

CRUDI RAW MEAT AND FISH			
CARPACCIO DI MANZO (D)(R)	115	GRANCHIO REALE (S)(N)(R)	170
Homemade beef carpaccio, baby spinach, balsamic dressing, sliced pears, Pecorino Romano		King crab, cucumber and almond sauce, avocado, grapefruit	
CRUDO DI TONNO (S)(R)	85	TARTARE DI BRANZINO (S)(G)(R)	90
Sliced tuna, lemon gel, lime, fennel, mango coulis, bottarga		Seabass tartare, olives, capers, tomatoes, orange segments	

ZUPPE E ANTIPASTI SOUPS AND STARTERS			
MINISTRONE ALLA LIGURE (V)(D)(G)(N)	70	VITELLO TONNATO (D)(S)(G)	105
Served with pesto sauce and bread croutons		Poached veal, tonnato sauce, pickled shallots, lemon gel, caper berries, croutons	
ZUPPA FREDDA DI POMODORI ARROSTITI 🌱(VG)	80	CALAMARI FRITTI (S)(D)(G)	95
Cold roasted tomato soup, confit tomatoes, avocado, tomato tartare		Fried calamari, tomato batter, Amalfi lemon aioli	
PASTA, FAGIOLI E COZZE (G)(S)	80	PARMIGIANA DI MELANZANE (V)(D)	85
Mixed pasta, white beans stew, mussels		Eggplant parmigiana, cherry tomato sauce, scamorza cream	
		BRUSCHETTA TRADIZIONALE (VG)(G)	70
		Chopped tomatoes, basil, olive oil, crispy sourdough rubbed with fresh garlic	

INSALATE SALADS			
INSALATA DI GAMBERI (S)	95	INSALATA DI PIOVRA (S)	115
Grilled prawn salad, raw and cooked fennel, orange dressing		Octopus salad, boiled potato, sundried tomato, olives, capers, parsley	
INSALATA DI RADICCHIO (VG)(N)	100	BURRATA (V)(D)	110
Radicchio salad, roasted pumpkin, shallot dressing, toasted walnuts		Burrata salad, heirloom cherry tomatoes, lemon oil, basil	

PASTE E RISOTTI PASTAS AND RISOTTOS			
AGNOLOTTI DEL PLIN (D)(G)	210	SPAGHETTONI ALLE VONGOLE (G)(S)	185
Traditional stuffed pasta from Piedmont, with pulled veal shank, parmesan cheese, black truffle, served with duck broth		Italian clams, aglio e olio sauce, fresh parsley, bottarga di muggine	
LINGUINE ALL'ARAGOSTA (D)(G)(S)	320	PACCHERI ALLA RICCIOLA 🌱(G)(S)(N)	95
Canadian lobster, datterini tomato sauce, lemon zest		Kingfish ragu, cherry tomato, fried eggplant, pistachio crumb	
SPAGHETTI GREZZI AL POMODORO E PARMIGIANO (V)(G)(D)	80	RISOTTO GAMBERI ROSSI E LIMONE (D)(S)(R)	300
Datterini tomatoes, fresh basil, Parmigiano Reggiano		Lemon risotto, Sicilian red prawn tartare, lemon emulsion, mozzarella cream	
LASAGNE ALLA BOLOGNESE (G)(D)	120	RISOTTO ALLA MILANESE (D)	110
Homemade lasagne with “Bolognese” sauce, bechamel and Parmigiano Reggiano		Milanese style risotto, saffron, parmigiano reggiano	

IDEALI DA CONDIVIDERE IDEAL TO SHARE			
TOMAHAWK DI MANZO (D)	950	GRIGLIATA MISTA DI PESCE (S)	420
1.3kg beef tomahawk, two sides of your choice		Calamari, prawns, scallops, seabass, octopus, served with seasonal vegetables. Add lobster - AED 240	

SECONDI DI MARE E DI TERRA FROM THE SEA AND THE FARM			
FILETTO DI ORATA ALL'ACQUAPAZZA (D)(S)(G)	175	TAGLIATA DI MANZO WAGYU (D)	415
Baked seabream fillet, “acquapazza” sauce, basil leaves		300g grade 5 Wagyu ribeye, served with green pepper sauce and red wine sauce, seasonal vegetables	
BRANZINO ALLA GRIGLIA (S)(N)	140	FILETTO DI MANZO ALLA GRIGLIA (D)	280
Grilled seabass, eggplant caponata, asparagus salad, tomato coulis		200g black Angus beef tenderloin, served with green peppercorn sauce, seasonal vegetables	
GAMBERI AGLIO, OLIO E PEPERONCINO (S)	175	COSCIA DI POLLO ALLE ERBE 🌱(D)	140
Pan seared prawns, garlic and chili, salmoriglio sauce		Confit chicken leg, Taggiasche olives, tomato concasse, herb sauce, roasted potato, chicken jus	
POLPO E FREGOLA (S)(G)	220	POLPETTE AL SUGO 🌱(D)(G)	155
Pan seared octopus, spicy tomato sauce, Sardinian fregola		Lamb meatballs, tomato sauce, cheesy polenta, Parmigiano Reggiano	

CONTORNI SIDE DISHES					
PURÉ DI PATATE (V)(D)	SPINACINO SALTATO (VG)	VERDURE DI STAGIONE (VG)	PATATINE FRITTE (VG)	POMODORI ALLA GRIGLIA 🌱(VG)	42
Mashed potatoes	Sautéed baby spinach	Seasonal vegetables, served steamed or grilled	Fried potato chips	Grilled tomatoes	

🌱 Locally & Sustainably Sourced (D) Dairy (G) Gluten (N) Nuts (S) Seafood (R) Raw (V) Vegetarian (VG) Vegan
Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area. All prices are in UAE Dirhams and inclusive of applicable Municipality fees, Service charge and VAT.