

RS

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

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 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

- (V) (D) **Pizza Bianca** 199
Fior di latte, scamorza cheese, fresh black truffle
- (R) (D) **Roberto's** 130
Crispy dough base topped with beef carpaccio, wild rocket, Grana Padano Riserva Ambrosi shavings, black truffle brunoise
- (V) (D) **Musti's** 130
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** 190
Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes
- (D) (S) **Vongole** 160
Spaghetti with clams, smoked tomato confit, garlic, basil
- (D) (S) (N) **Calamarata Gamberi e Pistacchi** 140
Calamarata pasta with red shrimps, burrata, pistachio, cherry tomato sauce
- (V) (D) **Pasta e Patate** 115
Traditional Neapolitan pasta with mix cheeses, cream and truffle
- (H) (V) (D) (E) **Ravioli** 105
Homemade ravioli filled with burrata cheese, fresh pomodorina sauce, basil
- (N) (V) (D) (E) **Fettucine al Pesto di Basilico 2.0** 130
Homemade fettuccine prepared at your table with liquid nitrogen, basil pesto, pine nuts
- (R) (H) (V) (D) (E) **Tortelli al Tartufo** 136
Homemade tortelli filled with ricotta and spinach, truffle cream sauce

Risotti

All risotti are made with Acquerello rice

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

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Secondi di Pesce

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

Fish Display

- | | | | |
|---|--|----------|-----|
| Ⓢ | Astice alla Griglia | | 420 |
| | Chargrilled Canadian lobster, mix grilled vegetables
(Please allow 25+ minutes) | | |
| Ⓛ | Branzino al Sale | | 420 |
| | Oven-baked sea bass in sea salt crust (recommended for 2 persons)
(Please allow 30+ minutes) | | |
| Ⓢ | Gamberone | per pc. | 60 |
| | 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) | | |

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

ⓓ Ⓝ	Polletto Roasted chicken spatchcock marinated with guava, bell pepper stuffed with smoked cheese, almond sauce	170
ⓓ ⓔ	Costoletta Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing	230
ⓓ	Agnello Grilled Canadian rack of lamb with eggplant and tomatoes	230

Contorni Caldi

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

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