



Roberto's at Home

We are happy to introduce to you our newest concept Roberto's at Home: a premium delivery service with an innovative twist.

Our brand Roberto's has excelled in providing a fine dining experience to its loyal database over the last decade, and with the creation of Roberto's at Home, we are premiering an equivalent dining adventure which is now available at your doorstep! Maintaining the same standards of food our guests have grown accustomed to at the restaurant, Roberto's at Home is committed to delivering the full "Roberto's experience", orders will include the trademark table décor, delivered in luxurious marble like boxes along with recipe cards for all memorabilia collectors!

Our delivery menu enables you to customize around your Roberto's favorite dishes with one easy click. **All authentic ingredients will be pre-cooked and carefully vacuum packed in a box for you to finish at home in less than 10 minutes. By doing this, we will guarantee that you will experience the same food quality you can expect at Roberto's.**

Included in the delivery box is a scannable QR code which will allow you to access a tutorial video by one of our chefs, in addition to a Spotify soundtrack, carefully curated by one of DJ's, to re-create memorable Roberto's vibes!

Orders can be placed via phone, email, website, whatsapp and thru Roberto's app which will become available soon.

Delivery to your doorstep in one hour, with available pick up options.

We hope to deliver Roberto's experience to you soon!

Antipasti

ⓓ **Tonno Battuto** 80
Tuna tartare, avocado, wasabi cream

Ⓡ ⓓ **Manzo Carpaccio** 100
Angus beef carpaccio, fresh mushrooms, wild rocket, Grana Padano Ambrosi, horseradish mayo

Ⓥ ⓓ **Melanzane** 80
Oven baked eggplant, tomato sauce, mozzarella, Grana Padano Ambrosi, basil

ⓓ **Salmone Marinato** 80
Beetroot cured salmon, yuzu and dill marinated cabbage, buttermilk and green peas

Ⓥ ⓓ **Burrata** 110
Burrata, Sicilian datterini tomatoes, basil

Ⓥ Ⓝ **Insalata ai 4 Semi** 90
Baby spinach, kale leaves, clementine, peanut, baby gem mix seeds, agave dressing

Pizze e Paste

Ⓥ ⓓ **Pizza Bianca** 196
Fior di latte, scamorza cheese, black truffle

ⓓ **Bomba Roberto's** 125
Crispy dough filled with bresaola, wild rocket, Grana Padano Riserva Ambrosi shavings, black truffle brunoise and ricotta cheese

Ⓥ ⓓ **Margherita** 90
Fior di latte cheese, tomato sauce, basil

Ⓡ Ⓝ Ⓢ ⓓ ⓔ **Fettuccine Roberto's** 180
Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes

Ⓝ Ⓢ ⓓ **Calamarata Gamberi e Pistacchi** 130
Calamarata pasta with red shrimps, burrata, pistachio, cherry tomato sauce

Ⓝ Ⓥ ⓓ ⓔ **Ravioli** 95
Homemade ravioli filled with burrata cheese, fresh pomodorina sauce, basil

Ⓡ Ⓝ Ⓥ ⓓ ⓔ **Tortelli at Tartufo** 100
Homemade tortelli filled with ricotta and spinach, truffle cream sauce

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

All prices are inclusive of 5% VAT, 3.5% DIFC authority fee and 10% service charge.

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

Secondi di Carne e Pesce

- ⓓ **Branzino** 188
Baked sea bass, Mediterranean sauce, datterino tomatoes, potatoes, black olives
- Ⓝ ⓓ **Agnello** 170
Slow cooked lamb ossobuco, funghetto eggplant, hazelnuts demi-glace
- ⓓ **Costina di Manzo** 165
Slow cooked Wagyu beef short ribs, roasted potatoes, asparagus
- Ⓢ ⓓ **Gamberoni al Forno** 188
Baked marinated tiger prawns, herb butter, mix salad
- ⓓ **Salmone** 178
Roasted Wester Ross salmon, lemon couscous, potato salad
- ⓓ **Polletto** 165
Grilled chicken spatchcock, burned baby vegetables, carrot purée

Dolci

- Ⓝ ⓓ ⓔ **La Mela** 65
Warm apple tart with vanilla cream and caramel sauce
- Ⓝ ⓓ ⓔ **Cannoli Siciliani** 48
Sweet ricotta cream, chocolate chips, roasted pistachios
- ⓐ Ⓝ ⓓ ⓔ **Lemon e Lemons** 95
Olive oil sponge, citrus compote, mousse

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Ostriche

Freshly shucked oysters served with pumpernickel bread shallot vinegar and butter

Ⓢ ⓔ **Gillardeau, France** per pc **40**
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

Ars Italica Oscietra **714 1,190**
Gueldenstaedtii

Contorni Caldi

Spinaci **34**
Sautéed baby spinach

Asparagi **34**
Sautéed green asparagus

Vegetali alla Griglia **34**
Grilled seasonal vegetables

Patate Arrosto **34**
Roasted potatoes

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The Tradition

AED 225 per person

(minimum 3 orders required)

Antipasti

(You will receive a selection of starters)

ⓓ **Tonno Battuto**

Tuna tartare, avocado, wasabi cream

Ⓥ Ⓝ **Insalata ai 4 Semi**

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

Ⓥ ⓓ **Burrata**

Burrata, Sicilian datterini tomatoes, basil

Ⓥ ⓓ **Margherita**

Fior di latte cheese, tomato sauce, basil

Pasta

(Choose 1 pasta - quantities will be set according to the number of orders)

Ⓝ Ⓢ ⓓ **Calamarata Gamberi e Pistacchi**

Calamarata pasta with red shrimps, burrata, pistachio, cherry tomato sauce

ⓓ Ⓥ ⓓ Ⓥ Ⓥ **Ravioli**

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

Ⓡ ⓓ Ⓥ Ⓥ Ⓥ Ⓥ **Tortelli al Tartufo**

Homemade tortelli filled with ricotta and spinach, truffle cream sauce

Dolci

(You will receive a selection of desserts)

Ⓝ ⓓ Ⓥ Ⓥ **La Mela**

Warm apple tart with vanilla cream and caramel sauce

Ⓝ ⓓ Ⓥ Ⓥ **Cannoli Siciliani**

Sweet ricotta cream, chocolate chips, roasted pistachios

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

The Signature

AED 280 per person

(minimum for 3 orders required)

Antipasti

(You will receive a selection of starters)

- Ⓥ ⓓ **Melanzane**
Oven baked eggplant, tomato sauce, mozzarella, Grana Padano Ambrosi, basil
- Ⓥ Ⓝ **Insalata ai 4 Semi**
Baby spinach, kale leaves, clementine, peanut, baby gem mix seeds, agave dressing
- Ⓥ ⓓ **Burrata**
Burrata, Sicilian datterini tomatoes, basil
- Ⓥ ⓓ **Pizza Bianca**
Fior di latte, scamorza cheese, black truffle

Secondi

(Choose 1 main - quantities will be set according to the number of orders)

- ⓓ **Branzino**
Baked sea bass, Mediterranean sauce, datterino tomatoes, potatoes, black olives
- Ⓝ ⓓ **Agnello**
Slow cooked lamb ossobuco, funghetto eggplant, hazelnuts demi-glace

Dolci

(You will receive a selection of desserts)

- Ⓝ ⓓ ⓔ **Cannoli Siciliani**
Sweet ricotta cream, chocolate chips, roasted pistachios
- ⓐ Ⓝ ⓓ ⓔ **Lemon e Lemons**
Olive oil sponge, citrus compote, lemon mousse

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Beverages

Mocktails

Paradiso 30
Passionfruit, lychee, mango, vanilla, coconut water

Ciao Italia 30
Fresh blueberries, jasmine tea, honey syrup

Giaponesse 30
Strawberry purée, sancho pepper, yuzu juice, cherry blossom

Lemonade

Watermelon Mint 25
Fresh watermelon, mint, lemon, water

Pink Lemonade 25
Pink grapefruit, sea salt, rich honey, lime, water

Tang-o-mango 25
Mango, passionfruit, peach, agave, lime, water

Water & Soft Drinks

Aqua Panna 75cl 29

San Pellegrino 75cl 29

Perrier 33cl 22

Coca-Cola 19

Coca-Cola Light 19

Sprite 19

Fever Tree Tonic 29

Fresh Juices

Orange Juice 25

Grapefruit 25

Watermelon 25