

TUTTO PASSA

RAW SEAFOOD CRUDO DI MARE

CAVIAR IMPERIAL /
CAVIALE IMPERIA^{F, R} AED 750
italian caviar (30g)

OYSTER / OTRICHE ^{SH, S, R}
(12 pieces)..... AED 350
oysters, amalfi lemon, shallot vinaigrette

SEAFOOD PLATTER ^{F, R} AED 620
ingredients

COLD STARTERS ANTIPASTI FREDDI

THE BOARD / IL TAGLIERE ^D AED 95
rustic italian cheeses, italian charcuterie

CARPACCIO ^{D, F, R} AED 90
fassona beef, rucola, harry's bar sauce,
parmesan, citrus dressing

VITELLO TONNATO ^{D, F} AED 90
slow-cooked veal, traditional tuna sauce,
capers, lemon

LA BURRATA 125g ^{D, V} AED 125
tomatoes, basil oil

SARDINES BRUSCHETTA / BRUSCHETTA
SARDE E PEPPERONI ^{N, D, V, G} AED 75
sourdough, smoked sardines,
roasted bell peppers

HOT STARTERS ANTIPASTI CALDO

MUSSELS MARINARA /
COZZE ALLA MARINARA ^{A, D, SH} AED 145
italian mussels, marinara sauce

OCTOPUS & POTATOES /
POLPO E PATATE ^{D, S} AED 105
lemon zest and dressing

FRIED CALAMARI /
CALAMARI FRITTI ^{D, G, S} AED 90
zucchini, lemon tartar sauce

EGGPLANT PARMIGIANA /
PARMIGIANA DI MELANZANE ^{A, D, V} AED 75
tomato sauce, mozzarella, parmesan, basil

SOUP ZUPPA

SEAFOOD SOUP /
ZUPPA DI MARE ^{F, SH, S} AED 85
clams, mussels, prawns, scallop, calamari,
olives, capers

VEGETABLE MINISTRONE /
MINISTRONE DI VERDURE ^{N, D, V} AED 65
basil pesto

SALADS INSALATA

TUNA SALAD /
IL MEDITERRANEO ^F AED 90
tomatoes, tropea red onion,
yellow fin tuna, olives, sicilian
oregano

ARTICHOKE FARRO SALAD /
CARCIOFI E PARMIGIANO ^{D, V} AED 85
baby spinach, parmesan, balsamico

ROCKET SALAD / RUCOLA
E PARMIGIANO ^{D, V} AED 70
parmesan, semi-dried tomatoes,
taggiasca olives, lemon dressing

PIZZA

TRUFFLE / TARTUFO ^{D, V, G} AED 110
mozzarella, porcini cream,
black truffle, parmesan

CALABRESE ^{D, G} AED 95
tomato sauce, mozzarella,
salami, oregano

PIZZA OF THE DAY /
PIZZA DEL GIORNO ^{D, G} AED 95
your server knows more

FOUR CHEESE / QUATTRO
FORMAGGI ^{D, V, G} AED 85
mozzarella, fontina, ricotta,
gorgonzola

SEAFOOD PIZZA ^{D, V, G} AED 165
ingredients

MAIN COURSE SECONDI

BREADED VEAL CUTLET / COTOLETTA
ALLA MILANESE ^{D, G} AED 295
rucola, parmesan, cherry tomatoes

BLACK ANGUS / TAGLIATA
DI MANZO ^D 400g AED 320
ribeye, green peppercorn sauce

LAMB CHOPS / COSTOLETTE
DI AGNELLO ^D AED 275
infused herbs jus

BEEF TENDERLOIN / FILETTO
DI I MANZO ^D 220g AED 245
mushroom sauce

WARM DELIGHTS PRIMI PIATTA | PASTA

LOBSTER LINGUINI / LINGUINI
ALL'ASTICE ^{G, SH} AED 300
chili pepper, garlic, parsley,
basil, chives

SPAGHETTI CLAMS / SPAGHETTI
ALLA VONGOLE ^{A, G, SH, S} .. AED 135
clams, garlic, chili, parsley

PACCHERI TUTTO
PASSA ^{D, V, G} AED 240
selection italian of tomatoes,
parmesan

MUSHROOM RISOTTO /
RISOTTO FUNGHI ^D AED 110
rice aquarello, seasoned mushrooms,
parmesan

PAPPARDELLE ALLA
BOLOGNESE ^{D, G} AED 155
traditional beef ragu, parmesan

GNOCCHI SORRENTINA ^{N, D, V, G}
..... AED 95
tomato sauce, basil, mozzarella,
parmesan

RAVIOLI RICOTTA & SPINACH /
RAVIOLI DI RICOTTA E SPINACI <sup>D,
V, G</sup> AED 95
butter sage, cheese fondue

SIDES..... AED 40

MASHED POTATOES /
PURÉ DI PATTATE ^{D, V}

BROCCOLINI ^{VG}

DELANO FRIES /

PATATE FRITTE DELLA CASA ^{V, G}

GRILLED ASPARAGUS /
ASPARAGI GRIGLIATI ^{VG}

GRILLES VEGETABLES /

VERDURE GRIGLIATE ^{VG}

"NONNA" STYLE

BABY ZICCHINI / ZICCHINI ^{VG}

N - Nuts; VG - Vegan; D - Dairy; V- Vegetarian; G Gluten; F - Fish; SH - Shellfish; R - Raw S - Seafood; A - Alcohol

Please inform your server for any other allergens or dietary restriction | Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT