

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

RICCIOLA • 72

Yellowtail carpaccio, smoked tomato balsamic, datterino dressing, fresh watermelon

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

POMODORO • 78

Heirloom **tomatoes**, basil pesto, balsamic reduction, Parmigiano

ANTIPASTI

BURRATA • 96

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

ASPARAGI • 78

Green **asparagus** crudités, salsa Holandese, paprika

CARPACCIO • 140

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

ARANCINI • 52

Beef bolognese & smoked scamorza, roasted tomato sauce

FRITTURA • 98

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

VITELLO TONNATO • 96

Veal magatello, tuna anchovy cream, green beans & fennel salad

BRESAOLA • 115

Eye round cured **beef**, Italian fried bread “gnocco fritto”

OLIVE ASCOLANA • 44

Golden fried **olives**, veal stuffed

PIZZETTE

MARGHERITA • 75

Mozzarella fior di latte, Datterino tomato sauce, basil oil

PICCANTE • 75

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

MARINARA • 62

Datterino tomato sauce, Cantabrico **anchovies**, oregano oil

TARTUFO • 125

Truffled mascarpone, caramelised onions, truffle shavings

PASTA

PESTO • 92

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

VONGOLE • 128

Egg yolk tagliolini, **clams**, bottarga sarda, preserved lemon

TAGLIOLINI TARTUFO • 180

Egg yok tagliolini, Parmesan cream, truffle shavings

AGNOLOTTI • 98

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

ASTICE • 255

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

MALTAGLIATI • 110

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

LA PACCHERATA • 678

Whole grilled **lobster**, paccheri pasta, lobster reduction

PADELLA

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

FRUTTI DI MARE • 160

Navelli saffron risotto, **squid**, **prawns**, **seabass**, **clams**, **lobster**

GUAZZETTO IN CROSTA • 218

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

PESCE

BRANZINO • 265 (150g)

Wild **sea bass** fillet, green asparagus, spinach, peas, zucchini, basil, clear fish stock

GAMBERONI DIAVOLA • 185

Slow-cooked peppered king **prawns**, crushed Calabrian chili peppers

ORATA • 450 (950g)

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

MERLUZZO • 220 (150g)

Steamed **cod fish**, baby spinach, citrus salad, Agata vinegar condiment

CARNE

POLLO CACCIATORA • 178

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, mash potatoes, semi-dried tomato, devil sauce

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

COSTATA DI MANZO • 1480 (1.2kg)

Wagyu 4/5 **tomahawk** cut, mustard jus & truffle reduction

CONTORNI

BROCCOLI • 48

Broccolini, garlic, peperoncino oil

PUREA PATATE • 48

Parmesan mashed **potatoes**

SPINACI • 48

Sautéed baby **spinach**, preserved lemon zest

FRITTE • 72

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

CAPONATA • 54

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

VERDURE GRIGLIATE • 48

Grilled **eggplant**, zucchini, asparagus, confit datterino tomatos

PASTICCERIA

TIRAMISU • 75

Ladyfingers, mascarpone cream, espresso

LIMONE E OLIO • 60

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

SEMIFREDDO • 60

Stracciatella semifreddo, hazelnut praline, espresso chocolate sauce

GELATO • 18 (per scoop)

Vanilla · Pistachio · Fior di Latte · Hazelnut · Chocolate & Olive Oil
Lemon · Raspberry · Strawberry

GIANDUJA • 65

Hazelnut **chocolate**, praline crunch

FRAGOLE • 70

Fresh **strawberry**, balsamic vinegar, strawberry sorbet

MERINGATA • 65

Crispy meringue, poached peach, sorbet, raspberry coulis, vanilla cream

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, strawberries, chocolate sauce

*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*