

Il Gattopardo

CRUDO

GAMBERI • 132

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

TONNO • 92

Lime-marinated **tuna**, pickled cucumbers, lilliput capers, red chili

SPIGOLA • 78

Marinated **sea bass**, green tomatoes, pink peppercorns, spring onions

SCAMPI • 168

Wild **langoustine**, capers, bergamot dressing, frisée salad

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

ZUCCA • 68

Delica **pumpkin**, ricotta, Tuscan kale, caramelised nuts, pumpkin dressing

ANTIPASTI

CARPACCIO MANZO • 138

Black Angus **beef tenderloin**, 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

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 black figs, sea salt grissini

PIZZETTE

MARGHERITA • 65

Mozzarella fior di latte, Datterino tomato sauce, basil oil

TARTUFO • 125

Truffled mascarpone, caramelised onions, truffle shavings

MARINARA • 62

Datterino tomato sauce, Cantabrico anchovies, oregano oil

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

FREGOLA • 155

Fregola pasta, seafood stew, **squid**, **crabs**, **pink prawns**

RAVIOLI • 98

Traditional Mantova **pumpkin** ravioli, amaretti, 24-month DOP Parmesan

MALTAGLIATI • 108

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

ASTICE • 230

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

TARTUFO BIANCO

The season of white truffle, celebrated through a selection of special dishes

CARPACCIO • 320

Black Angus beef tenderloin, truffle mayonnaise, white truffle

PIZZETTA • 198

Truffled mascarpone, caramelised onions, white truffle

UOVO • 228

Creamy Parmesan polenta, slow-cooked organic egg, white truffle

RAVIOLONE • 348

Spinach and ricotta cheese, egg yolk, brown butter, white truffle

TAGLIOLINI • 380

Double egg yolk tagliolini, 24-month DOP Parmesan cream, white truffle

RISOTTO • 328

Carnaroli Riserva San Massimo, 24-month DOP Parmesan, white truffle

PICCATA • 498

Pan-seared veal tenderloin, foie gras, celeriac purée, mushroom jus, white truffle

TORTINA • 178

Baked cheesecake, truffle honey, white truffle

*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*

PADELLA

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

OSSOBUCO • 168

Navelli saffron risotto, **veal** ossobuco, gremolata dressing

POLLO CACCIATORA • 152

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

GUAZZETTO IN CROSTA • 198

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

PESCE

TROTA • 218 (150g)

Pan-seared salmon **trout**, baby spinach, Agata vinegar sauce

GAMBERONI DIAVOLA • 165

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

BRANZINO • 265 (150g)

Wild **sea bass** fillet, “acqua pazza” sauce, clams, oregano

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)

Black Angus **beef** tenderloin, mushroom fricassée, black garlic beef jus

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, peperonicino oil

CAPONATA • 54

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

PUREA PATATE • 48

Parmesan mashed **potatoes**

SPINACI • 48

Sautéed baby **spinach**, preserved lemon zest

FRITTE • 72

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

VERDURE • 48

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