



IL PRANZO

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 PRIMAVERA

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

MARITOZZI

Brioche buns, chocolate custard, Chantilly

GELATO MANTECATO

Freshly made pastiera ice cream, honey & spelt

TIRAMISU

Ladyfingers, mascarpone cream, espresso



IL PRANZO

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