



# Pranzo di Lavoro

AED 125 per person / Inclusive of dessert or coffee or tea

## Inizi

- Ⓥ Green peas soup, lemon and garlic
- Ⓧ Cauliflower salad, olives, anchovies, pomegranate, lemon dressing
- Ⓧ Burratina, bresaola, sundried tomatoes

Salmon tartare, avocado and quinoa

**32 supplement per person**

## Secondi

Fusilli puttanesca with tuna, olives, capers

- ⓋⓍ Risotto arichokes and pecorino
- Ⓧ Slow cooked lamb shank, mint grilled eggplant, demiglace

Pan seared chicken, baby zucchini, bell pepper puree

- Ⓧ Paccheri with beef ragu, mushrooms, fresh truffle

**64 supplement per person**

Seabream cartoccio, asparagus, datterino tomatoes, olives, potatoes, basil

**64 supplement per person**

## Dolce

- ⓍⓃⓔ Tarragon mousse with raspberry, lemon, apple and vinegar sorbet

## Piatto Unico

- Ⓧ Spaghetti with Canadian lobster, bisque, datterini tomatoes **195**

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## Vini 150 ml **42**

**White** | Soave Bolla, Veneto Italy

**Rosé** | Rosé Lupi Reali, Italy

**Red** | Baccolo, Cent'Anni, Veneto Italy

## Cocktail **42**

### Old Cuban

Zacapa Amber 12 years, Angostura bitters, Zonin Prosecco  
mint, lime

## Alcohol-free **28**

### Watermelon Mint

Watermelon, mint, lemon, soda water

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 ⓔ Egg

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