



COCKTAILS

ARLECCHINO

Campari, red vermouth, Italian balsamic vinegar, lollipop

COLOMBINA

Aperol, orange granita, Italian sparkling wine, lemonade

PANTALONE

Espolon tequila, Aperol, pink grapefruit soda, lemon juice, black salt

SCARAMUCCIA

Montelobos Mezcal, Aperol, Campari, lemon juice, foamer



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.



IL PRANZO DI CARNEVALE

NON-ALCOHOLIC
AED 375

ALCOHOLIC
AED 495

ALCOHOLIC,
WITH SPARKLING
AED 695

ANTIPASTI

POMODORO

Heirloom tomato salad, stracciatella, rustic pappa al pomodoro

BRANZINO

Sea bass crudo, citrus dressing, chives, pink peppercorn

BACCALÀ MANTECATO

Creamed salt cod, grilled polenta, extra virgin olive oil, parsley

INSALATA DI CESARE

Baby gem lettuce, Caesar dressing, Parmesan shavings

CALDI

POLPETTE

Beef meatballs, tomato basil sauce

PARMIGIANA

Baked eggplant, San Marzano tomato, 24-month DOP Parmesan

PASTA

PASTA AL POMODORO

Mezzi Paccheri, tomato sauce, 24-month DOP Parmesan

RAVIOLO ARLECCHINO

Ricotta & spinach raviolo, runny egg yolk, black truffle

SECONDI

POLLO

Roasted Vallesplugu chicken, mustard jus, red peppers, thyme

TAGLIATA

Josper-grilled striploin, roasted Ratte potatoes, Tropea onions, herbs jus

RISO AL NERO

Carnaroli Riserva San Massimo, squid ink, sun dried tomato

ORATA

Pan-seared black sea bream, “acqua pazza” sauce, oregano

PASTICCERIA

MANTECATO

Freshly made ice cream, toppings, chocolate sauce

TIRAMISU

Ladyfingers, mascarpone cream, espresso

DOLCI DI CARNEVALE

Traditional Italian Carnival pastries

SPARKLING

NV Marchese Antinori, Tenuta Montenisa, Cuvée Royale, Franciacorta

WINES

WHITE

2023 La Segreta Bianco, Planeta

ROSÉ

2021 Belguardo Rosé, Mazzei

RED

2018 Nero d'Avola, Zisola

