



APERITIVO

COCKTAILS | AED 40

Negroni

Campari, Cinzano Rosso, Bulldog gin

Aperol Spritz

Aperol, prosecco, club soda

Paloma

El Jimador Reposado, grapefruit soda, lime, agave, salt

Rosato Mio

Cinzano Rosato, prosecco, verjus, grapes, lemon, vanilla

Parigi Verde

Bombay Sapphire, cucumber-elderflower cordial, prosecco

ALCOHOL FREE | AED 30

Watermelon Fizz

0,0% Citrus gin, watermelon, mint, lime, soda

Sober Sangria

0,0% Syrah wine infused with fruits, raw honey, spices, lemonade

BEERS

Peroni, 33cl 32

Peroni Draught 45

Biere Des Amis 0,0% 32

CICCHETTI

Bruschetta (D) 45

Crusty bread with tomatoes, basil, extra virgin olive oil

Tuna (D)(E) 55

Tuna tartare, avo gel, wasabi mayo

Calamari (D)(S) 55

Spicy salted squid with garlic mayo

Duck (D) 50

Smoked duck breast, feta cheese mousse, focaccia

Goose (D) 50

Sliced goose salami, Grana Padano, focaccia 50

Olives (D)(V) 35

Mediterranean marinated olives

WINES | AED 35

White

Soave Classico Bolla, Veneto, Italy

Red

Baccolo Appassimento, Rosso Veneto, Italy

Rose

Lupi Reali, Rosato, Abruzzo, Italy

Prosecco

Zonin, Italy

0,0% Sparkling Wine

Blanc des Blancs

SPIRITS | AED 35

Tito's Vodka

Gin Bombay Sapphire

Matusalem Platinum

El Jimador Reposado

Woodford Reserve

Johnnie Walker Black Label

Tropical Gin

Arancini (D)(E) 45

Cheese and salami rice bowl

Piada (D) 55

Crispy dough filled with bresaola, wild rocket, ricotta cheese, black truffle brunoise

Agnolotto (D)(V) 45

Stuffed pasta ricotta and spinach in truffle creamy sauce

Shrimps (S) 50

Grilled tiger prawns, arabiata sauce

Aperitivo Cicchetti (D)(E)(S) 125

Chef's selection of 5 cicchetti

Our Chefs will do their best to accommodate your dietary requirements; please inform your waiter.



Dairy



Egg



Shellfish



Vegetarian

Our prices are in AED inclusive of 5% VAT and subject to 7% Municipality Fees and 10% Service Charge.