

IBS

## *I Crudi Bar*

Available from 12pm to 12am daily

### *Ostriche*

Freshly shucked oysters served with shallot vinegar

- Ⓢ **Gillardeau, France** per pc. **40**  
This meaty oyster has an aromatic finesse and enduring nutty flavour that lingers on the palate

### *Caviar*

30g 50g

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

### *Crudi*

- Ⓓ **Tonno Battuto** **95**  
Tuna tartare, avocado, wasabi cream
- Ⓓ **Salmone con Bianco e Matcha** **80**  
Salmon tartare, mango and passion fruit marinated juice spiced chocolate, matcha
- Ⓔ **Ceviche di Branzino** **80**  
Sea bass ceviche, yellow datterino tomatoes, peanut, tropea red onion, mint
- Ⓔ Ⓓ **Manzo Carpaccio** **100**  
Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano Ambrosi, truffle mayo
- Ⓓ **Manzo Tradizionale** **120**  
Wagyu beef tartare with truffle mayo and shimeji mushrooms

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

All prices are inclusive of 5% VAT and subject to 7% DIFC authority fee.

For tables of 8 guests and above a 10% service charge will apply.

Ⓥ Vegetarian Ⓐ Alcohol Ⓗ Homemade Pasta Ⓢ Shellfish Ⓔ Nuts Ⓓ Dairy Ⓔ Roberto's Signature Ⓔ Egg

## *Antipasti*

- Ⓥ ⓓ **Melanzane** 80  
Oven-baked eggplant, tomato sauce, mozzarella, Grana Padano Ambrosi, basil
- Ⓡ Ⓥ ⓓ Ⓢ **Fritto** 100  
Golden spicy fried calamari, prawns, zucchini, aioli and spicy tomato dip
- Ⓡ Ⓥ ⓓ Ⓢ **Polpo** 150  
Slow cooked roasted octopus, artichoke, cacio e pepe sauce
- Ⓥ ⓓ **Burrata** 110  
Burrata, Sicilian datterini tomatoes, basil

## *Insalate e Zuppe*

- Ⓥ Ⓝ **Insalata ai 4 Semi** 90  
Baby spinach, kale leaves, clementine, peanut, baby gem, mix seeds  
agave dressing
- Ⓥ ⓓ **Fichi e Caprino** 110  
Figs and goat cheese salad, aged balsamic dressing
- Ⓥ **Insalata Verde** 95  
Warm salad with broccolini, asparagus, edamame, French beans, sesame oil,  
chili and garlic
- Ⓢ **Insalata di Mare** 150  
Seafood salad with lobster, octopus, calamari, prawns, clams, mussels
- Ⓥ ⓓ **Pomodoro** 85  
Traditional tomato soup, buffalo mozzarella, basil oil
- Ⓢ **Zuppa di Cozza** 110  
Mussel stew with tomatoes and chili

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## *Pizze*

- (V) (D) **Pizza Bianca** 196  
Fior di latte, scamorza cheese, fresh black truffle
- (R) (D) **Roberto's** 125  
Crispy dough base topped with beef carpaccio, wild rocket,  
Grana Padano Riserva Ambrosi shavings, black truffle brunoise
- (V) (D) **Musti's** 120  
Crispy dough base topped with burrata cheese, datterini tomatoes, rocket
- (V) (D) **Margherita** 90  
Fior di latte cheese, tomato sauce, basil

## *Paste*

Gluten-free and whole wheat pasta are available on request

- (R) (H) (S) (D) (E) **Fettuccine Roberto's** 180  
Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes
- (D) (S) **Vongole** 158  
Spaghetti with clams, smoked tomato confit, garlic, basil
- (D) (S) (N) **Calamarata Gamberi e Pistacchi** 130  
Calamarata pasta with red shrimps, burrata, pistachio, cherry tomato sauce
- (V) (D) **Pasta e Patate** 110  
Traditional Neapolitan pasta with mix cheeses, cream and truffle
- (H) (V) (D) (E) **Ravioli** 95  
Homemade ravioli filled with burrata cheese, fresh pomodorina sauce, basil
- (D) (V) (N) (E) **Fettuccine al Pesto di Basilico 2.0** 128  
Homemade fettuccine prepare at your table with liquid nitrogen,  
basil pesto, pine nuts
- (R) (H) (V) (D) (E) **Tortelli al Tartufo** 130  
Homemade tortelli filled with ricotta and spinach, truffle cream sauce

## *Risotti*

All risotti are made with Acquerello rice

- (D) (S) **Risotto Scampi e Limone** 140  
Langoustine risotto, lemon zest, peas
- (R) (V) (D) **Il Bosco** 138  
Wild forest and portobello mushroom risotto with shaved black truffle

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## *Secondi di Pesce*

- ⓓ **Salmone** 178  
Roasted salmon, celeriac and yuzu purée, grilled asparagus
- ⓐ ⓓ **Merluzzo Nero** 200  
Citrus marinated roasted black cod, broccoli purée, sautéed pak choi, beluga lentil
- Ⓡ **Branzino** 188  
Wild grilled sea bass, pizzaiola sauce, braised artichoke

## *Fish Display*

- Ⓢ **Astice alla Griglia** 405  
Chargrilled Canadian lobster, mix grilled vegetables  
(Please allow 25+ minutes)
- Ⓡ **Branzino al Sale** 405  
Oven-baked sea bass in sea salt crust (recommended for 2 persons)  
(Please allow 30+ minutes)
- Ⓢ **Gamberone** per pc. 58  
Grilled jumbo king prawns
- Pescato del Giorno** per 100g 60  
Oven-baked catch of the day in sea salt crust  
(recommended for 4 persons)  
(Please allow 45+ minutes)

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## *Secondi di Carne*

ⓓ Ⓝ	<b>Polletto</b> Roasted chicken spatchcock marinated with guava, bell pepper stuffed with smoked cheese, almond sauce	<b>165</b>
ⓓ ⓔ	<b>Costoletta</b> Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing	<b>225</b>
ⓓ Ⓝ	<b>Agnello</b> Slow cooked lamb shank, "funghetto eggplant", hazelnuts demi-glace	<b>170</b>
ⓓ	<b>Filetto di Wagyu - 250g</b> Grade 7 Wagyu beef tenderloin, truffle mashed potatoes, asparagus	<b>405</b>
ⓓ	<b>Ribeye di Wagyu - 300g</b> Grade 7 chargrilled Wagyu beef ribeye, sautéed mix mushrooms, caramelized onion purée	<b>375</b>

## *Contorni Caldi*

	<b>Broccolini</b> Sautéed broccolini	<b>50</b>
	<b>Spinaci</b> Sautéed baby spinach	<b>38</b>
	<b>Asparagi</b> Sautéed green asparagus	<b>50</b>
	<b>Vegetali alla Griglia</b> Grilled seasonal vegetables	<b>38</b>
ⓓ	<b>Patate Arrosto</b> Roasted potatoes	<b>38</b>
ⓓ	<b>Purée di Patate</b> Mashed potatoes	<b>38</b>

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