# Antipasti *Starters*

**Crocchette di Patate** — 40
Potato Croquettes With Garlic Mayonnaise

**Bruschetta al Pomodoro** — 45
Toasted Bread, Diced Tomato, Basil, EVOO

**Arancini di Riso** — 45
Saffron Rice Balls, Saffron Mayonnaise

**Polpette al Pomodoro** — 55
Oven-Baked Wagyu Beef Meatballs, Piennolo Sauce, Pecorino Cheese

**Gamberetti in Salsa Rosa** — 55
Blanched Shrimps, Cocktail Sauce, Smoked Paprika

**Antipasto Trattoria** — 145
Selection Of All Of The Above
Serves Two - Perfect For Sharing

**Carpaccio di Fassona** — 115
Beef Carpaccio With Truffle, Rocket, Parmesan Cheese

**Vitello Tonnato** — 95
Poached Veal, Tonnato Sauce, Hazelnut, Capers

**Fritto di Gamberi e Calamari** — 85
Deep-Fried Squid, Shrimps, Lemon-Mayo Sauce

**Burrata** — 110
Burrata Cheese With Tomato And Pepper Fondue, Artichokes, Mixed Cherry Tomatoes, Figs, Olives

**Mozzarella di Bufala** — 90
Tomato Carpaccio, Buffalo Mozzarella, Olives, Capers, Hazelnut Pesto

**Tartare di Tonno** — 115
Tuna Tartare With Avocado, Citrus Balsamic Dressing, Crispy Bread, Lemon Mayonnaise

**Formaggi & Salumi** — 195
Cheese & Cured Meats Board Including Two Glasses Of Selected Wine

*Cheese* Grana Padano | Peperoncino | Moliterno al Tartufo | Fontina

*Cured Meats* Beef Spianata | Veal Pancetta | Beef Prosciutto | Turkey Ham

Nuts · Sesame Seeds · Gluten Free · Shellfish · Dairy · Lactose Free · Egg · Vegetarian · Vegan · Raw Food · Soy · Fish · Mustard

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens.

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

# Zuppe E Insalate *Soups & Salads*

**Cacciucco** 95
Traditional Seafood Soup Served With Roasted Focaccia

**Minestrone** 45
Italian Vegetable Soup

**Insalata Trattoria** 75
Lollo Rosso, Lollo Biondo, Baby Gem, Red Cabbage, Carrots, Asparagus, Balsamic Dressing

**Panzanella Toscana** 65
Tomatoes, Tropea Onions, Cucumber, Croutons, Basil Salad

**Carpaccio di Barbabietola** 75
Red And Yellow Beetroot Carpaccio, Goat Cheese Mousse, Candied Walnuts And Crispy Shallots

**Indivia Rossa, Pere, Nocciole e Gorgonzola** 70
Red Endive Salad, Pears, Hazelnuts And Gorgonzola Cream

# Primi Piatti *Pasta & Risotti*

**Calamarata al Sugo di Mare** 115
Calamarata Pasta, Mixed Seafood, Sun-Blushed Datterino

**Tagliatelle alla Bolognese** 95
Tagliatelle, Signature Wagyu Beef Ragout

**Spaghetti alla Carbonara** 85
Spaghetti Gragnano, Egg Yolk, Pecorino Romano, Veal Bacon

**Burrata Ravioli con Fonduta di Pomodoro** 85
Burrata Ravioli, Tomato Fondue, Basil Pesto

**Penne all'Arrabbiata** 65
Penne, Tomato Sauce, Garlic, Chili, Parsley

**Risotto ai Funghi Misti e Pinoli** 95
Carnaroli Rice, Seasonal Mushroom, Toasted Pine Nut, Saffron Oil

**Gnocchi Gorgonzola e Tartufo** 105
Potato Gnocchi With Gorgonzola Cheese And Truffle

**Spaghetto Nerano e Cozze** 95
Spaghetti With Zucchini, Provolone Del Monaco Cheese And Mussels

**Mezze Maniche Cacio e Pepe** 75
Mezze Maniche Pasta With Pecorino, Parmesan Cheese And Black Pepper

**Fusilli al Pesto** 90
Fusilli With Basil Pesto, Burrata, Smoked Sun-Dried Tomatoes And Pine Nuts

**Risotto al Gambero Rosso** 125
Red Prawns With Burrata Cream And Artichokes



**LOVE TRUFFLE?**
Add To Any Dish For AED 35 Per Gram

# Secondi Piatti *Main Courses*

**Orata e Caponata** 145
Warm Caponata With Grilled Sea Bream Fillet And Crispy Sweet Potatoes

**Tagliata di Wagyu 300g** 255
Grilled Wagyu Beef Striploin MB 8-9, Mashed Potato, Beef Jus

**Costoletta alla Milanese** 195
Breaded Veal Chop, Misticanza Salad

**Pollo Alla Cacciatora** 125
Arrabiata-Braised Chicken, Taggiasca Olives, Seasonal Vegetables

**Filetto di Salmone** 200g 175
Salmon Fillet, Green Peas Purée, Asparagus, Fried Purple Potato

**Parmigiana di Melanzane** 95
Deep-Fried Eggplants, Tomato Sauce, Basil, Mozzarella

**Lasagna** 125
Traditional Beef Lasagna (20 Minutes Serving Time)

**Polpo e Patate** 210
Grilled Octopus With Fennel Concasse, Tomato And Pepper Fondue, Paprika And Purple Potato

**Costolette di Agnello** 225
Grilled Lamb Chops With Butternut Squash Purée, Caramelised Shallots, Balsamic Vinegar And Lamb Jus

# Contorno *Sides*

**Purea di Patate** 30
Mashed Potato

**Patate al Forno** 30
Roasted Potato, Herbs, Olive Oil

**Verdure Grigliate** 30
Grilled Vegetables

**Asparagi** 40
Grilled Asparagus

**Caponata** 40
Aubergine And Zucchini With Tomatoes, Olives, Capers, Sweet And Sour Sauce

**Patatine Fritte** 25
Potato Fries

Add Parmesan & Truffle Butter AED 15

---

Nuts Sesame Seeds Gluten Free Shellfish Dairy Lactose Free Egg Vegetarian Vegan Raw Food Soy Fish Mustard

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens.

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

# Pizze *Oven-Baked Pizza*

**Trattoria** 115
Truffle Sauce, Smoked Mozzarella, Porcini, Beef Ham, Rocket Leaves

**Bresaola** 95
Tomato Sauce, Mozzarella, Sliced Bresaola, Rocket Leaves, Parmesan Shavings

**Prosciutto e Funghi** 85
Tomato Sauce, Mozzarella, Veal Cooked Ham, Mushrooms

**Diavola** 90
Tomato Sauce, Mozzarella, Spicy Salami, Capsicum

**Focaccia Aglio e Rosmarino** 35
Rosemary, Garlic Focaccia

**Bufalina** 85
Tomato Sauce, Buffalo Mozzarella, Cherry Tomatoes, Basil

**Margherita** 75
Tomato Sauce, Mozzarella, Basil

**Vegetariana** 80
Tomato Sauce, Mozzarella, Eggplants, Zucchini, Capsicum, Cherry Tomato

**Quattro Formaggi** 110
White sauce, mozzarella, Fontina, Gorgonzola and Parmesan

**Gamberi e Burrata** 115
Mozzarella, prawns, burrata and zucchini.

**ADD TRUFFLE**
Add To Any Dish For AED 35 Per Gram

Nuts Sesame Seeds Gluten Free Shellfish Dairy Lactose Free Egg Vegetarian Vegan Raw Food Soy Fish Mustard

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens.

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