
TRATTORIA
RUSTIC ITALIAN
VINO, FORMAGGI
E SALUMI
WINE, CHEESE & CURED MEATS
@TrattoriaDubai

Vino, Formaggi & Salumi

Daily cheese & cured meats including two glasses of wine | AED 195

Tuesday & Thursday 5pm - 11pm including two hours of free-flowing wine | AED 195 per person

Cheese

Grana Padano

With a nutty profile and a subtle saltiness, similar to parmigiano reggiano has a texture and finish that melts in your mouth

Buttery, touch of tanginess, slightly sweet and savoury

Peperoncino

Semi-hard and crumbly with a sweet, creamy, milky flavour and a peppery finish

Spicy, savoury, salty, tangy with a bold and peppery finish

Moliterno al tartufo

Beautifully aged semi-soft sheep's milk cheese with intense and aromatic truffle flavour

Earthy, aromatic, umami-rich notes of truffle

Fontina

Soft and creamy but distinctively savoury and nutty with a slightly springy texture

Mild, nutty and slightly tangy flavour

Cured Meats

Beef Spianata

Spicy, smoky and tangy with a rich, buttery texture and lingering chili heat

Veal Pancetta

Mildly smoky, delicate, and savoury with a subtle sweetness and a tender, buttery texture

Beef Prosciutto

Rich, savoury, and slightly sweet with a deep umami flavour and delicate melt-in-your-mouth texture

Turkey Ham

Mildly smoky, slightly sweet and subtly salty with a velvety texture

Wine

Sip on free-flowing red and white wines from our curated selection, ask your server for today's selection.

CHEESE FLAVOUR PROFILE

All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and 5% Value Added Tax