



CRUDO

GAMBERI • 135

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 • 75

Baby gem **lettuce**, walnuts, croutons, pickled red onions, aged pecorino

INSALATA DI MARE • 110

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

ZUCCA • 68

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

ANTIPASTI

CARPACCIO • 140/320

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 • 78

Seasonal **vegetable crudités**, fresh herb salsa

BRESAOLA • 110

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

PIZZETTE

MARGHERITA • 75

Mozzarella fior di latte, Datterino tomato sauce, basil oil

TARTUFO • 125/198

Truffled mascarpone, caramelised onions, truffle shavings

MARINARA • 62

Datterino tomato sauce, Cantabrico anchovies, oregano oil

PICCANTE • 75

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

ASTICE • 245

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

MALTAGLIATI • 110

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

PADELLA

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

OSSOBUCCO • 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 • 230 (150g)

Pan-seared **trout**, baby spinach, citrus salad, Agata vinegar condiment

BRANZINO • 265 (150g)

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

GAMBERONI DIAVOLA • 185

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 • 240 (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, rocket & tomato salad, 24-month DOP Parmesan shavings

BISTECCA FIORENTINA • 798 (1.1kg)

40-day dry aged Black Angus beef **T-bone**, truffle and mustard jus

TARTUFO BIANCO

TAGLIOLINI • 380

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

RAVIOLONE • 348

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

PICCATA • 498

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

RISOTTO • 325

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

CONTORNI

BROCCOLI • 48

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

POLENTA • 228

Creamy Parmesan polenta, white truffle shavings

PASTICCERIA

TIRAMISU • 75

Ladyfingers, mascarpone cream, espresso

GIANDUJA • 60

Hazelnut **chocolate**, praline crunch

MERINGATA • 65

Crispy mandarin **meringue**, mandarin sorbet, chestnut Chantilly

ZABAGLIONE • 70

Creamy **sabayon**, vanilla gelato, red fruits marmalade, pizzelle

MARITOZZO • 65

Brioche buns, chocolate custard, Chantilly

RICOTTA E PERA • 65

Hazelnut crust, pear & ricotta mousse

GELATO • 18 (per scoop)

Vanilla · Pistachio · Fior di Latte · Chocolate & Olive Oil
Mandarine · Raspberry · Pear

PER LA TAVOLA

*Family style desserts designed to be shared with the table
(serves up to four)*

TIRAMISU • 220

Ladyfingers, mascarpone cream, espresso

BOMBOLONCINI • 135

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

GELATO MANTECATO • 145

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

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*