



CRUDI

RAW FISH

Carpaccio di Gambero rosso di Mazara del Vallo (SH)	240
Sicilian red prawns carpaccio with citrus zest and caviar twist	
Gillardeau OYSTER NO.3 per piece	40
Served with Amalfi lemon	
Le nostre Tartare – Our Tartare Selection	
Salmone	130
Scotland salmon tartare, fennel confit and mango	
Branzino	150
Seabass tartare with apple compote and passion fruit	
Tonno rosso	160
Bluefin tuna tartare, lemon zest and caviar twist	

<p>Gran Piatto di crudi del Mediterraneo 600</p> <p>Our selection of Mediterranean raw fish</p> <p>Allow us 20 minute – Min. 2 people</p>

CAVIAR

Served with: Blini, egg yolk, red Tropea onion, sour cream, chives

ASTRAKHAN PREMIUM OSETRA

30 grams – 1125 AED
50 grams – 1885 AED
125 grams – 4700 AED

BAKU OSETRA

30 grams – 1225 AED
50 grams – 1925 AED
113 grams – 4350 AED

BAKU BELUGA

30 grams – 1350 AED
50 grams – 2250 AED
113 grams – 5085 AED

(V) Vegetarian, (N) Nuts, (SH) Shellfish, (D) Dairy, (G) Gluten

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.



ANTIPASTI FREDDI COLD STARTERS

Carpaccio di Fassona piemontese (D)(N)	170
Fassona's beef carpaccio with fresh figs, rocket leaves and Parmesan flakes	
Insalata Amalfi (SH)	160
Pan-fried prawns, Taggiasca olives, green beans, avocado and cherry tomatoes	
Burrata DOP con Pomodori datterino (D)(V) 300 GR	150
Burrata DOP with datterino tomatoes and basil	
Vitello Tonnato	130
Slow cooked Piedmont veal with light tuna sauce and capers from Pantelleria	
Insalata Piatti (V)	90
Mix italian lettuce, tomato heritage, artichoke, Nocellara olives and balsamic dressing	

ANTIPASTI CALDI HOT STARTERS

Parmigiana di Zucchine al Pesto e Provola affumicata (D)(G)	120
Baked courgettes Parmigiana with smoked provola and basil pesto	
Tonno e Pistacchio (N)	160
Seared Bluefin tuna, pistaccio crust, sweet and sour onion	
Zuppetta di Cozze (SH)	140
Sautéed Mediterranean mussels with fresh datterino tomatoes	
Polpettine al Sugo (D)(G)	130
Wagyu meat balls with Neapolitan tomato ragout	
Fritto Misto di stagione (SH)(G)	180
Crispy deep fried selection of seafood served with tartare sauce	

PIZZE OUR SIGNATURE THIN AND CRUSTY PIZZAS

Margherita (V)(G)(D)	110
Buffalo Mozzarella, San Marzano tomato sauce and fresh basil	
Pizza al Tartufo Nero di Norcia (V)(G)	210
"Norcia" black truffle pizza	
Burratina (G)(D)(V)	145
San Marzano tomato sauce, Apulia burrata, rocket salad and fresh basil	
Diavola (G)(D)	130
Buffalo Mozzarella, San Marzano tomatoes sauce, spicy beef salami	

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PRIMI PIATTI
PASTA DISHES

Tagliolini allo Scoglio (SH)(G)	180
Fresh tagliolini pasta with mussels, clams, prawns, squid and cherry tomatoes	
Spaghetti alle Vongole (SH)(G)	170
Spaghetti di Gragnano with clams, garlic and chili	
Fusilloni caserecci ai 3 Pomodori (G)(V)(D)	120
Fusilli with fresh tomato heritage and fresh basil	
Gnocchi al Ragù di Vitello (G)(D)	150
Home-made gnocchi with veal white ragout	
Risotto ai Porcini (D)(V)	160
San Massimo carnaroli rice with Porcini mushrooms and Parmesan cheese	
Linguine all'Astice (SH)(G)	290
Linguine with lobster and fresh datterino tomatoes	
Maccheroncini alla Norma (D)(G)(V)	140
Home-made maccheroncini with aubergines, tomato sauce and salted Ricotta cheese	
Risotto con Gamberi rossi di Mazara del Vallo all'Evo e Limone di Sorrento (SH)	210
Carnaroli rice with Sicilian red prawns, extra virgin olive oil and Sorrento's lemon	
Ravioli Capresi (D)(G)(V)	150
Lightly smoked buffalo mozzarella filled ravioli with datterino sauce and fresh basil	
Agnolotti alla Genovese Napoletana (D)(G)	160
Hand made agnolotti filled with Wagyu beef and onion, topped with Caciocavallo cheese fondue	



SECONDI PIATTI MAIN COURSES

Branzino in padella con Scarola alla Napoletana (N)	260
Pan-seared seabass and escarole served with roasted potatoes and pine nuts	
Filetto di Tonno rosso ai ferri con riduzione al Balsamico di Modena	270
Seared Bluefin tuna steak with balsamic reduction and shallot confit	
Salmone con Asparagi bianchi	210
Roasted Scottish salmon with white grilled asparagus and citronette	

CATCH OF THE DAY

The freshest fish mercato in Dubai
Cooked as you wish... and we really mean it!

Price in AED and it may vary based on the market

Cotoletta alla Milanese (G)(D)	280
Veal Milanese on the bone with rocket salad and cherry tomatoes	
Tagliata di Wagyu (D) 300 GR	350
Wagyu Beef rib-eye "tagliata" served with mashed potato	
Galletto arrosto (D)	150
Roasted corn-fed cockerel served with baby vegetables	
Agnello alla griglia (D)	280
Pan-seared Lamb chops served with French beans	

CONTORNI SIDE ORDERS

Mashed potato (V)(D)	45
<i>Add truffle</i>	30
Grilled asparagus (V)	65
Sauteed mushrooms (V)	55
Hand cut French fries (V)	50
Grilled vegetables (V)	45
Mix salad with cherry tomato (V)	45

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