

ANTIPASTI

★ CRUDO DI TONNO R CS SF N

Yellowfin tuna loin, citrus fruits, focaccia bread, Mediterranean olives, tomatoes, olive oil & red onion

125

CARPACCIO DI FASSONA R GF

Piedmontese Fassona beef carpaccio, arugula, Parmigiano Reggiano, lemon & olive oil

130

CAVOLO NERO E CAPRINO LS V N

House-grown baby kale, feta, wild arugula, balsamic-pickled strawberries, fresh figs, caramelized hazelnuts

95

MOZZARELLA DI BUFALA CAMPANA V

500gr buffalo mozzarella, heirloom tomato carpaccio, Taggiasca olives, anchovies & caper leaves

190

BURRATA DI FIOR DI LATTE V GF

150gr burrata IGP, Datterino tomatoes, Taggiasca olives, fresh basil

130

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 eggplant, San Marzano tomato, mozzarella fior di latte, Parmigiano Reggiano, smoked Scamorza, basil

95

FRITTURA MISTA SF E N

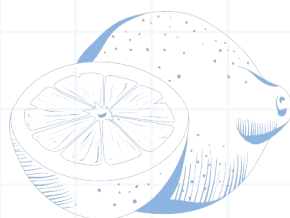
Deep- fried baby calamari, tiger prawns, catch of day, zucchini, carrots & Amalfi lemon mayo

120

PANZEROTTO PUGLIESE N V

Deep- fried pizza dough filled with San Marzano tomato DOP, mozzarella, basil & arrabbiata salsa

95



PASTA & RISOTTI

RISOTTO AI FRUTTI DI MARE A SF GF

Carnaroli Gran Riserva rice, Mediterranean seafood sauce

175

RIGATONI CACIO E PEPE CON TARTUFO N V

Rigatoni, Pecorino Sardo DOP, black pepper, Parmigiano Reggiano & fresh black truffle

140

TAGLIOLINI AI GAMBERI ROSSI SF E N

Handcrafted tagliolini, Sicilian red prawns, garlic, chili, olive oil

165

RISOTTO AI FUNGHI PORCINI V GF

Carnaroli Gran Riserva rice, porcini mushrooms & Parmigiano Reggiano

145

PACCHERI MANTECATI AL POMODORO V N

Neapolitan paccheri, five varieties of tomatoes, basil, shaved aged ricotta cheese

125

MAFALDINE FRESCHE AL RAGÙ E N

Homemade mafalda pasta, Wagyu beef ragù, 24-month-aged Parmigiano Reggiano Vacche Rosse

140

★ SPAGHETTI ALLE VONGOLE VERACI A SF

Gragnano spaghetti, garlic, chili, clams, parsley & extra virgin olive oil

175

PIZZA

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

★ MARE MARE N SF

Mozzarella fior di latte, San Marzano tomato DOP, baby calamari, prawns, mussels & clams

165

MARGHERITA N V

Mozzarella fior di latte, San Marzano tomato DOP, basil, extra virgin olive oil

100

REGINA N V

Mozzarella fior di latte, preserved Piennolo del Vesuvio DOP tomatoes, basil pesto, sun-dried tomatoes,

stracciatella cheese

110

CAPRICCIOSA N

Mozzarella fior di latte, San Marzano tomato DOP, veal ham, artichoke hearts, wild mushrooms & olives

110

DIAVOLA N

Mozzarella fior di latte, San Marzano tomato DOP, spicy beef salami, extra virgin olive oil

105

BUFALINA N V

Buffalo mozzarella, San Marzano tomato DOP, fresh basil & oregano

130

TARTUFO N V

Mozzarella fior di latte, black truffle, arugula & Parmigiano

Reggiano

145



PESCE & CARNE

BRANZINO ALLA PUTTANESCA CS GF DF

Roasted wild sea bass, potatoes, Datterino tomatoes, Taggiasca olives & basil

190

IMPEPATA DI COZZE E VONGOLE CS SF A N

Mussels and Lupini clams cooked in a rich seafood broth, served with bruschetta bread

225

TAGLIATA DI MANZO ALLA GRIGLIA CS GF

300gr grilled Wagyu beef striploin MB3, arugula, Parmigiano Reggiano, 5-year-aged balsamic vinegar

320

GALLETTO ALLA DIAVOLA GF MU

Free- range grilled baby chicken marinated in Mediterranean spicy sauce, crispy potatoes & roasted mixed capsicum

165

CONTORNI

CARCIOFO ALLA GIUDIA V N

Deep-fried artichoke, sea salt

55

PATATE AL FORNO V GF

Wood-roasted fingerling potatoes & garlic

55

ASPARAGI GRIGLIATI V

Grilled green asparagus, Parmigiano Reggiano & herbs

55

ADD ON

3 gr Black truffle V GF 70

60 gr Burrata cheese V 40

Bottarga powder SF 40

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