

# Il Gattopardo

## CRUDO

### GAMBERI • 145

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

### RICCIOLA • 72

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

### SPIGOLA • 78

Marinated **sea bass**, green tomatoes, pink peppercorns, spring onions

### 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

### BUFALA • 98

Mozzarella di bufala, marinated tomatoes, basil, balsamic dressing

## 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

### BRESAOLA • 115

Cured **beef** bresaola, marinated figs, gnocco fritto

### VITELLO TONNATO • 96

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

### 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

### CACIO E PEPE • 94

**Tortelli** pasta, Pecorino Romano, toasted black pepper

### GRANCHIO • 135

Homemade **tagliolini**, Amalfi lemon zest, Granciporro brown crab roth

### TAGLIOLINI TARTUFO • 180

Egg yolk 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 FREGOLATA • 678**   
Whole grilled **lobster**, Sardinian fregola, lobster reduction

## PADELLA

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

### FUNGHI E TARTUFO • 172

**Carnaroli Riserva** San Massimo, wild mushrooms, **truffle**, 24-month DOP Parmesan

### 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 DI MANZO • 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

### COSTATA DI MANZO • 1480 (1.2kg)

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

## CONTORNI

### BROCCOLI • 48

**Broccolini**, garlic, peperonicino 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

### GIANDUJA • 65

Hazelnut **chocolate**, praline crunch

### FICHI • 70

Roasted **figs**, caramelize walnut, ricotta ice cream

### MERINGATA • 65

Yoghurt cream, crunchy meringue, rose raspberry sorbet & berries

### GELATO • 18 (per scoop)

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

## 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

## LA TAVOLETTA

### LONDRA • 60

70% dark chocolate bar, vanilla fudge, London shortbread, sea salt

### DUBAI • 60

70% dark chocolate bar, kunafa, Piedmont hazelnut, milk chocolate

### ISTANBUL • 60

Crunchy baklava, creamy pistachio & honey ganache

*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*