



Roberto's at Home

Your favorite dining experience at Your favorite place!

Set (A)

Choice of 1 starter, 1 pasta, 1 dessert

AED 350

Set (B)

Choice of 1 starter, 1 main course, 1 dessert

AED 450

Set (C)

Choice of 1 starter, 1 pasta, 1 main course, 1 dessert

AED 550

Add ons available on request.

Please allow us an estimated 2 hours delivery time upon receiving your order.

All prices are inclusive of 5% VAT

Starters

ⓓ **Tonno Battuto**

Tuna tartare, avocado, wasabi cream

Salmone Marinato

Salmon tartare, yuzu sauce, citrus fruit gel, matcha tea chocolate

ⓔ **Manzo in Tartare Tradizionale e Funghi Pioppini**

Wagyu beef tartare, mustard mayonnaise, pickled shimeji mushroom

Ⓥ ⓓ **Burrata**

Burrata, Sicilian datterini tomatoes, basil

Ⓥ ⓓ **Melanzane**

Oven baked eggplant in terracotta cocotte, tomato sauce, mozzarella Grana Padano Ambrosi, basil

Ⓥ Ⓝ **Insalata ai 4 Semi**

Baby spinach, kale salad, clementine, peanut, baby gem mix seeds, agave dressing

Ⓥ **Quinoa**

Quinoa salad, beetroot, avocado, cucumber, tomato, orange mint dressing

Our chefs will do their best to accommodate your dietary requirements please inform your waiter:

All prices are inclusive of 5% VAT

Ⓥ Vegetarian ⓐ Alcohol Ⓜ Homemade Pasta Ⓢ Shellfish Ⓝ Nuts ⓓ Dairy Ⓡ Roberto's Signature ⓔ Egg

Pasta & Pizza

Ⓡ Ⓜ Ⓢ ⓓ ⓔ

Fettuccine Roberto's

Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes

ⓐ Ⓢ

Frutti di Mare

Spaghetti with selection of seafood, sea scallops, calamari shrimp's garlic oil, cherry tomatoes

Ⓡ Ⓜ Ⓢ ⓓ ⓔ

Tortelli

Homemade tortelli filled with spinach and ricotta in light cream sauce and black truffle brunoise

Ⓜ Ⓢ ⓓ ⓔ

Ravioli

Homemade ravioli filled with burrata cheese, fresh pomodorina sauce, basil

Ⓢ ⓓ

Astice

Canadian lobster risotto

Ⓡ Ⓢ ⓓ

Il Bosco

Wild forest and portobello mushroom risotto with shaved black truffle

Ⓢ ⓓ

Pizza Bianca

Fior di latte, scamorza cheese, fresh black truffle

Ⓡ ⓓ

Roberto's

Crispy dough base topped with beef carpaccio, wild rocket Grana Padano Riserva Ambrosi

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Main

- RS D Branzino**
Roasted sea bass, potatoes, datterini tomatoes
- A D Merluzzo Nero**
Citrus marinated roasted black cod, broccoli purée
sautéed “scarola” beluga lentil
- D S Gamberone**
Grilled jumbo king prawns, mashed potatoes, crunchy salad
- D E Costoletta**
Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing

Agnello

Chargrilled lamb chops, eggplant purée, wild Italian turnip top

Fettine di Wagyu

Chargrilled Wagyu beef tenderloin, 150g, grade 7
sliced style tuffle-mashed potatoes, datterini tomato

Polletto

Grilled chicken spatchcock, pioppini mushroom
smoked red bell pepper sauce

Dolci

- N A D E Tiramisu**
Classic tiramisu (alcohol-free available)
- N D E Profiterole**
Mini puffs with homemade hazelnut praline and white coffee cream
- N D E La Mela**
Warm seasonal apple tart with vanilla ice cream

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The Extras

Ostriche

Freshly shucked oysters served with pumpernickel bread
shallot vinegar and butter

- Ⓢ ⓔ **Gillardeau, France** per 6 pcs. **240**
This meaty oyster has an aromatic finesse and enduring nutty flavour
that lingers on the palate

- ⓔ ***Ars Italica e Calvisius*** 30g 50g
Caviar served with blinis, melba toast and traditional condiments

- Calvisius Tradition Prestige** **525 895**
Transmontanus

- Ars Italica Oscietra** **630 1,050**
Gueldenstaedtii

Contorni Caldi

- Broccolini** **50**
Sautéed broccolini

- Spinaci** **50**
Sautéed baby spinach

- Asparagi** **50**
Sautéed green asparagus

- Vegetali alla Griglia** **50**
Grilled seasonal vegetables

- Patate Arrosto** **50**
Roasted potatoes

- Puree di Patate** **50**
Mashed potatoes

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