

Il Gattopardo

CRUDO

GAMBERI • 130

Sicilian Mazara **prawns**, yellow chicory, citrus zest, Taggiasca extra virgin olive oil

SPIGOLA • 75

Sea bass carpaccio, tarocco orange, fennel, Cerignola olives

TONNO • 82

Lime-marinated **tuna**, pickle cucumber, lilliput capers, red chili

RICCIOLA • 72

Marinated **amberjack**, green tomato, pink peppercorns, spring onion dressing

INSALATE

POLPO • 125

Grilled **octopus**, ratte potatoes, olives, capers, lemon parsley dressing

CARCIOFI • 72

Romanesco **artichokes**, 24 month DOP Parmesan, Giusti balsamic vinegar

LATTUGA • 58

Baby gem **lettuce**, herb croutons, pickled red onions, aged pecorino

CAVOLO RICCIO • 65

Tuscan **kale**, ricotta, pomegranate, pine nuts, caperberries

ANTIPASTI

CARPACCIO MANZO • 120

Black angus carpaccio, Parmesan, mustard & pink peppercorns, truffle shavings

VITELLO TONNATO • 92

Veal magatello, tuna anchovy cream, green beans & fennel salad

BURRATA • 92

Cherrywood smoked **burrata**, grilled courgettes, pistachios & herbs

PINZIMONIO • 55

Seasonal **vegetable crudités**, fresh herb salsa

BUFALA • 95

Mozzarella di bufala, marinated heirloom tomatoes, basil, balsamic dressing

ARANCINI • 48

Beef bolognese & smoked scamorza, roasted tomato sauce

FRITTURA • 95

Deep fried **squid**, pink **prawns**, **zucchini**, lemon aioli

BRESAOLA • 92

Valtellina **beef bresaola** Giò Porro, glazed Comice pears, sea salt grissini

PIZZETTE

MARGHERITA • 62

Mozzarella fior di latte, Datterino tomato sauce, basil oil

MARINARA • 58

Datterino tomato sauce, anchovies, fresh oregano

TARTUFO • 98

Truffled mascarpone, caramelised onion, truffle shavings

PICCANTE • 65

Calabrian spicy veal 'nduja, grilled red pepper, stracciatella

PASTA

AGNOLOTTI • 82

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

SORRENTINA • 85

Homemade potato **gnocchi**, buffalo mozzarella, San Marzano tomato, fresh basil

ASTICE • 220

Half native **lobster**, linguine, lobster reduction

GRANCHIO • 135

Homemade **tagliolini**, Amalfi lemon zest, granciporro brown crab broth

RAVIOLI • 88

Duck ham & fresh mascarpone ravioli, green peas, gremolata jus

MALTAGLIATI • 92

Slow-cooked **beef** cheek, beef jus, Parmesan cream

PADELLA

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

RISOTTO • 138

Carnaroli Riserva San Massimo, wild mushrooms, black truffle shavings

GUAZZETTO DI MARE • 280

Napolitan **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", cacciatora sauce

PESCE

TRIGLIA • 220 (200g)

Red mullet, romanesco artichokes, Taggiasca olives, marinara sauce

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 • 210 (250g)

Pistachio crusted rack of **lamb**, crispy courgette, winter savoury jus

MILANESE • 282 (320g)

Veal tomahawk, anchovy cream, caper & lemon brown butter

FILETTO • 320 (230g)

Angus black **beef fillet**, fava bean purée, morel mushrooms, red wine reduction

BISTECCA FIORENTINA • 780 (1.1kg)

40-day dry aged Black Angus beef **T-bone**

CONTORNI

FAGIOLINI • 42

Green beans, garlic, peperoncino oil

PUREA PATATE • 48

Parmesan mashed **potatoes**

FRITTE TARTUFATE • 72

Truffle **fries**, chives, paprika, truffle mayonnaise

POLENTA • 48

Grilled **corn** polenta, roasted bell peppers

CAPONATA • 52

Mixed **vegetables**, pinenuts, olives, capers & raisins

SPINACI • 48

Sautéed baby **spinach**, preserved lemon zest

FORMAGGI

TAGLIERE • 64

Artisanal Italian **cheese selection**

ROBIOLA • 68

Flamed **Piedmont robiola**, black truffle, acacia honey, crispy carasau

PARMIGIANO RISERVA • 66

36 month DOP **Parmesan**, acacia honey, aged balsamic

PASTICCERIA

TIRAMISU • 62

Ladyfingers, mascarpone cream, espresso

MERINGATA • 55

Crispy **meringue**, clementine sorbet, lime cream

COPPA GELATO • 55

Espresso ganache, vanilla & hazelnut ice cream

MARITOZZO • 52

Brioche buns, chocolate custard, Chantilly

CIOCCOLATO GIANDUJA • 60

Hazelnut **chocolate bar**, praline crunch

CREMA COTTA • 60

Vanilla crema cotta, pistachio ice cream

FRUTTA • 52

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

PIZZETTA CIOCCOLATO • 82

Dark chocolate, roasted Piedmont hazelnut, vanilla cream

GELATO

GELATO ICE CREAM • 18 (per scoop)

Vanilla · Pistachio · Hazelnut · Fior di Latte
Raspberry · 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*