



## EASTER MENU

AED 198

### ANTIPASTI

*From our crudo bar*

#### RAVIOLO ALL'UOVO

Ricotta and spinach ravioli,  
runny egg yolk, black truffle

#### TONNO

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

#### SPIGOLA

Marinated seabass, green tomato, pink peppercorns,  
spring onion dressing

#### BRESAOLA

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

#### CARCIOFI

Romanesco artichokes, 24 month DOP  
Parmesan, Giusti balsamic vinegar

#### TRECCIA E POMODORO

Buffalo mozzarella, heirloom marinated tomato,  
basil pesto

#### INSALATA DI MARE

Cuttlefish & shrimp salad,  
red bell pepper dressing

#### TORTA PASQUALINA

Ricotta and spring vegetables tart,  
poached egg

### SECONDI

*One choice per person*

*Served at the table with a selection of side dishes*

#### AGNELLO ARROSTO

Roasted baby lamb, thyme jus,  
truffle condiments

#### TAGLIATA DI MANZO

Josper-grilled striploin, crispy potato,  
winter savory gremolata

#### TRIGLIA

Red mullet, romanesco artichokes,  
Taggiasca olives, marinara sauce

#### ORATA

Black sea bream, datterino tomato,  
Taggiasca olives, pesto

#### RISOTTO ASPARAGI

Carnaroli rice riserva San Massimo,  
green asparagus, stracchino

#### LASAGNA

Beef bolognese, bechamel sauce,  
24 month DOP Parmesan

#### POLLO CACCIATORA

Corn-fed chicken "al mattone",  
cacciatore sauce

#### PARMIGIANA

Baked eggplant, San Marzano tomato,  
24 month DOP Parmesan

### PASTICCERIA

*Served at the table*

#### COLOMBA

Traditional easter cake, candied fruits, almonds

#### GELATO MANTECATO

Freshly made pastiera ice cream, honey & spelt

#### TIRAMISU

Ladyfingers, mascarpone cream, espresso

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



## EASTER MENU

### SIGNATURE SPRITZ

*Enjoy 2 hours free flow Spritz for AED 150*

#### PEARL OF AMALFI • 50

A refreshing spritz blending Italian Sparkling Wine, Aperol, and lemonade, capturing the citrusy essence of the Amalfi Coast

#### VENETIAN DREAM • 50

A Venetian-inspired aperitivo with Italian Sparkling Wine, Select Aperitivo, and lemonade, offering a perfectly bittersweet balance

#### ORO DI CAPRI • 50

A golden-hued delight with Italian Sparkling Wine, limoncello, and soda, inspired by Capri's sunlit shores

#### ETERNAL BEAUTY • 50

A delicate yet vibrant spritz featuring Italian Sparkling Wine, elderflower cordial, lemon juice, and citrus sorbet, finished with a bright, floral lift

## COCKTAIL

#### BERGAMOT MARTINI • 65

A refined martini with Ketel One vodka, Cocchi Dry vermouth, Italicus, and a touch of fresh bergamot for a citrus-forward, elegant finish

#### FRENCH 52 • 65

A luxurious sparkling cocktail blending Italicus, elderflower cordial, fresh lemon juice, citrus sorbet, and Bisol Prosecco for a floral, effervescent experience

#### COFFEE NEGRONI • 65

A rich and bold twist on the classic Negroni, combining Havana 7 rum, Campari, Cocchi Storico vermouth, and a smooth espresso foam for a deep, aromatic complexity