

Starters

🍷 Burrata ‘Caseificio Palazzo’ con pomodori heirloom, balsamico e basilico fresco	155
<small>(D) 300g Burrata cheese, heirloom tomatoes, extra virgin olive oil and fresh basil</small>	
Bruschetta con pomodorini, carciofi, olive e basilico	62
<small>(V)(G) Garlic toasted Tuscany bread with cherry tomatoes, artichokes, olives and basil</small>	
Tavola di salumi e condiment all’Italiana	128
<small>(G)(P)(D)(SO)(N) Selection of pork cold cuts with aged cheeses and condiments</small>	
🍷 Frittura mista di paranza con maionese all’aglio	155
<small>(S)(G)(E) Deep fried assorted Mediterranean seafood with zucchini and roasted garlic mayonnaise</small>	
Carpaccio di manzo con funghi, dressing Cipriani e parmigiano	112
<small>(D)(E)(R)(G) Raw beef Carpaccio with Cipriani dressing, croutons, mushrooms and Grana Padano cheese</small>	
Melanzane alla parmigiana	91
<small>(V)(D)(G) Traditional oven baked eggplant parmigiana</small>	
Tonno battuto a coltello con fragole, capperi e salicornia	86
<small>(S) Yellow fin tuna tartare with capers, basil, samphire and strawberry capers relish</small>	
Vitello Tonnato tradizionale	92
<small>(D)(E) Slow cooked veal served with tuna mayo sauce, crunchy vegetables and marinated egg yolk</small>	

Salads

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

Soups

Insalata di pomodori, cipolla croccante e basilico	78
<small>(V) Heirloom tomato salad with red onions with fresh basil and house dressing</small>	
Zuppa di pesce	92
<small>(S)(G) Assorted Mediterranean seafood stew with garlic bread and fresh parsley</small>	
Minestrone di verdure	66
<small>(D)(G)(N) Hearty vegetables soup with basil pesto and bread</small>	

Pasta

Fusilloni con pomodorini, mozzarella affumicata, melanzane e basilico	96
<small>(V)(D)(G) Fusilloni with fried eggplant, smoked mozzarella cheese and fresh basil</small>	
🍷 Pappardelle al sugo di ossobuco di vitello e gremolata	89
<small>(C)(A)(D)(G)(E) Homemade pappardelle with Ossobuco ragout and fresh gremolata</small>	
Fettuccine all’uovo con ragu di branzino, asparagi e pomodorini	126
<small>(G)(E)(S) Fettuccine with seabass ragout, green asparagus and cherry tomatoes</small>	
Cannelloni ripieni di ricotta e spinaci	92
<small>(V)(E)(G)(D) Cannelloni pasta with ricotta cheese and garlic spinach</small>	
Ravioli con funghi misti e tartufo	111
<small>(V)(D)(G)(E) Mushroom ravioli with wild mushrooms and truffle sauce</small>	
Crespelle con asparagi, formaggio e tartufo	108
<small>(D)(E)(G)(V) Savoury crepes with green asparagus, brie cheese and truffle</small>	
Gnocchi di ricotta sciuè’ sciuè’	88
<small>(D)(G)(V) Fresh ricotta gnocchi with cherry tomatoes sauce and fresh basil</small>	
Risotto ai funghi	96
<small>(D)(V) Acquerello rice with mushrooms, creamed with Parmigiano Reggiano cheese</small>	
Spaghetti ai frutti di mare	165
<small>(S)(D) Spaghetti with fresh Mediterranean seafood in light tomato sauce and parsley</small>	
Risotto alla pescatora	136
<small>(D)(S)(A)(C) Traditional seafood risotto with shrimps, calamari, mussels, baby octopus and fresh parsley</small>	

Pizze Bianche

All’ aglio	50
<small>(G)(V) Garlic flat bread</small>	
Al rosmarino	45
<small>(G)(V) Rosemary flat bread</small>	
Crudaiola	62
<small>(G)(D)(V) Cherry tomatoes, rocket leaves and buffalo mozzarella flat bread</small>	

Pizze

Margherita	78
<small>(V)(D)(G) Tomato sauce, mozzarella cheese and fresh basil</small>	
La Bufalina	92
<small>(V)(D)(G) Tomato sauce, buffalo mozzarella cheese, cherry tomatoes and basil</small>	
La Tartufata	160
<small>(V)(D)(G) Mozzarella cheese, truffle sauce and black truffle shavings</small>	
Parma	124
<small>(P)(D)(G) Tomato sauce, mozzarella cheese, parma ham, rocket leaves and Grana Padano cheese</small>	
Funghi	83
<small>(V)(D)(G) Tomato sauce, mozzarella cheese and mushrooms</small>	
La Bussola	104
<small>(G)(D) Tomato sauce, mozzarella cheese, bresaola</small>	
La Quattro formaggi	95
<small>(G)(V)(D) Mozzarella, gorgonzola, provola, parmesan cheese</small>	

Main Courses

Filetto di manzo, crema di patata, vegetali glassati e salsa al vino rosso	218
<small>(A)(D) Beef tenderloin with potato cream, glazed vegetables and red wine sauce</small>	
Tagliata di manzo con insalata di rughetta, pomodorini e grana Padano	225
<small>(D) Beef rib eye tagliata style served with rocket lettuce salad, cherry tomatoes and grana Padano cheese</small>	
Fiorentina alla griglia	465
<small>(D) T-bone steak served with two side dishes of your choice (recommended to share)</small>	
Carre’ di agnello in panure di erbe aromatiche con verdure arrostate	182
<small>(A)(D) Lamb carre’ with aromatic herbs and roasted seasonal vegetables</small>	
Polletto alla diavola con patate arrosto al rosmarino	162
<small>(D) Half chicken deboned with chilli marinade served with roasted potatoes</small>	
Cotoletta alla Milanese	280
<small>(G)(E) Classic veal cotoletta ‘Milanese style’ with roasted potatoes and baked tomatoes</small>	
Polipo alla plancia con nuvola di patata e padron peppers fritti	210
<small>(D)(S) Octopus tentacle with potato foam and deep-fried Padron peppers</small>	
Cernia in guazzetto di pomodorini, peperoni, olive di Gaeta, capperi, vino bianco e prezzemolo	165
<small>(A)(S) Grouper cooked in Mediterranean broth with Gaeta olives, capers, cherry tomatoes, white wine and parsley</small>	
Merluzzo con salsa di piselli, legume verdi e funghi	198
<small>(D)(S) Black cod with spring peas puree, green legumes and mushrooms</small>	
Grigliata di pesce e crostacei del Mediterraneo	407
<small>(A)(S)(C) Mediterranean grilled seafood with giant langoustine, red prawns, octopus, squid, baby cuttlefish and salmoriglio</small>	
Branzino da 1.2 Kg al forno con patate	450
<small>(A) 1.2 Kg Seabass baked with potatoes, tomatoes, capers and olives (recommended to share)</small>	

Side Dishes

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

Desserts

Tiramisu tradizionale	50
<small>(A)(D)(E)(G)(N) Traditional layered mousse of Mascarpone cheese and zabaione with savoiardi biscuits dipped in espresso and black rum</small>	
Strudel di mele con crema inglese alla cannella e gelato alla vaniglia	50
<small>(G)(D)(N)(E) Apple strudel with vanilla ice cream and cinnamon crème anglaise</small>	
Tortino al cioccolato ‘Valrhona’ con cuore caldo fondente e gelato alla vaniglia	50
<small>(D)(E)(G) Hot chocolate lava cake with vanilla ice cream and amaretto jelly</small>	
Crostatina al limone meringa bruciata e gelato al limone	45
<small>(D)(E)(G)(N) Lemon custard tart with burnt meringue and citrus ice cream</small>	
Semifreddo al miele e nocciole, pere alla camomilla e biscotto alla panna	58
<small>(N)(D)(E)(G) Honey Chaf’parfait, hazelnut nougat, chamomile poached pear, biscuit and honeycomb tuille</small>	
Coppa di frutti di bosco	50
<small>Fresh berries fruits</small>	
Affogato al caffè	42
<small>(N)(E)(D) Traditional hazelnut ice cream served with whipped cream and espresso coffee shot</small>	
Italian gelati	26 per scoop
<small>Vanilla, pistachio, mango, lemon, chocolate</small>	

Liqueur Coffee

Caffè Correcto	58
<small>Coffee, Grappa</small>	
Irish Coffee	58
<small>Coffee, Irish whiskey, whipped cream, brown sugar</small>	
Café Royal	58
<small>Coffee, Cognac, whipped cream</small>	
Bailey’s Coffee	58
<small>Coffee, Bailey’s, whipped cream</small>	
Tia Maria Coffee	58
<small>Coffee, Tia Maria, whipped cream</small>	
Mexican Coffee	58
<small>Coffee, Patron café, whipped cream</small>	
Saronno Coffee	58
<small>Coffee, Amaretto, whipped cream</small>	

Digestive

Jägermeister	45
Drambuie	45
Peach Schnapps	45
Sambuca	45
Galliano	45
Limoncello	45
Kahlua	45
Tia Maria	45
Benedictine	45
Southern Comfort	45
Amaretto	45
Cointreau	45

Coffee

Ristretto	25
Espresso	25
Macchiato	25
Americano	28
Double Espresso	28
Café Latte	28
Cappuccino	28
Hot Chocolate	28
Ice Coffee	30

Tea

Chamomile	25
Green Tea	25
Earl Grey	25
Jasmine	25
Assam Breakfast	25
Peppermint Leaf	25
Lemon Grass	25
Hibiscus	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