

Il Gattopardo

CRUDO

GAMBERI • 132

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

TONNO • 92

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

SPIGOLA • 78

Marinated **sea bass**, green tomato, pink peppercorns, spring onion

RICCI DI MARE • 148

Sea urchins, cannellini white beans, basil, Amalfi lemon dressing

INSALATE

POLPO • 128

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

LATTUGA • 64

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

CARCIOFI • 78

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

CAVOLO RICCIO • 68

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

ANTIPASTI

CARPACCIO MANZO • 120

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

BUFALA • 98

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

VITELLO TONNATO • 96

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

ARANCINI • 52

Beef bolognese & smoked scamorza, roasted tomato sauce

BURRATA • 96

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

FRITTURA • 98

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

PINZIMONIO • 65

Seasonal **vegetable crudités**, fresh herb salsa

BRESAOLA • 98

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

PIZZETTE

MARGHERITA • 65

Mozzarella fior di latte, Datterino tomato sauce, basil oil

TARTUFO • 98

Truffled mascarpone, caramelised onion, truffle shavings

MARINARA • 62

Datterino tomato sauce, anchovies, fresh oregano

PICCANTE • 68

Calabrian spicy veal 'nduja, grilled red pepper, stracciatella

PASTA

AGNOLOTTI • 94

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

GRANCHIO • 135

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

PESTO • 92

Farfalle, **basil** pesto, pine nuts, green beans, confit potatoes

RAVIOLI • 96

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

ASTICE • 230

Half native **lobster**, mezzi paccheri, lobster reduction

MALTAGLIATI • 98

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

PADELLA

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

RISOTTO ZARINA • 148

Carnaroli rice riserva San Massimo, salmon trout, baeri caviar, Amalfi lemon

POLLO CACCIATORA • 152

Corn-fed **chicken** "al mattone", roasted bell pepper, Cerignola green olives

GUAZZETTO IN CROSTA • 368

Lobster, octopus and cuttlefish, fresh green peas, saffron seafood broth, crisp bread crust

PESCE

TRIGLIA • 220 (200g)

Red mullet, romanesco artichokes, Taggiasca olives, marinara sauce

AGNELLO • 220 (250g)

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

BRANZINO • 265 (150g)

Wild **sea bass** fillet, heirloom tomato confit, Tropea red onion, balsamic reduction

MILANESE • 282 (320g)

Veal tomahawk, anchovy cream, caper & lemon brown butter

GAMBERONI DIAVOLA • 165

Stone pot-slow-cooked peppered king **prawns**, crushed Calabrian chili peppers

FILETTO • 320 (230g)

Angus black **beef fillet**, eggplant cannelloni, semidried tomato, red wine & basil reduction

ORATA • 450 (950g)

Wild black **seabream** butterfly, Sicilian salmoriglio sauce

TAGLIATA • 465 (400g)

40-Day dry aged Black Angus beef **striploin**

SOGLIOLA • 620 (700g)

Sautéed **Dover sole**, lemon brown butter, chopped capers

BISTECCA FIORENTINA • 798 (1.1kg)

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

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

CONTORNI

BROCCOLI • 44

Brocolini, garlic, peperoncino oil

POLENTA • 48

Grilled **corn** polenta, roasted bell peppers

PUREA PATATE • 48

Parmesan mashed **potatoes**

CAPONATA • 54

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

FRITTE TARTUFATE • 72

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

SPINACI • 48

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 • 65

Ladyfingers, mascarpone cream, espresso

CIOCCOLATO GIANDUJA • 60

Hazelnut **chocolate bar**, praline crunch

MERINGATA • 65

Crispy **meringue**, strawberries sorbet, lime cream

FRUTTA • 54

Marinated seasonal **fresh fruits**, citrus sorbet

MARITOZZO • 54

Brioche buns, chocolate custard, Chantilly

ALBICOCCA • 58

Rosted & poached **apricot**, Sicilian pistachio gelato

PER LA TAVOLA

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

TIRAMISU • 192

Ladyfingers, mascarpone cream, espresso

PIZZETTA CIOCCOLATO • 82

Dark chocolate, roasted Piedmont hazelnut, vanilla cream

GELATO MANTECATO • 128

Freshly made **fior di latte ice cream**, pistachio praliné, raspberries, chocolate sauce

GELATO

ICE CREAM • 18 (per scoop)

Vanilla · Pistachio · Hazelnut · Fiordilatte Chocolate & Olive Oil · Strawberry · Citrus

LA TAVOLETTA

Our signature chocolate bar

LONDRA • 60

70% Dark chocolate bar, vanilla fudge, London shortbread, sea salt

DUBAI • 60

70% Dark chocolate bar, kunafa, Piedmont hazelnut, milk chocolate