



*Lounge Menu*

# *I Crudi Bar*

Available from 12pm to 12am daily

## *Ostriche*

Freshly shucked oysters served with shallot vinegar

- Ⓢ **Gillardeau, France** per pc. **44**  
This meaty oyster has an aromatic finesse and enduring nutty flavour that lingers on the palate

## *Caviar*

30g 50g

- Ⓔ **Ars Italica Oscietra** **650 1,050**  
Gueldenstaedtii

## *Crudi*

- Ⓓ **Tonno Battuto** **95**  
Tuna tartare, avocado, wasabi cream
- Ⓓ **Salmone con Bianco e Matcha** **90**  
Salmon tartare, mango and passion fruit marinated juice spiced chocolate, matcha
- Ⓔ **Ceviche di Branzino** **90**  
Sea bass ceviche, yellow datterino tomatoes, peanut, tropea red onion, mint
- Ⓢ Ⓓ **Manzo Carpaccio** **105**  
Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano Ambrosi, truffle mayo
- Ⓓ **Manzo Tradizionale** **120**  
Wagyu beef tartare with truffle mayo and Shimeji mushrooms

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All prices are inclusive of 5% VAT and subject to 7% DIFC Authority Fee and 10% Service Charge.

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

## *Antipasti*

- Ⓥ ⓓ **Melanzane** 85  
Oven-baked eggplant, tomato sauce, mozzarella, Grana Padano Ambrosi, basil
- Ⓡ ⓓ Ⓢ **Fritto** 120  
Golden spicy fried calamari, prawns, zucchini, aioli and spicy tomato dip
- Ⓡ ⓓ Ⓢ **Polpo** 155  
Slow cooked roasted octopus, artichoke, cacio e pepe sauce
- Ⓥ ⓓ **Burrata** 115  
Burrata, Sicilian datterini tomatoes, basil

## *Insalate e Zuppe*

- Ⓥ Ⓝ **Insalata ai 4 Semi** 95  
Baby spinach, kale leaves, clementine, peanut, baby gem, mix seeds  
agave dressing
- Ⓝ ⓓ **Fichi e Caprino** 115  
Goat cheese and figs salad, aged balsamic dressing, pecan nuts, pomegranate
- Ⓝ Ⓥ **Insalata Verde** 100  
Warm salad with broccolini, asparagus, edamame, French beans, sesame oil  
chili and garlic
- Ⓢ **Insalata di Mare** 160  
Seafood salad with lobster, octopus, calamari, prawns, clams, mussels
- Ⓥ ⓓ **Crema di Lenticchie** 95  
Traditional lentil soup, parsley sauce and lemon, rosemary croutons
- Ⓢ **Zuppa di Cozze** 115  
Mussel stewed with tomatoes and chili

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## *Pizze*

- Ⓥ ⓓ **Pizza Bianca** 199  
Fior di latte, scamorza cheese, fresh black truffle
- Ⓡ ⓓ **Roberto's** 130  
Crispy dough base topped with beef carpaccio, wild rocket,  
Grana Padano Riserva Ambrosi shavings, black truffle brunoise
- Ⓥ ⓓ **Musti's** 130  
Crispy dough base topped with burrata cheese, datterini tomatoes, rocket

## *Paste*

Gluten-free and whole wheat pasta are available on request

- Ⓡ Ⓜ Ⓢ ⓓ ⓔ **Fettuccine Roberto's** 190  
Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes
- ⓓ Ⓢ **Vongole** 160  
Spaghetti with clams, smoked tomato confit, garlic, basil
- ⓓ Ⓢ Ⓝ **Calamarata Gamberi e Pistacchi** 140  
Calamarata pasta with red shrimps, burrata, pistachio, cherry tomato sauce
- Ⓥ ⓓ **Pasta e Patate** 115  
Traditional Neapolitan pasta with mix cheeses, cream and truffle
- Ⓜ Ⓥ ⓓ ⓔ **Ravioli** 105  
Homemade ravioli filled with burrata cheese, fresh pomodorina sauce, basil
- Ⓡ Ⓜ Ⓥ ⓔ ⓓ **Tortelli al Tartufo** 136  
Homemade tortelli filled with ricotta and spinach, truffle cream sauce

## *Risotti*

All risotti are made with Acquerello rice

- ⓓ Ⓢ **Risotto ai Crostacei** 150  
Risotto with Canadian lobster, king crab, Mazara del Vallo prawns
- Ⓡ Ⓥ ⓓ **Il Bosco** 145  
Wild forest and portobello mushroom risotto with shaved black truffle

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## *Secondi di Pesce*

- |     |   |  |     |
|-----|---|--|-----|
| ⓓ   | <b>Salmone</b>  |  | 180 |
|     | Roasted wild salmon, saffron quinoa salad, roasted asparagus                        |  |     |
| Ⓐ ⓓ | <b>Merluzzo Nero</b>  |  | 205 |
|     | Citrus marinated roasted black cod, broccoli purée, sautéed pak choi, beluga lentil |  |     |
| Ⓜ   | <b>Branzino</b>   |  | 195 |
|     | Wild grilled sea bass, Pizzaiola sauce, Mediterranean crust, Jerusalem artichoke    |  |     |

## *Fish Display*

- |   |   |          |     |
|---|---|----------|-----|
| Ⓢ | <b>Astice alla Griglia</b>  |          | 420 |
|   | Chargrilled Canadian lobster, mix grilled vegetables<br>(Please allow 25+ minutes)              |          |     |
| Ⓜ | <b>Branzino al Sale</b>   |          | 420 |
|   | Oven-baked sea bass in sea salt crust (recommended for 2 persons)<br>(Please allow 30+ minutes) |          |     |
| Ⓢ | <b>Gamberone</b>  | per pc.  | 60  |
|   | Grilled jumbo king prawns   |          |     |
| Ⓢ | <b>Gambero Rosso</b>  | per pc.  | 140 |
|   | Grilled red Carabineros prawns  |          |     |
|   | <b>Pescato del Giorno</b>   | per 100g | 60  |
|   | Oven-baked catch of the day in sea salt crust   |          |     |

*Choose your cooking style;*

Charcoal Grilled **or** Crust Salt **or** Ovenbaked **or** Mediterranean Style

*(Item availability please check with your server)*

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## *Secondi di Carne*

ⓓ Ⓝ	<b>Polletto</b> Roasted chicken spatchcock marinated with guava, bell pepper stuffed with smoked cheese, almond sauce	170
ⓓ ⓔ	<b>Costoletta</b> Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing	230
ⓓ	<b>Agnello</b> Grilled Canadian rack of lamb with eggplant and tomatoes	230
ⓓ	<b>Filetto di Wagyu - 250g</b> Grade 7 Wagyu beef Tenderloin, mashed potato and asparagus	415
ⓓ	<b>Ribeye di Wagyu - 300g</b> Grade 7 chargrilled Wagyu beef Ribeye, grill vegetables, beef stock	385
ⓓ	<b>Costata di Manzo</b> Grilled Canadian Heritage Angus Tomahawk 1.2 kg roasted potato and grilled vegetables	975

## *Contorni Caldi*

	<b>Broccolini</b> Sautéed broccolini	50
	<b>Spinaci</b> Sautéed baby spinach	40
	<b>Asparagi</b> Sautéed green asparagus	50
	<b>Vegetali alla Griglia</b> Grilled seasonal vegetables	40
ⓓ	<b>Patate Arrosto</b> Roasted potatoes	40
ⓓ	<b>Purée di Patate</b> Mashed potatoes	40

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