

Beverage List

Alcohol

Cocktails

Negroni Fountain

Bombay sapphire, Martini rosso, Bitter campari

Rinomato Spritz

Rinomato, Zonin prosecco, Soda

Bellini

Zonin prosecco, White peach puree, Peach foam

Robertini

Stolichnaya premium, Passion puree, Vanilla

Bloody Mary

Stolichnaya premium, Tomato juice, Roberto's spice mix

Tommy's Margarita

El Jimador reposado, Fresh lime, Agave

Wine and Sparkling

White		Soave Classico Bolla. Veneto, Italy
Red		Baccolo Cent 'Anni, Veneto, Italy
Rose		Rose'Lupi Reali Abruzzo, Italy
Prosecco		Zonin, Italy
Champagne		Veuve Cliquout YL Brut, France

Spirits

Vodka		Stolichnaya Premium
Gin		Bombay Sapphire
Rum		Bacardi Superior
Tequila		El Jimador Reposado
Whisky		Dewar's White Label

Beers by Bottle

Peroni

Alcohol

Virgin Mojito

Fresh lime, Fresh mint, Sugar, Passion fruit, Soda

Paradiso

Winter spiced lemon sherbet, Fresh pineapple juice

Pink Lemonade

Fresh blueberries, Honey, Lime, Lemonade

Juices / Soft Drinks / Water / Coffee / Tea



Signature Brunch Menu

Available every Friday & Saturday from 1:00 PM - 4:00 PM / 2:00 PM - 5:00PM

Antipasti (to share)

Ⓣ **Tonno Battuto**

Tuna tartare, avocado, wasabi cream



Ⓥ Ⓣ **Burrata**

Burrata, Sicilian datterini tomatoes, basil



Ⓥ Ⓝ **Insalata AI 4 Semi**

Baby spinach, kale leaves, clementine, mix seeds, agave



Ⓣ Ⓥ **Melanzana**

Oven-baked eggplant, tomato sauce, mozzarella, basil



Ⓣ Ⓢ **Fritto**

Fride calamari, prawns, zucchini



Ⓢ Ⓣ **Polpo**

Slow cooked roasted octopus, artichoke, cacio pepe sauce



Ⓣ **Pizza Roberto's**

Crispy dough base topped with beef carpaccio, rocket, parmesan truffle

Pasta (to share)

Ⓥ Ⓣ **Risotto Bosco**

Wildforest and portobello mushroom risotto with shaved black truffle

Ⓢ Ⓢ Ⓣ **Fettucina Roberto's**

Homemade fettuccine, Canadian lobster, green asparagus

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

Secondi (choice of)

Branzino

Wild grilled seabass, lemon confit, potatoes, datterino

Ⓣ **Salmone**

Roasted salmon, asparagus, quinoa salad

Ⓝ Ⓣ **Polletto**

Roasted chicken spatchcock, bell pepper stuffed with smoked cheese chicken jus

Ⓣ **Agnello**

Grilled lamb chop, baked eggplant and cherry tomatoes

Ⓣ **Wagyu Tagliata**

Wagyu beef tenderloin grade 5 tagliata style, rocket, balsamic

Branzino AI Sale (for 2 person)

Oven-baked se bass in sea salt crust

Ⓜ Ⓝ Ⓢ Ⓣ *Dolci* (to share)

Tiramisu, La Mela, Lemon e Lemon

3-course menu

AED 295 per person | Soft beverage package

AED 445 per person | House pouring package

AED 695 per person | Champagne package

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