

COCKTAILS

Aperol Spritz
Bellini
Negroni

WINE

Sparkling Wine | Le Dolci Colline Prosecco Brut, Italy
White Wine | Terra Pura, Sauvignon Blanc, Chile
Rosé Wine | Cuvée Sabourin Rosé Blush, France
Red Wine | Terra Pura, Cabernet Sauvignon, Chile

SPIRITS

Gin | Bombay Sapphire
Vodka | Russian Standard
Rum | Havana Club 3 Años
Whisky | Dewar’s White Label

BEER

Heineken, Holland

NON-ALCOHOLIC SELECTION

Coke, Diet Coke, Fanta, Sprite, Soda, Tonic Water, Ginger Ale
Orange Juice, Watermelon Juice, Lemon & Mint
Coffee, Tea

PREMIUM PACKAGE INCLUDES

Perrier-Jouët Brut, France

AED 375 | Soft Beverages AED
495 | House Beverages AED
595 | Premium Beverages
50% off for kids 6-11

ANTIPASTI

Sharing

GRAN CRUDO DI PESCE

Tasting of Raw Seafood, Including Tartare and Carpaccio of the Day, Mazara Prawn, And Dibba Oysters

BURRATA PUGLIESE

Burrata, Datterino Tomatoes, Taggiasca Olive Oil, Fresh Basil

PANZEROTTO PUGLIESE

Deep-Fried Pizza Dough filled With Tomato and Mozzarella, Served with Spicy Diavola Sauce

FRITTURA MISTA

Baby Calamari, Shrimps, Catch of the Day, Zucchini, Carrot, Garlic Mayo, Amalfi Lemon Mayo

CARPACCIO TONNATO

Beef Tenderloin Carpaccio, Tuna Sauce, Capers

MELANZANE ALLA PARMIGIANA

Baked Aubergine, San Marzano Tomato, Mozzarella Fior di Latte, Parmigiano Reggiano, Basil

PASTA

Sharing

CONGHILIONI AL RAGU DI MANZO & AGNELLO

Hand-made Conchiglioni, slow braised ragu with beef and lamb, Parmigiano Reggiano, Parsley

MARE & TERRA

Choice of one:

TAGLIATA DI MANZO

Sliced Beef Striploin, Arugula, Parmesan Shavings

FILETTO DI BRANZINO

Sea Bass Fillet, Roasted Potatoes, Cherry Tomatoes, Taggiasca Olives, Basil

SCALOPPINA DI POLLO AI FUNGHI

Free-Range Chicken Breast Escalope, Lemon and Artichokes, Sun-Dried Tomatoes, Breadcrumbs

SIDE DISHES

PATATE AL FORNO

Wood-Roasted Fingerling Potatoes, Garlic

INSALATA MISTA

Mix Salad seasoned with Lemon Citronette

CIME DI RAPA AGLIO E OLIO

Sautéed Wild Turnip Broccoli, Garlic, Chili, Olive Oil

DOLCI

TIRAMISU

Ladyfinger, Espresso, Mascarpone Cream, Cocoa

MASCARPONE GELATO

Freshly Whipped Creamy Mascarpone Gelato, Served with Homemade Strawberry Compote and Caramelized Puffed Rice

PASTICCERIA ALL’ ITALIANA

Selection of Italian Pastries

★Signature 🌱Certified Sustainable 📍Locally Sourced 🍷Alcohol 🥜Nuts 🥛Dairy Free 🥬Raw
🌿Vegetarian 🌱Vegan 🍷Gluten Free 🥚Eggs 🐠Seafood 🍷Soy 🌿Mustard 🌱Sesame

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 AED Dirhams And are inclusive of all applicable service charges, local fees and taxes.

BRUNCH AL MARE