTTA • 48
Marinated seasonal fresh fruits,
citrus sorbet

FRAGOLE • 58
Strawberries, basil lemon sorbet,
Chantilly

PER LA TAVOLA

*Family style desserts designed to be shared with the table
(serves up to four)*

TIRAMISU • 188
Ladyfingers, mascarpone cream,
espresso

GELATO MANTECATO • 128
Freshly made fior di latte ice cream,
chocolate sauce & toppings

PANETTONE ARTIGIANALE • 148
Gingerbread cream, chocolate sauce

GELATO

ICE CREAM • 18 (per scoop)
Vanilla · Pistachio · Tiramisu · Fior di Latte
Strawberry · Chocolate & Olive Oil

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fee.
Should you have any allergies or dietary requirements, please ask your waiter for assistance*