

# 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 <sup>(150g)</sup>

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 <sup>(150g)</sup>

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

### ORATA • 450 <sup>(950g)</sup>

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

### SOGLIOLA • 620 <sup>(700g)</sup>

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

## CARNE

### AGNELLO • 220 <sup>(250g)</sup>

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

### MILANESE • 282 <sup>(320g)</sup>

**Veal** tomahawk, anchovy cream, caper & lemon brown butter

### FILETTO • 320 <sup>(230g)</sup>

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

### TAGLIATA • 465 <sup>(400g)</sup>

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

### BISTECCA FIORENTINA • 798 <sup>(1.1kg)</sup>

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

## CONTORNI

### BROCCOLI • 44

**Broccolini**, garlic, peperoncino 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