

IL PRANZO AED 198

ANTIPASTI

From our crudo bar

POMODORO

Heirloom tomato salad, rustic pappa al pomodoro, stracciatella

SEPPIE

Cuttlefish, Ratte potatoes, olives, capers, lemon-parsley dressing

POI PETTE

Beef meatballs, tomato sauce

BRANZINO

Sea bass tartare, lemon dressing, chives

RUCOLA E GRANA

Rocket salad, Parmesan shavings, aged balsamic

FORMAGGI

Selection of fine Italian cheeses

PASTA

Freshly made, served at the table

RAVIOLO ALL'UOVO

Ricotta & spinach ravioli, runny egg yolk, black truffle

GNOCCHI ALLA ROMANA

Semolina gnocchi, San Marzano tomato sauce, 24 month aged DOP Parmesan

SECONDI

One choice per person. Served at the table with a selection of side dishes

AGNELLO

Roasted baby lamb, thyme jus, truffle condiments

TAGLIATA

Josper-grilled striploin, smoked eggplant, herbs jus

RISOTTO

Carnaroli rice riserva San Massimo, asparagus, Stracchino cheese

CALAMARI RIPIENI

Stuffed baby squid, seasonal vegetables, cannellini bean purée

Savour a meal together, shared between two

POLLO ARROSTO

Roasted corn-fed chicken, rosemary jus, roasted potatoes

ORATA

Josper-grilled black sea bream, braised radicchio

PASTICCERIA

Served at the table

MANTECATO

Freshly made ice cream, toppings, chocolate sauce

PICCOLA PASTICCERIA

Mini Italian pastries & fresh fruits

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, lemonade and citrus sorbet, 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, 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.