

APERITIVO ROOM

CICCHETTI

Enjoy the timeless tradition of Venice with our Cicchetti room,
where authentic small bites and unforgettable experiences await.

Artichokes 40
Olives 35
Pickles 35
Chilli Peppers (D) 35

Primo Sale allo Zafferano (D) 40
Stracciatella (D) 55
Pecorino al Tartufo (D) 65
Caciocavallo (D) 45

Beef Speck 45
Bresaola 50
Salame Milano 40
Cecina 60

CRUDO

Crudo di Spigola 105 (GF·LF·R)
Seabass Crudo, Datterino Tomato and Vinegar

Crudo di Ricciola 120 (GF·LF·R)
Yellowtail Crudo, Kalamansi and Lemon

Carpaccio di Polpo 130 (A·GF·SF·N)
Octopus Carpaccio, Basil Pesto and Lemon

Carpaccio di Manzo, Scaglie di Parmigiano 110 (D·E·R)
Beef Carpaccio, Olive Oil and Parmesan Cheese

Tartare di Tonno e Caviale 280 (GF·LF·R)
Yellowfin Tuna Tartare and Caviar

Carpaccio di Tonno al Tartufo Nero 180 (GF·LF·R)
Yellowfin Tuna Carpaccio, Olive Oil and Black Truffle

Tartare di Orata 120 (GF·LF·R)
Seabream Tartare, Basil Blossom and Spicy Tomato

Contains Alcohol (A), Vegetarian Dish (V), Contains Nuts (N), Gluten Free Dish (GF), Contain Sesame (SE), Contain Shellfish (SF),
Contain Dairy (D), Contain Egg (E), Contain Soy (S), Vegan (VG), Raw (R), Lactose Free (LF), Locally Sourced (LS), Certified Sustainable (CS)

APERITIVO ROOM

ANTIPASTI

Zuppa di Funghi 80 (D·V)
Wild Mushroom Soup, Rosemary Oil, Croutons

Insalata di Pere, Gorgonzola e Noci 70 (D·GF·N·V)
Pear Salad, Blue Cheese and Walnuts

Carciofi al Parmigiano e Rucola 115 (D·GF·V)
Artichokes Salad, Parmesan and Arugula

Fiori di Zucchina Farciti 115 (D·E·V)
Fried Zucchini Flowers, Ricotta and Smoked Scamorza Cheese

Frittura di Gamberi Rossi 105 (LF·SF)
Fried Prawns and Zucchini

Arancini allo Zafferano, Tartare di Manzo 85 (D·E·R)
Saffron Arancini and Beef Tartare

Scampi alla Mostarda di Cremona 220 (GF·LF·SF)
Langoustine and Cremona Mustard

Insalata di Polpo 150 (GF·LF·SF)
Octopus Salad, Candied Tomato and Basil

TOMATO MAJESTY

Tartare di Pomodoro 110 (D·N·V)
Tomato Tartare

Tortino al Pomodoro e Stracciatella 130 (D)
Tomato Tarte Tatin and Stracciatella

Carpaccio al Pomodoro e Burrata Fritta 120 (D·E·N·V)
Tomato Carpaccio and Fried Burrata

Burrata, Pomodoro e Pistacchio 120 (D·GF·N·V)
Burrata, Tomato, Basil Pesto and Pistachio

I PRIMI

PASTA E RISOTTO

Linguine all' Astice 240 (D·SF)

Whole Lobster 395

Lobster Linguine Pasta, Datterino Tomato and Bisque

Fettuccine Alfredo 120 (D·E·V)

Fresh Fettuccine Pasta, Butter and Parmesan Cheese

Paccheri al Pomodoro 110 (D·V)

Paccheri Pasta, Tomato Sauce and Parmesan Cheese

Trofie Al Pesto 120 (D·N·V)

Trofie Pasta, Basil Pesto, Pine Nuts and Parmesan Cheese

Spaghetti al Caviale e Limone di Amalfi 380 (D·SF)

Spaghetti Pasta, 30g Oscietra Caviar and Amalfi Lemon

Il Raviolo di Rialto 120 (D·E·V)

Ricotta Cheese, Butter and Sage Raviolo

Fettucce alla Bolognese 140 (D·E)

Beef Ragu, Fettucce Pasta and Tomato Sauce

Gnocchi Cacio e Pepe 120 (D·E·V)

Potato Gnocchi, Pecorino Cheese and Black Pepper

Fettucce Manzo e Parmigiano 290 (D·E)

(to share)

Fresh Fettucce Pasta, Beef Cheek and Parmesan Cheese

Tagliolini al Tartufo Nero 240 (D·E·V)

Fresh Tagliolini Pasta, Black Truffle and Cream

Mezze Maniche alla Carbonara 130 (D·E)

Mezze Maniche Pasta, Truffle and Crispy Beef Bacon

Fregola Sarda ai Crostacei 230 (A·D·SF)

Fregola Sarda Pasta, Seafood and Bisque

ESALTA LA TUA ESPERIENZA

Elevate your experience

Tartufo Nero 3g 100 / 6g 180

Caviale Oscietra 10g 110

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All prices are in UAE Dirhams and are inclusive of a 10% service charge, 5% VAT and subject to 7% Municipality fees

A S E G U I R E . . .

L A C A R N E

Scaloppine al Limone 180 (D)
Sliced Veal and Lemon Sauce

Risotto all'Ossobuco e Zafferano 290 (D)
(to share)
Bone Marrow and Saffron Risotto

Tagliata di Manzo 250 (D·GF)
Beef Striploin, Datterino Tomato, Arugula and Parmesan Cheese

Agnello 230 (D·GF)
Grilled Lamb Chops, Crushed Potatoes and Onion Sauce

Pollo alla Cacciatora con Tartufo 195 (D)
Roasted Chicken, Black Truffle, Wild Mushroom, Candied Onions and Roasted Jus

Bistecca alla Fiorentina 900 (GF·LF)
Premium T-Bone Steak

I L P E S C E

La Nostra Sogliola al Basilico 380 (D·S·SE)
Roasted Dover Sole Vinegar and Spicy Basil Sauce

Branzino al Guazzetto con Patate 190 (A·GF·LF·SF)
Sea Bass Fillet, Potatoes, Tomatoes and Basil

Filetto di Tonno al Pepe Verde 200 (A·D·GF)
Tuna Steak and Green Pepper Sauce

Polpo Grigliato e Caponata 180 (GF·LF·N·SF)
Grilled Octopus, Vegetable Caponata and Romanesco Sauce

Gamberoni Rossi all' Arrabbiata 260 (SF·LF)
Roasted Red Prawns, Spicy Tomato Sauce and Crispy Garlic Oil

C O N T O R N I

Insalata di Pomodori 45 (GF·LF·VG)
Tomato Salad and Olive Oil

Asparagi 65 (GF·LF·VG)
Asparagus and Olive Oil

Spinaci Saltati 55 (GF·LF·VG)
Spinach

Sfere di Patate Fritte 55 (V)
Fried Potato Balls

Patate al Forno 55 (GF·LF·V)
Roasted Potatoes

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