



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

INSALATA DI MARE • 98

Cuttlefish, **octopus** & Sicilian Mazara **prawns** salad, red bell pepper dressing

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 tomatoes, basil, balsamic dressing

VITELLO TONNATO • 96

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

BURRATA • 96

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

PINZIMONIO • 65

Seasonal **vegetable crudités**, fresh herb salsa

ARANCINI • 52

Beef bolognese & smoked scamorza, roasted tomato sauce

FRITTURA • 98

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

BRESAOLA • 98

Valtellina **beef bresaola** Giò Porro, glazed black figs, sea salt grissini

PIZZETTE

MARGHERITA • 65

Mozzarella fior di latte, Datterino tomato sauce, basil oil

MARINARA • 62

Datterino tomato sauce, Cantabrico anchovies, oregano oil

TARTUFO • 98

Truffled mascarpone, caramelised onion, truffle shavings

PICCANTE • 68

Calabrian spicy **veal** ‘nduja, grilled red pepper, stracciatella

PASTA

AGNOLOTTI • 94

Stracciatella agnolotti, roasted tomato cream, 24-month DOP Parmesan

PESTO • 92

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

ASTICE • 230

Half native **lobster**, fettuccine, lobster reduction

GRANCHIO • 135

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

RAVIOLI • 108

Agria potato & black garlic ravioli, Veraci **clams**, mullet bottarga, parsley oil

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 • 148

Carnaroli rice riserva San Massimo, burrata, zucchini flower, Sicilian Mazara **prawns** tartare, cedro lemon

GUAZZETTO IN CROSTA • 198

Baby **octopus** “alla Luciana”, San Marzano tomato broth, crisp bread crust

POLLO CACCIATORA • 152

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

PESCE

SAN PIETRO • 238

Pan-seared **John dory**, smoked scamorza sauce, trumpet zucchini & spinach

BRANZINO • 265 (150g)

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

GAMBERONI DIAVOLA • 165

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

ORATA • 450 (950g)

Wild black **sea bream** butterfly, Sicilian salmoriglio sauce

SOGLIOLA • 620 (700g)

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

CARNE

AGNELLO • 220 (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**, eggplant cannelloni, semi-dried tomato, red wine & basil reduction

TAGLIATA • 465 (400g)

Beef rump, salsa vergine, rocket & tomato salad, 24-month DOP Parmesan shavings

BISTECCA FIORENTINA • 798 (1.1kg)

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

CONTORNI

BROCCOLI • 44

Broccolini, garlic, peperoncinio oil

PUREA PATATE • 48

Parmesan mashed **potatoes**

FRITTE • 72

Fries, chives, paprika

CAPONATA • 54

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

SPINACI • 48

Sautéed baby **spinach**, preserved lemon zest

VERDURE • 48

Charcoal-grilled eggplant, zucchini, red peppers, tomato, salsa verde

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

GIANDUJA • 60

Hazelnut **chocolate**, praline crunch

MERINGATA • 65

Crispy raspberry **meringue**, poached peach, sorbet, vanilla cream

FRUTTA • 54

Marinated seasonal **fresh fruits**, citrus sorbet

MARITOZZO • 54

Brioche buns, chocolate custard, Chantilly

ALBICOCCA • 58

Roasted & 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

BOMBOLONCINI • 128

Vanilla custard, Sicilian pistachio cream, raspberry jam, chocolate sauce

GELATO MANTECATO • 128

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

GELATO

ICE CREAM • 18 (per scoop)

Vanilla · Pistachio · Hazelnut · Fior di latte
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

*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*