

gli Antipasti

Appetizers

ANTIPASTI ITALIANI | 165 🍷🍷🍷

ITALIAN PLATTER

Selection of Italian Cheese and Cold cut, tomato bruschetta, potato croquette and Fried Meat ball.

TAGLIERE DI FORMAGGI | 125 🍷🍷🍷

CHEESE PLATTER

Selection of Italian cheese , carasau bread and mostarda

TAGLIERE MISTO | 175 🍷🍷

COLD CUTS AND CHEESE PLATTER

Selection of Italian halal cold cuts & cheese, carasau bread and pickled vegetable

BURRATA, SALSA DI POMODORO ARROSTITO E FOCACCIA | 130 🍷🍷

BURRATA CHEESE WITH ROASTED TOMATO SAUCE AND FOCACCIA

Fresh burrata served with roasted tomato datterino sauce, basil oil and focaccia

CROCCHETTE DI PATATE | 45 🍷🍷🍷

POTATO CROQUETTE

Deep fried potato croquette, mozzarella cheese, parsley

POLPETTE AL SUGO E CREMA DI PARMIGIANO | 85 🍷🍷🍷

WAGYU BEEF MEATBALL WITH TOMATO SAUCE AND PARMIGIANO CREAM

Fried wagyu meatball, cooked in tomato sauce, topped with Parmigiano Reggiano DOP cream and fresh basil

FRITTURA DI CALAMARI | 115 🍷🍷🍷

FRIED SQUID

Deep fried baby squid served with herbs-lemon mayonnaise



il Crudo

Raw

SCAMPI E GAMBERO ROSSO | 365 R

FRESH LANGOUSTINE AND RED PRAWN

Mediterranean langoustine and Italian red prawn

TONNO ROSSO E RICCIOLA | 175 R

RED TUNA AND AMBERJACK

Mediterranean red tuna and amberjack with lemon dressing and fresh taggiasca black olives and capers .

SELEZIONE FRUTTI DI MARE | 1350 for 2 persons R 🍷🍷🍷

SEA FOOD PLATTER

Mix seafood platter with 30gr Azure Oscietra caviar, fresh langoustine, red prawns, red tuna, amberjack,olive oyster

TARTARE DI FASSONA PIEMONTESE | 125 🍷🍷

FASSONA MEAT TARTARE

Piedmont Fassona beef with egg and mustard dressing, and buttered toasted bread.

PIATTO DI CAVIALE | 525 30g / 850 50g 🍷🍷R

CAVIAR PLATTER

Azure Oscietra caviar, fresh blinis, egg yolk cream, sour cream and fresh chives



OSTRICHE FINE DE CLAIRE No. 2 | 195 5 pieces 🍷

OYSTERS FINE DE CLAIRE No. 2

Alive Oyster Fine de Claire No. 2 platter served with mignonette sauce and tabasco

le Pizze

Neapolitan - pizza style

MARGHERITA | 90 🍷🍷

TOMATO AND CHEESE

The queen of Italian pizza made with "Antonella" tomato sauce, fior di latte mozzarella and fresh basil

MARGHERITA DOPPIA | 98 🍷🍷

TOMATO AND DOUBLE CHEESE

Our classic Margherita with the double generous layer of fior di latte mozzarella

BUFALINA | 110 🍷🍷

TOMATO AND BUFFALO MOZZARELLA CHEESE

"Antonella" tomato sauce, bufalina mozzarella and fresh basil

TARTUFATA | 145 🍷🍷

MUSHROOM AND TRUFFLE

Truffle cream base, mozzarella cheese, ceps mushroom, topped with fresh truffle, rocket leaves

PROSCIUTTO E FUNGHI | 125 🍷

COOKED HAM AND MUSHROOM

"Antonella" tomato sauce, mozzarella, veal ham, mushroom

SALAME PICCANTE | 145 🍷

SPICY SALAMI

"Antonella" tomato sauce, mozzarella topped with spicy beef spianata

Fresh truffles and Azure Oscietra caviar add a touch of Italian elegance, enriching each dish with delicate aromas and refined flavours. A timeless pairing that transforms every plate into a true celebration. **Add it on to any of our dishes for a touch of indulgence.**

AZURE OSCIETRA CAVIALE | 25 per 3 gram R

AZURE OSCIETRA CAVIAR

Premium caviar crafted by Azure Caviar

TARTUFO NERO | 20 per gram

WINTER BLACK TRUFFLE

Fresh shaved winter black truffle



la Pasta e il Risotto

Appetizers

SPAGHETTO EATALY | 95 🍷🍷🍷

SPAGHETTI WITH TOMATO SAUCE

Spaghetti Afeltra with "Cosi Com`è" datterino tomato sauce and spring of fresh basil
Add on: Burrata cheese | 125 🍷🍷

TAGLIATELLE ALLA BOLOGNESE | 135 🍷🍷

TAGLIATELLE BOLOGNESE

Homemade tagliatelle with Wagyu beef bolognese ragout and Grana Padano DOP

LINGUINE ALL'ASTICE | 490 for 2 persons 🍷

LOBSTER LINGUINE

Linguine pasta with fresh Lobster sauce and datterino tomatoes, parsley and garlic

FUSILLONI AL RAGÙ NAPOLETANO | 150 🍷🍷

FUSILLONI PASTA WITH NAPOLETAN RAGOUT

Fusilloni pasta, slow cooked mixed meat ragout and topped with fresh burrata cheese

RISOTTO ZUCCA, GORGONZOLA E NOCCIOLE | 115 🍷🍷🍷

PUMPKIN RISOTTO WITH GORGONZOLA CREAM AND HAZELNUT

Carnaroli risotto, pumpkin cream, gorgonzola sauce, toasted hazelnut and fresh tyhme

RISOTTO OSSOBUCO E ZAFFERANO | 195 🍷🍷

SAFFRON RISOTTO WITH VEAL OSSOBUCO

Carnaroli saffron risotto, braised veal ossobuco, topped with veal jus

i Secondi

Main Courses

TAGLIATA DI WAGYU, RUCOLA E ACETO BALSAMICO | 325 🍷🍷

WAGYU BEEF STRIPLOIN WITH ROCKET AND BALSAMIC VINEGAR

Wagyu striploin tagliata, rucola, Grana Padano DOP, aged balsamic – 250gr

COSTOLETTE DI AGNELLO E CIAMBOTTA | 215 🍷🍷

LAMB CHOPS WITH CIAMBOTTA AND CRISPY POTATO

Lamb chops with ciambotta cilentana, gremolada and crispy potato

SALMONE SCOZZESE | 195 🍷

GRILLED SALMON WITH SPINACH

Charred grilled Scottish salmon served with wilted spinach and lemon sauce

PARMIGIANA DI MELANZANE | 110 🍷🍷

BAKED EGGPLANT WITH TOMATO AND MOZZARELLA

A classic Italian dish with eggplant, Grana Padano DOP and fresh mozzarella, baked with tomato sauce and fresh basil

BRANZINO SCOTTATO, INSALATINA DI FINOCCHIO

ARANCE E MANDORLE SALATE | 245 🍷🍷

PANFRIED SEABASS WITH FENNEL, ORANGE AND SALTED ALMOND SALAD

Seared seabass fillet, shaved fennel salad, orange, salted almond and citrus sauce

RIB EYE DI MANZO | 395 🍷🍷

WAGYU RIB-EYE

Wagyu rib-eye served with roasted baby potatoes - 300gr

COTOLETTA ALLA MILANESE | 215 🍷🍷

VEAL MILANESE

Fried veal rack breaded with water stretch grissino, served with misticanza salad with datterino

i Contorni

Side Dishes

MISTO DI VERDURE ALLA BRACE | 50 🍷🍷🍷

MIXED GRILLED VEGETABLES

Mixed char grilled vegetables with gremolada sauce

PATATE NOVELLE AL FORNO | 50 🍷🍷🍷

BAKED BABY POTATOES

Boiled and baked baby potatoes with garlic, rosemary and butter

CIAMBOTTA CILENTANA | 50 🍷🍷🍷

CIAMBOTTA CILENTANA

Mixed deep fried vegetables, datterino tomato sauce and fresh basil

INSALATA DI MISTICANZA | 50 🍷🍷🍷

GREEN SALAD

Green mixed salad

i Dolci

Desserts

IL TIRAMISÙ | 60 🍷🍷

CLASSIC ITALIAN TIRAMISU

Classic Italian dessert with savioardi, coffee and mascarpone

CRÈME BRÛLÉE DI COCCO E LAMPONI | 60 🍷🍷🍷

COCONUT AND RASPBERRY CRÈME BRÛLÉE

Vanilla Crème brulee,coconut cream,raspberry sauce, fresh fruits

TRILOGIA DI CIOCCOLATO | 60 🍷🍷🍷

TRILOGY CHOCOLATES

Triple chocolate mousse, Amaretto Cherry, chocolate soil, Variegato

CREMOSO DI BANANA, DULCHE DE LECHE E

NAMELAKA AL CAFFÉ | 60 🍷🍷🍷

BANANA CREAM WITH DULCE DE LECHE AND COFFEE NAMELAKA

Banana cremeux , coffee namelaka, dulce de leche mousse, chocolate sauce

BIGNÈ VARIEGATO ALLA NOCCIOLA E CREMA

INGLESE | 60 🍷🍷🍷

HAZELNUT CHOUX AND CRÈME ANGLAISE

Choux with hazelnut cream, crème anglaise, vareigato

🍷 NUTS 🍷 GLUTEN FREE 🍷 VEGETARIAN 🍷 VEGAN 🍷 DAIRY 🍷 SHELLFISH 🍷 RAW FOOD 🍷 EGG 🍷 LACTOSE FREE

Please inform the Management or a member of the staff of any allergies or dietary requirement before ordering. All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality Fees and 10% Service Charge

100% Piacere, 0% Spreco

100% pleasure, 0% waste

LA ROSA | 75

Pear & strawberry infused Vermouth, rose lemonade, Prosecco

APEROL SPRITZ | 75

Aperol, Prosecco, sparkling water

CAMPARI SPRITZ | 75

Campari, Prosecco, sparkling water

LIMONCELLO SPRITZ | 75

Limoncello, Prosecco, lemonade

HUGO SPRITZ | 75

Elderflower liqueur, Prosecco, lemonade

SPRITZ SOSTENIBILE | 70

Elderflower liqueur, pineapple juice, tepache, pineapple oleo saccharum, homemade ginger soda and Prosecco

BELLINI | 75

White peach puree, Prosecco

AMERICANO | 75

Vermouth rosso, Campari, soda

ROSATO | 75

London Dry Gin,Campari, strawberry & pear vermouth, rose wine

ESPRESSIONI | 75

Campari, London Dry Gin, coffee & cacao vermouth

NEGRONI SBAGLIATO | 80

Prosecco, Vermouth rosso, Campari

NEGRONI | 85

Gin, Vermouth rosso, Campari

CINQUE NEGRONI | 85

Campari, grapefruitcello, Dry Vermouth, London Dry Gin, Salin

CIAO PESTO | 75 🍄

London Dry gin, basil syrup, toasted pinenut syrup, and lemon juice

ROSEMARINO | 80

London Dry gin, Vermouth Rosso, Fernet Branca, rosemary tincture

CAMPARI ESTATE | 70

Campari, pineapple juice, mint, lemon

SPLASH | 70

London Dry gin, cucumber, lemon juice, cane syrup, Prosecco

VELLUTO ROSSO | 70

White Rum, Campari, pomegranate, yuzu puree, ginger soda

Birre

Beer

PERONI NASTRO AZZURO DRAUGHT BEER | 75

BIRRA MORETTI DRAUGHT BEER | 75

I Vini			
Wines			
WHITE WINE	BOTTLE	125ML	
RÈMOLE BIANCO FRESCOBALDI, VERMENTINO, TREBBIANO	450	85	
CALASOLE ROCCA DI MONTEMASSI, VERMENTINO	500		
VILLA ANTINORI BIANCO MARCHESI ANTINORI, TREBBIANO	500		
VERDICCHIO DEI CASTELLI DI JESI UMANI RONCHI, VERDICCHIO	500		
SALLIER DE LA TOUR TASCA D'ALMERITA, INZOLIA	500		
GAVI VALENTINO LA SCOLCA, CORTESE	550	100	
EPPAN PINOT GRIGIO ST MICHAEL-EPPAN, PINOT GRIGIO	600	110	
ALBIZZIA CHARDONNAY FRESCOBALDI, CHARDONNAY	600	110	
VIN SOAVE INAMA INAMA, GARGANEGA	650		
SAUVIGNON BORGO TESIS PANTINEL, SAUVIGNON BLANC	700	125	
ANTHILIA DONNAFUGATA, CATARATTO, INZOLIA	750		
CASTELLO DI POMINO BIANCO FRESCOBALDI, PINOT BLANC, CHARDONNAY	800		
BRAMITO DELLA SALA MARCHESI ANTINORI, CHARDONNAY	800		
SAUVIGNON BLANC MARCO FELLUGA, SAUVIGNON BLANC	850		
ETNA BIANCO TERRE NERE, CARRIGANTE	1000	175	
PLANETA CHARDONNAY PLANETA, CHARDONNAY	1200		
GAVI DEI GAVI 'BLACK LABEL' LA SCOLCA, CORTESE	1600		
Ca'MARCANDA VISTAMARE GAJA, VERMENTINO, VIOGNIER, FIANO	1800		
ROSSJ BASS GAJA, CHARDONNAY	1800		
CASTELLO CERVARO DELLA SALA MARCHESI ANTINORI, CHARDONNAY, GRECHETTO	1800		
SPARKLING WINE	BOTTLE	125ML	
PROSECCO BRUT JEIO, GLERA	500		
ZONIN PROSECCO ROSE ZONIN, GLERA, PINOT NOIR	600	110	
RONCO BELVEDERE RONCO BELVEDERE, GLERA	800		
FRANCIACORTA MARCHESI ANTINORI, CHARDONNAY, PINOT NERO & BIANCO	850	150	
FERRARI BLANC DE BLANC FERRARI, CHARDONNAY	1000		
FERRARI ROSE FERRARI, CHARDONNAY, PINOT NERO	1400		
FRANCIACORTA CA'DEL BOSCO, CHARDONNAY	1500		
RED WINE	BOTTLE	125ML	
RÈMOLE ROSSO FRESCOBALDI, SANGIOVESE	450		
RICASOLI CHIANTI RICASOLI, SANGIOVESE, MERLOT	450	85	
PRIMITIVO VINUVA, PRIMITIVO	450	85	
PRIMITIVO VINUVA, PRIMITIVO	450	85	
BARBERA D'ASTI COSETTI, BARBERA	500	90	
PASSORI ROSSO PASSORI, CORVINA, MERLOT	500		
SALLIER DE LA TOUR TASCA D'ALMERITA, NERO D'AVOLA	550	100	
DOLPHIN SEA CHANGE, NEGROMARO	600		
LANGHE NEBBIOLO BENI DI BATASIOLO, NEBBIOLO	700	125	
TENUTA AMMIRAGLIA TERRE MORE FRESCOBALDI, CABERNET SAU., SYRAH, MERLOT	750	135	
FORMIGA VALPOLICELLA SUPERIORE COLLINA DEI GILLEGI, RONDINELLA, CORVINA, MOLINARA	800		
AMARONE VALPOLICELLA CLASSICO LUIGI RIGHETTI, RONDINELLA, CORVINA, MOLINARA	850	150	
BARBERA DEL MONFERRATO VILLA SPARINA, BARBERA	900		
TRADITION PINOT NOIR TERLAN, PINOT NOIR	990		
TERRE DI SAN LEONARDO SAN LEONARDO, CAB. SAU., MERLOT, CARMENÈRE	1000		
SITO MORESCO GAJA, NEBBIOLO	1200		
LE VOLTE DELL' ORNELLAIA LE VOLTE, MERLOT, SANGIOVESE, PETIT VERDOT, CAB. SAU.	1200		
BATASIOLO BAROLO BENI DI BATASIOLO, NEBBIOLO	1400		
GUIDALBERTO TENUTA SAN GUIDO, CABERNET SAUVIGNON, MERLOT	1500		
ALBE BAROLO G.D. VAJRA, NEBBIOLO	1600		
AMARONE DELLA VALPOLICELLA COLLINA DEI GILLEGI, RONDINELLA, CORVINA, MOLINARA	1600		
Ca'MARCANDA PROMIS GAJA, MERLOT, SYRAH, SANGIOVESE	1600		
BAROLO SERRALUNGA D'ALBA FONTANAFREDDA, NEBBIOLO	2400		
Ca'MARCANDA PROMIS 'MAGNUM BOTTLE 1500ml' GAJA, MERLOT, SYRAH, SANGIOVESE	2500		
BARBARESCO 2016 'MAGNUM BOTTLE 1500ml' BRUNO ROCCA, NEBBIOLO	3800		
CASE BASE 2015 SOLDERA, SANGIOVESE	9000		
BRUNELLO DI MONTALCINO 1970 BONDI SANTI, BBS11 SANGIOVESE GROSSO CLONE	12000		
ROSÉ WINE	BOTTLE		
ZINZULA ROSATO MASSERIA ALTEMURA, NEGROMARO	550		

i Distillati			
Spirits			
VODKA	BOTTLE	30ML	
TITO'S HANDMADE		70	
GREY GOOSE	2370	95	
RUM	BOTTLE	30ML	
RON ZACAPPA	3745	150	
CAPTAIN MORGAN BLACK		70	
BACARDI WHITE		70	
SAILOR JERRY		70	
GIN	BOTTLE	30ML	
MONKEY 47	2995	120	
GIN MARE	1995	80	
MALFY ORIGINALE	1870	75	
HENDRICKS	1995	80	
TANQUERAY LONDON DRY GIN		70	
TANQUERAY 10	1870	75	
WHISKY	BOTTLE	30ML	
MAKERS MARK	2120	85	
JACK DANIEL	1745	70	
CHIVAS REGAL 18	4370	175	
CHIVAS REGAL 12	2370	95	
MONKEY SHOULDER		85	
J.W BLUE LABEL	6870	275	
J.W BLACK LABEL	2245	90	
MACALLAN 12Y	3245	130	
GLENFIDDICH 18		200	
GLENFIDDICH 15		130	
GLENFIDDICH 12	2370	95	
GLENMORANGIE		80	
TEQUILA	BOTTLE	30ML	
PATRON SILVER	2245	90	
PATRON REPESADO	2745	110	
PATRON ANEJO	2995	120	
JOSE CUERVO GOLD		70	
FRUIT SPIRITS	BOTTLE	30ML	
REMY XO		250	
HENNESSY VSOP	2745	110	
HENNESSY VS	1870	75	
GRAPPA NONINO	2120	85	
GRAPPA GAJA	2495	100	

Analcolico

Mocktails 0% ABV

SAN MARTINO | 50

Orange juice, pineapple juice, passion fruit, lemon juice, orgeat

BELLINO | 55

Peach puree, Sea Change Sparkling Wine o.o

NOJITO | 50

Lime, mint, sparkling water, sugar

AMALFI APERITIVO | 60

Italian spritz, Sea change sparkling Wine o.o, lemonade

FRULLATO Banana & Dates or Seasonal Berries | 55

ICED TEA | 50

ICED COFFEE | 50

Il Succo

Freshly extracted from nature..

LIMONATA | 50

FRESH JUICE Orange, Pineapple, Watermelon, Lemon Mint | 50

Bibite Gassate & Acqua

Sodas & Water

PERONI 0.0 | 55

SEA CHANGE SPARKLING WINE 0.0 | 55

MOLECOLA Classic or Sugar Free | 50

ROSE LEMONADE | 50

ACQUA PANNA 50cl / 75cl | 26 / 36

SAN PELLEGRINO 50cl / 75cl | 26 / 36

Caffè & Tè

Coffee & Tea

ESPRESSO | 25

DOUBLE ESPRESSO | 30

ESPRESSO MACCHIATO | 25

AMERICANO | 30

DOUBLE AMERICANO | 40

CAPPUCINO | 35

DOUBLE CAPPUCINO | 40

LATTE | 40

TEA SELECTIONS | 30

English breakfast black tea

Earl Grey black tea

Peppermint tisane

Hunan Green tea

Chamomile tisane

PRENDIAMO UN CAFFÈ!

“Let’s get a coffee!”

Appropriate anytime,

a caffè (or caffè normale).

Italians often sip a caffè as an

afternoon pick-me-up

or after a meal.



Choice of Milk: Full fat, coconut, almond