





IL PRANZO DI FERRAGOSTO

Available on August 16th AED 275 • Non-Alcoholic | AED 395 • Alcoholic

ANTIPASTI

For the table to share

PANE AL ROSMARINO

Grilled rosemary-scented bread

Charred marinated squid

CALAMARI BRACE

POMODORO RIPIENI

Stuffed tomatoes, Italian rice salad, vegetables, tuna, herbs

BRUSCHETTA

Traditional toasted country bread, stracciatella, basil

MELONE SICILIANO

Sweet Sicilian melon, Gio Porro's artisanal Bresaola

GRIGLIATA DI PESCE

Grilled seafood platter for the table served with grilled seasonale vegetables, creamy polenta and fresh garden salad.

GAMBERONI

Grilled large prawns

SPIEDINI

Mixed seafood skewers, chili oil

COZZE GRATINATE

Baked mussels, herbed-garlic breadcrumbs

GRIGLIATA DI CARNE

Grilled meat to pass around

ARROSTICINI

Grilled smoky Abruzzo lamb skewers, celery & vinegar oil

SALSICCIA MANZO

House-made beef sausage, fennel seed & smoked paprika

PORCHETTA POLLO

Rolled chicken infused aromas

SCOTTADITO

Grilled baby lamb ribs

TAGLIATA MANZO

Josper grilled beef striploin

PASTICCERIA

Served as a shared experience

GRANITA

Almond granita served with soft brioche

ANGURIA

Fresh watermelon

TORTA DI MELE

Rustic apple tart

PESCHE RIPIENE

Baked shortbread, lemon cream











COCKTAILS

NEGRONI

Tanqueray Export Gin, Cocchi Vermouth di Torino, Campari

APEROL SPRITZ

Aperol, Italian sparkling wine, soda water

MARGARITA

Altos Blanco Tequila, Cointreau, lime

SPRITZ VENEZIANO

Aperitivo Select, Italian sparkling wine, soda water

MOCKTAILS

BELLI-NO

Lyre's London dry, watermelon juice, lemon

VIRGIN MOJITO

Soda water, mint, lime, sugar

SPIRITS

Ketel One Tanqueray Export Havana 3yo Casamigos Blanco Johnnie Walker Black Label

BEER

Noam

WINES

WHITE WINE

2022 Langhe Bianco, Dragon, L. Baudana

ROSÉ WINE

2023 Prestige, Château Minuty

RED WINE

2021 Cannonau di Sardegna, Costera, Argiolas



