

A' LA CARTE

APPETIZERS

BRUSCHETTA AL POMODORO (G, V)

Toasted rustic bread topped with fresh diced tomatoes, garlic, basil,
and extra virgin olive oil

AED 55

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BURRATA CON POMODORINI ROSSI E GIALLI (D, V)

Burrata with cherry tomato salad, red onion, home-made basil oil

AED 70

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ARANCINI DI RISO (G, D)

Crispy risotto balls stuffed with mushroom and mozzarella, served with a side of marinara sauce

AED 58

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BRESAOLA CON RUCOLA, POMODORINI, GRANA PADANO E BALSAMICO (D)

Cured bresaola beef with rocket salad, cherry tomato grana padano cheese and balsamic
glaze

AED 72

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PANZANELLA TOSCANA (G, V)

Panzanella salad with cucumber, datterino tomatoes, onion and toasted bread

AED 65

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MAIN

RISOTTO OSSOBUCO (D)

Saffron carnaroli rice with braised veal ossobuco and gremolata

AED 125

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TAGLIATA DI MANZO (D)

Grilled sliced beef sirloin with potato crisp and rocket leaves

AED 160

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FILETTO DI BRANZINO (F)

Pan seared seabass fillet with seasonal vegetables and potato mash

AED 145

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MELANZANE ALLA PARMIGIANA (G, D, V)

Layers of eggplant, tomato sauce, mozzarella and parmigiano

AED 80

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RAVIOLI AL BURRO (G, D, V)

Wild mushroom filled ravioli with truffle scented Butter

AED 90

DESSERTS

TIRAMISÙ (G, D, E)

Classic tiramisu jar with espresso-soaked ladyfingers, mascarpone cream, and cocoa

AED 45

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PANNA COTTA CON FRAGOLE (D)

Strawberry panna cotta

AED 45

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BROWNIE CIOCCOLATO (G, D, N)

Soft brownie jars with caramel sauce and nuts

AED 45

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Legend:

G = Gluten
D = Dairy products

V = Vegetarian
F = Fish

E = Eggs
N = Dried fruit

