

Starters

🍷 Burrata ‘Caseificio Palazzo’ con pomodori heirloom, balsamico e basilico fresco	155
(D) 300g Burrata cheese, heirloom tomatoes, extra virgin olive oil and fresh basil	
Bruschetta con pomodorini, carciofi, olive e basilico	62
(V)(G) Garlic toasted Tuscany bread with cherry tomatoes, artichokes, olives and basil	
Tavola di salumi e condiment all’Italiana	128
(G)(P)(D)(SO)(N) Selection of pork cold cuts with aged cheeses and condiments	
🍷 Frittura mista di paranza con maionese all’aglio	155
(S)(G)(E) Deep fried assorted Mediterranean seafood with zucchini and roasted garlic mayonnaise	
Carpaccio di manzo con funghi, dressing Cipriani e parmigiano	112
(D)(E)(R)(G) Raw beef Carpaccio with Cipriani dressing, croutons, mushrooms and Grana Padano cheese	
Melanzane alla parmigiana	91
(V)(D)(G) Traditional oven baked eggplant parmigiana	

Salads

Insalata di pomodori, cipolla croccante e basilico	78
(V) Heirloom tomato salad with red onions with fresh basil and house dressing	
Insalata di rucola con pomodorini, grana Padano e dressing al balsamico	58
(V)(D) Arugula salad with Grana Padano cheese, cherry tomatoes and balsamic dressing	
Panzanella Toscana	58
(V)(G) Traditional Tuscan salad with bread croutons, cucumber, cherry tomatoes and red onions	
Insalata di mare	116
(S)(C) Seafood salad with cuttle fish, octopus, shrimps, calamari and lemon dressing	

Pasta

Fusilloni con pomodorini, mozzarella affumicata, melanzane e basilico	96
(V)(D)(G) Fusilloni with fried eggplant, smoked mozzarella cheese and fresh basil	
🍷 Pappardelle al sugo di ossobuco di vitello e gremolata	89
(C)(A)(D)(G)(E) Homemade pappardelle with Ossobuco ragout and fresh gremolata	
Ravioli con funghi misti e tartufo	111
(V)(D)(G)(E) Mushroom ravioli with wild mushrooms and truffle sauce	
Spaghetti ai frutti di mare	165
(S)(D) Spaghetti with fresh Mediterranean seafood in light tomato sauce and parsley	
Risotto alla pescatora	136
(D)(S)(A)(C) Traditional seafood risotto with shrimps, calamari, mussels, baby octopus and fresh parsley	

Pizze

Margherita	78
(V)(D)(G) Tomato sauce, mozzarella cheese and fresh basil	
La Bufalina	92
(V)(D)(G) Tomato sauce, buffalo mozzarella cheese, cherry tomatoes and basil	
La Tartufata	160
(V)(D)(G) Mozzarella cheese, truffle sauce and black truffle shavings	
Parma	124
(P)(D)(G) Tomato sauce, mozzarella cheese, parma ham, rocket leaves and grana Padano cheese	
Funghi	83
(V)(D)(G) Tomato sauce, mozzarella cheese and mushrooms	

Main Courses

Filetto di manzo, crema di patata, vegetali glassati e salsa al vino rosso	218
(A)(D) Beef tenderloin with potato cream, glazed vegetables and red wine sauce	
Tagliata di manzo con insalata di rughetta, pomodorini e grana Padano	225
(D) Beef rib eye tagliata style served with rocket lettuce salad, cherry tomatoes and grana Padano cheese	
Polletto alla diavola con patate arrosto al rosmarino	162
(D) Half chicken deboned with chilli marinade served with roasted potatoes	
Merluzzo con caponata, olive e crema di peperoni	182
(S)(D)(C)(N) Black cod with vegetable caponata, dehydrated olives	
Grigliata di pesce e crostacei del Mediterraneo	407
(A)(S)(C) Mediterranean grilled seafood with giant langoustine, red prawns, octopus, squid, baby cuttlefish and salmoriglio	
Branzino da 1.2 Kg al forno con patate	450
(A) 1.2 Kg Seabass baked with potatoes, tomatoes, capers and olives (recommended to share)	

Side Dishes

Pure’ di patate	45
(D)(V) Mashed potato	
Vegetali al burro	45
(V)(D) Heirloom vegetables with butter	
Spinaci cremosi al parmigiano	45
(V)(D) Fresh spinach with butter and Parmesan cream	
Broccolini aglio, olio e peperoncino	45
(V) Broccoli tossed with red chilli and garlic	

Desserts

Tiramisu tradizionale	50
(A)(D)(N) Traditional layered mousse of Mascarpone cheese and zabaione with savoiardi biscuits dipped in espresso and black rum	
Strudel di mele con crema inglese alla cannella e gelato alla vaniglia	50
(G)(D)(N)(E)(D) Apple strudel with cinnamon custard and vanilla ice cream	
Tortino al cioccolato ‘Amadei’ con cuore caldo e gelato alla vaniglia	50
(A)(D)(E)(G) Hot chocolate lava cake with Madagascar vanilla ice cream	
Crostatina al limone meringa bruciata e gelato al limone	45
(D)(E)(G)(N) Lemon custard tart with burnt meringue and citrus ice cream	
Affogato al caffè	42
(N)(E)(D) Traditional hazelnut ice cream served with whipped cream and espresso coffee shot	
Italian gelati	26 per scoop
Vanilla, pistachio, mango, lemon, chocolate	

Liqueur Coffee

Caffé Correcto	58
Coffee, Grappa	
Irish Coffee	58
Coffee, Irish whisky, whipped cream, brown sugar	
Café Royal	58
Coffee, Cognac, whipped cream	
Baileys Coffee	58
Coffee, Baileys, whipped cream	
Tia Maria Coffee	58
Coffee, Tia Maria, whipped cream	
Mexican Coffee	58
Coffee, Patron coffee, whipped cream	
Saronno Coffee	58
Coffee, Amaretto, whipped cream	

Digestive

Jägermeister	45
Drambuie	45
Peach Schnapps	45
Sambuca	45
Galliano	45
Limoncello	45
Amaro Averna	45
Fernet Branca	45
Frangelico	45
Kahlua	45
Tia Maria	45
Benedictine	45
Southern Comfort	45
Amaretto	45
Cointreau	45
Baileys	45

Coffee

Espresso	20
Ristretto	25
Double Espresso	26
Americano	21
Cappuccino	25
Café Latte	25
Macchiato	25
Hot Chocolate	25
Ice Coffee	30

Tea

English Breakfast	25
Earl Grey	25
Darjeling	25
Chamomile	25
Jasmine	25
Peppermint	25
Hibiscus	25
Green	25

🍷 Signature Dish (P) Contains Pork (V) Vegetarian (A) Alcohol (N) Nuts (D) Dairy (S) Shellfish (R) Raw (SO) Sulphate (G) Gluten (E) Egg (C) Celery

All prices are in AED and inclusive of 10% service charge, 7% government fees and 5% VAT