

ANTIPASTI

★TARTARE DI TONNO R CS SF N E S

Bluefin Tuna Tartare, Avocado, Mango, Soy Mayo, Pistachio
125

CARPACCIO DI FASSONA R GF

Piedmontese Fassona Beef Carpaccio, Arugula, Parmigiano Reggiano, Lemon, Olive Oil
Add Fresh Black Truffle 80 per 1 gram
125

CAVOLO NERO E CAPRINO LS V N

House-Grown Baby Kale, Feta, Wild Arugula, Balsamic-Pickled Strawberries, Fresh Figs, Caramelized Hazelnuts
85

PANZANELLA V N DF

Tomatoes, Cucumber, Agrodolce Red Onion, Olives, Basil, Toasted Breadcrumbs, Capsicum, Gazpacho Dressing
90

BURRATA PUGLIESE V GF

150gr Burrata IGP, Datterino Tomatoes, Taggiasca Olives, Fresh Basil
120

BRUSCHETTA AL POMODORO V N

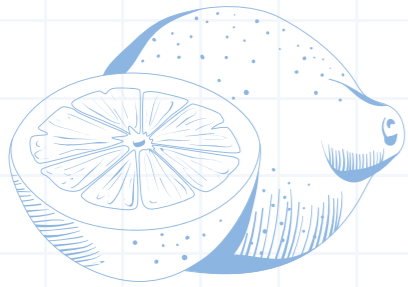
Grilled Sourdough Bread, Garlic Oil, Cherry Tomatoes, Stracciatella di Burrata, Basil, Oregano
80

MELANZANE ALLA PARMIGIANA V N E

Baked Aubergine, San Marzano Tomato, Mozzarella Fior di Latte, Parmigiano Reggiano, Basil
95

FRITTURA DI CALAMARI E SF N

Deep-Fried Baby Calamari, Amalfi Lemon Mayo
95



PASTA & RISOTTI

★LINGUINE ALL' ASTICE A SF N

Linguine Pasta, Half Lobster, Pizzutello Tomatoes, Tomato Sauce, Basil, White Wine, Grated Lemon Zest
295

RISOTTO AI FRUTTI DI MARE A SF GF

Carnaroli Gran Reserve Risotto, Mediterranean Seafood Sauce
165

SPAGHETTI CACIO E PEPE AL TARTUFO NERO N

Spaghetti, Pecorino Sardo DOP, Black Pepper & Fresh Winter Truffle
130

TAGLIOLINI AI GAMBERI ROSSI SF E N

Handcrafted Tagliolini, Sicilian Red Prawns, Garlic, Chili, Olive Oil
160

RISOTTO AI FUNGHI E TARTUFO V GF

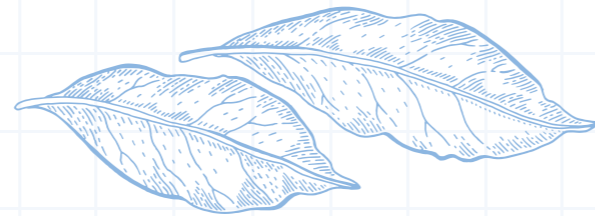
Carnaroli Risotto, Wild Mushrooms, Black Truffle
Add Fresh Black Truffle 80 per 1 gram
145

PACCHERI MANTECATI AL POMODORO V N

Neapolitan Paccheri, Five Varieties of Tomatoes, Basil, Shaved Aged Ricotta Cheese
120

TAGLIATELLE FRESCHE AL RAGÙ E N

Hand-Rolled Egg Tagliatelle, Slow-Braised Wagyu Beef Ragù, 24-Month Parmigiano Reggiano Vacche Rosse
140



PIZZA

Following ancient Italian recipes, we prepare an exceptional pizza made with %70 water and long fermentation, making our pizza incredibly light and delicious.

★TARTUFO & BURRATA V N

Mozzarella Fior di Latte, Burrata, Shaved Black Truffle
145

MARGHERITA V N

Mozzarella Fior di Latte, San Marzano DOP Tomato, Basil, Extra Virgin Olive Oil
95

REGINA N V

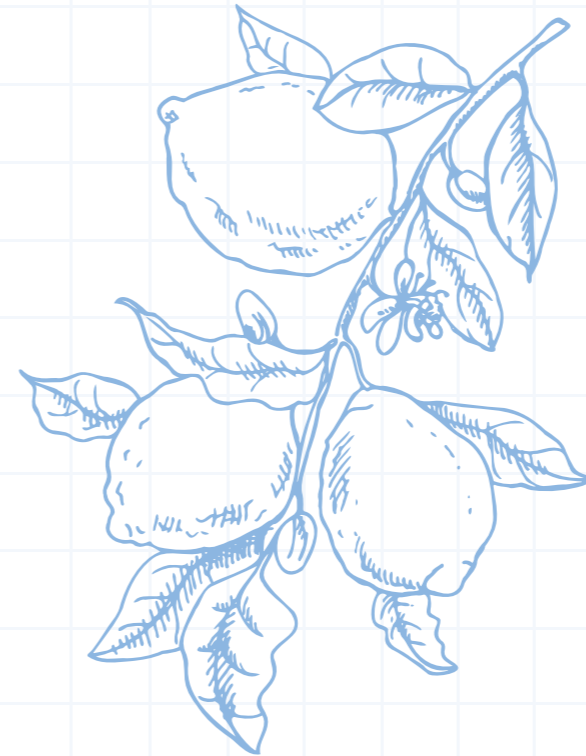
Mozzarella Fior di Latte, Preserved Piennolo del Vesuvio DOP Tomatoes, Basil Pesto, Sun-Dried Tomatoes, Stracciatella Cheese
105

MARINARA N VG DF

San Marzano DOP Tomato, Wild Oregano, Pink Garlic, Extra Virgin Olive Oil
90

DIAVOLA N

Mozzarella Fior di Latte, San Marzano DOP Tomato, Spicy Beef Salami, Extra Virgin Olive Oil
100



PESCE & CARNE

FILETTO DI BRANZINO CS GF DF

Roasted Wild Sea Bass, Potatoes, Datterino Tomatoes, Taggiasca Olives, Basil
180

ZUPPA DI PESCE CS SF A N

Mussels, Clams, Prawns, Sea Bass, Langoustine, Calamari, Cooked in a Rich Seafood Soup, Bruschetta Bread
225

TAGLIATA DI WAGYU ALLA GRIGLIA CS GF

300g Grilled Wagyu Beef Striploin M4, Arugula, Parmigiano Reggiano, 24-Year Aged Balsamic Vinegar
320

SCALOPPINA DI POLLO AI FUNGHI N CS

Free-Range Chicken Breast Escalope, Lemon & Mushroom Sauce, Sun-Dried Tomatoes, Breadcrumbs
145

CONTORNI

CARCIOFO ALLA GIUDIA V N

Deep-Fried Artichoke, Sea Salt
50

PATATE AL FORNO V GF

Wood-Roasted Fingerling Potatoes, Garlic
50

ASPARAGI GRIGLIATI V

Grilled Green Asparagus, Parmesan, Herbs
50

PATatine FRITTE V DF

French Fries
55

PATATE AL TARTUFO V E

Fried Potatoes, Truffle Aioli, Parmesan Cheese
65

★ Signature CS Certified Sustainable LS Locally Sourced A Alcohol N Nuts DF Dairy Free R Raw V Vegetarian VG Vegan GF Gluten Free E Eggs SF Seafood S Soy M Mustard SE 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.

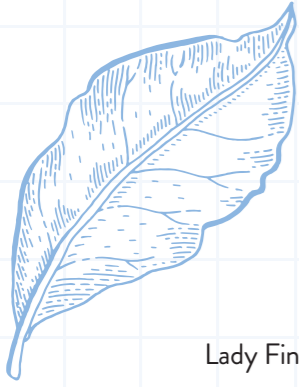
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DOLCI

TIRAMISU' N V E

Lady Finger Biscuits, Espresso Coffee, Mascarpone Cream, Dark Cocoa Powder

65

PANNA COTTA V

Silky Vanilla Panna Cotta with House-Made Strawberry Compote and Crisp Honey Tuile

60

TORTA CAPRESE N V E S

Warm Almond Chocolate Cake with Vanilla Gelato, Caramel and Vanilla Sauces, Chocolate Cream, and Caramelized Hazelnuts

70

CANNOLI SICILIANI N V E

Sicilian Cannoli filled with Sheep's Milk Ricotta, Pistachio & Chocolate Chips

60

SGROPPINO VG GF

Lemon Sorbet, Vodka

65

GELATO

Pistacchio Di Bronte DOP N V

Hazelnut N V

Vanilla V GF S

Chocolate V E S

Coffee V E S

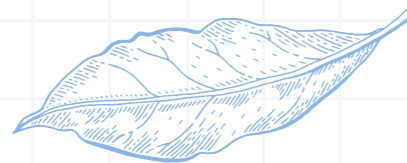
25 per scoop

SORBETTO

★ Amalfi Lemon VG GF DF

Mandarin VG GF DF N

MENU



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