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*

RED
2024 Sangiovese, Terre Allegre, *Puglia*

SPIRITS

Ketel One
Tanqueray Export
Havana 3yo
Bulleit Bourbon

Il Gattopardo

IL PRANZO D'AUTUNNO

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

ANTIPASTI

TONNO
Lime-marinated tuna, pickles cucumber, capers, red chilli

BRESAOLA E FICHI
Cured beef bresaola, marinated figs, arugula salad

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

FINNOCCHI E CARCIOFI
Autumn mushrooms, purple artichoke, arugula, green olive aged pecorino tapenade

CALDI

POLPETTE
Italian beef meatballs, roasted tomato sauce, Parmesan

MOSCARDINI ALLA LUCIANA
Baby octopus, tomato, olives, capers

PASTA

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

SECONDI

Choice of one per person, served with side dishes

ORATA
Grilled sea bream, San Marzano tomato confit, charred bell pepper, citrus, fennel

RISOTTO ZUCCA
Pumpkin risotto, toasted seeds, green herb emulsion

TAGLIATA DI MANZO
Sliced beef, onion Bordelaise, fondant Ratte potatoes

AGNELLO
Lamb shoulder, creamy polenta, olive jus

PASTICCERIA

MANTECATO
Freshly made ice cream, toppings, chocolate sauce

TIRAMISU
Ladyfingers, mascarpone cream, espresso

DOLCI DELLA NONNA
Forgotten pastries

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.

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, Grappa Nonino Moscato, Italian sparkling wine
AED 195 (serving of 4)