

Il Gattopardo

CRUDO

GAMBERI • 145

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

TONNO ROSSINI • 188

Blue fin **tuna** tartare, foie gras, winter black truffle, beef jus

INSALATE

POLPO • 128

Grilled **octopus**, ratte potatoes, olives, capers, lemon parsley dressing

LATTUGA • 80

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

CAVOLO RICCIO • 68

Tuscan **kale**, ricotta, pomegranate, pine nuts, caperberries

ANTIPASTI

BURRATA • 96

Cherrywood smoked **burrata**, grilled courgettes, pistachios & herbs

FRITTURA • 98

Deep fried **squid**, pink **prawns**, zucchini, lemon aioli

ARANCINI • 52

Beef bolognese & smoked scamorza, roasted tomato sauce

BRESAOLA • 115

Valtellina **beef bresaola** Giò Porro, glazed winter pears, sea salt grissini

CARPACCIO • 140

Black Angus **beef tenderloin**, Parmesan, mustard & pink peppercorns, truffle shavings

PIZZETTE

MARGHERITA • 75

Mozzarella fior di latte, Datterino tomato sauce, basil oil

MARINARA • 62

Datterino tomato sauce, Cantabrico anchovies, oregano oil

PICCANTE • 75

Calabrian spicy **veal** 'nduja, grilled red pepper, straciatella

PASTA

AGNOLOTTI • 98

Straciatella agnolotti, roasted tomato cream, 24-month DOP Parmesan

PESTO • 92

Farfalle, **basil** pesto, pine nuts, green beans, confit potatoes

ASTICE • 255

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

OSSOBUCO • 168

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

GUAZZETTO IN CROSTA • 218

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

PESCE

BRANZINO • 265 (150g)

Wild **sea bass** fillet, "acqua pazza" sauce, clams, oregano

GAMBERONI DIAVOLA • 185

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

POLLO CACCIATORA • 152

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

AGNELLO • 240 (400g)

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

MILANESE • 320 (350g)

Veal tomahawk, anchovies, caper & lemon brown butter

FILETTO • 320 (230g)

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

ALLA BRACE

CHATEAUBRIAND • 730 (600g)

Black Angus beef tenderloin, aromatic herbes, Salsa Bernese

TAGLIATA • 465 (400g)

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

CONTORNI

BROCCOLI • 48

Broccolini, garlic, peperoncino oil

FRITTE • 72

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

PUREA PATATE • 48

Parmesan mashed **potatoes**

CAPONATA • 54

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

PASTICCERIA

TIRAMISU • 75

Ladyfingers, mascarpone cream, espresso

GIANDUJA • 60

Hazelnut **chocolate**, praline crunch

LIMONE E OLIO • 60

White chocolate cream, **lemon** jelly, extra virgin olive oil ice cream

ZABAGLIONE • 70

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

LAMPONE E CIOCCOLATO • 65

Warm **raspberry**, milk chocolate cake, chocolate sorbet

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

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*