



## IL PRANZO CON IL BERE

ENJOY YOUR IL PRANZO WITH SELECTION OF DRINKS. PACKAGE AVAILABLE FOR 3 HOURS

### COCKTAILS

BELLINI ALLA PESCA

APEROL SPRITZ

AMERICANO

PALOMA

### MOCKTAILS

BELLI-NO

NOT A NEGRONI

ITALIAN PEACH TEA

VIRGIN MOJITO

### WINE

#### WHITE

2023 Chardonnay, Ventiterre, Veneto

#### ROSÉ

2024 Rè mole, Frescobaldi, Toscana

#### RED

2024 Sangiovese, Terre Allegre, Puglia

### SPIRITS

Ketel One  
Tanqueray Export  
Havana 3yo  
Bulleit Bourbon

## IL PRANZO DI MARE

IL PRANZO • AED 198  
IL PRANZO CON IL BERE NON ALCOLICO • 326  
Il Pranzo CON IL BERE ALCOLICO • 466

### ANTIPASTI

*From our crudo bar*

#### RICCIOLA

Sliced yellowtail, aged balsamic, Datterino dressing, watermelon

#### BRESAOLA E MELONE

Cured beef, sweet Mediterranean melon, pepper beef jelly

#### SEPIE E PISELLI

Stuffed baby squid, seasonal vegetables, cannellini bean purée

#### INSALATA DI CESARE

Baby gem lettuce, Caesar dressing, Parmesan shavings

### CALDI

*Baked in Tuscan terracotta pots*

#### VONGOLE MARINARA

Fresh clams, garlic, parsley, white wine, toasted focaccia

#### PARMIGIANA

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

### PASTA

*Artisanal pasta, freshly made and served at the table*

#### LASAGNA

Oven-baked pasta, black angus ragù, smoked scamorza, 24-month DOP Parmesan

### SECONDI

*Choice of one per person, served with side dishes*

#### PESCE SPADA

Grilled swordfish, roasted bell pepper, Cerignola green olives

#### RAVIOLO ALL'UOVO

Ricotta & spinach raviolo, runny egg yolk, black truffle

#### TAGLIATA

Josper-grilled striploin, roasted Ratte potatoes, Tropea onions, devil sauce

#### SPIEDINO DI PESCE

Seabass & prawns, roasted bell peppers, green peas, lemon

### PASTICCERIA

*Served as a shared experience*

#### MANTECATO

Freshly made ice cream, toppings, chocolate sauce

#### TIRAMISU

Ladyfingers, mascarpone cream, espresso

#### DOLCI D'ESTATE

Forgotten summer pastries

## SPARKLING

*By the bottle*

NV Ferrari, Brut, Trento

AED 348

## SGROPPINO

*Drift away to the Amalfi Coast with fresh Sgroppino, prepared tableside*

Ketel One, lemon sorbet, sparkling wine

AED 195 (serving of 4)



*Should you have any allergies or dietary requirements, please ask your waiter for assistance. Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fee.*