

CRUDO

GAMBERI • 145

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

SALMONE CAVIALE • 398

Cured **salmon** tartar,
Kaviari royal Baeri caviar,
citrus cream

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

INSALATA DI ASTICE • 398

Baby gem lettuce, **lobster**, croutons,
orange vinaigrette

BUFALA • 140

Mozzarella di bufala, braised leek,
truffle and herb breadcrumb, truffle shavings

ANTIPASTI

BURRATA • 96

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

FRITTURA • 98

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

TRUFFLES ARANCINI • 98

Winter black **truffle** risotto & smoked
scamorza, truffle mayonnaise

BRESAOLA • 125

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

CARPACCIO • 140/320

Black Angus **beef tenderloin**, Parmesan,
mustard & pink peppercorns, truffle
shavings (**Black / White**)

VITELLO TONNATO • 96

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

PIZZETTE

MARGHERITA • 75

Mozzarella fior di latte,
Datterino tomato sauce, basil oil

PICCANTE • 75

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

CAVIALE • 298

Cured **salmon**, stracciatella,
Baerii caviar

TARTUFO • 125/198

Truffled mascarpone, caramelised
onions, truffle shavings (**Black / White**)

PASTA

GRANCHIO • 135

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

ASTICE • 255

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

AGNOLOTTI • 98

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

MALTAGLIATI • 125

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

GRIGLIATA PESCE • 990

Lobster, prawns, langoustines,
octopus, sea bass

GUZZETTO IN CROSTA • 218

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

CHATEAUBRIAND • 730 (600G)

Black Angus **beef** tenderloin,
aromatic herbs, Salsa Bernese

COSTATA DI MANZO • 1480 (1.2KG)

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



*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*

PESCE

BRANZINO • 265 (150g)

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

ORATA • 450 (950g)

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

SOGLIOLA • 699 (700gr)

Dover sole, baby spinach, mushroom duxelles, brown butter, capers condiments

CARNE

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

TARTUFO BIANCO

FUNGHI E TARTUFO • 359

Riserva San Massimo **risotto**, wild mushrooms, 24-months DOP Parmesan, **white truffle**

PICCATA • 495

Pan-seared **veal** tenderloin, foie gras, celeriac puree, mushroom jus, **white truffle**

TAGLIOLINI TARTUFO • 380

Double egg yolk **tagliolini**, 24-months DOP parmesan cream, **white truffle**

PLIN TARTUFO • 420

Bagna cauda sauce, truffles sauce, **white truffles**

CONTORNI

PUREA PATATA • 84

Mashed **potatoes**, Parmesan, winter **black truffles**

FRITTE • 72

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

FUNGHI • 65

Sautéed wild **mushrooms**, garlic, parsley

PASTICCERIA

TIRAMISU • 75

Ladyfingers, mascarpone cream,
espresso

GIANDUJA • 65

Hazelnut **chocolate**,
praline crunch

CASTAGNA • 70

Chestnut mousse & candied,
green apple & lemon marmelade

MERINGATA • 65

Yoghurt cream, crunchy meringue,
rose raspberry sorbet & berries

GELATO • 25 (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

TIRAMISU • 220

Ladyfingers,
mascarpone cream, espresso
(serves up to four)

MANTECATO • 220

Freshly made **pistachio ice cream**,
pistachio praliné, strawberries,
chocolate sauce (two or four servings)

PANETTONE • 240

Warm traditional panettone,
mascarpone cream, chocolate sauce

TRONCHETTO • 228

Gattopardo Yule log, sponge cake,
chocolate ganache, orange marmalade



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

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