



# À LA CARTE MENU

[www.robertosrestaurants.com](http://www.robertosrestaurants.com)



# CAVIAR

## **Ars Italica (D)(E)** **Italy - Oscietra**

Oscietra caviar comes from the Russian sturgeon, it is a medium size fish that can weigh over 60kg of eggs. Typical of this caviar is the persistent and delicious sea note.

**650 per 30g**  
**1,050 per 50g**

## **Calvisius (D)(E)** **Italy - Beluga**

Beluga caviar comes from the Russian sturgeon, which can grow to be as long 8m and weighs more than 3 tons. Originally native from the Black Sea, it is the rarest and more costly, characterized by large eggs which tend to be oval-shaped and have a pearl grey to dark gray coloring.

**1,650 per 30g**  
**2,750 per 50g**  
**5,500 per 100g**

## **Iranian Caviar (D)(E)** **Iran - Imperial Beluga**

This caviar is prepared and packed under the control of "SHILAT", the Iranian State Fisheries Organization, 100% Iranian Beluga.

**1,650 per 30g**  
**2,750 per 50g**  
**6,800 per 125g**

Our caviar selection will be served with cooked white and egg yolk, blinis, sour cream, chives, parsley

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter. All prices are in AED inclusive of 5% VAT, subject to 7% DIFC Authority Fee and 10% Service Charge.

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# I CRUDI BAR

Available from 12PM to 12AM, Daily

## Ostriche Gillardeau, France (S)

This meaty oyster has an aromatic finesse and enduring nutty flavour that lingers on the palate

**50 per pc**

## Rawberto's Grande Piatto (N)(S)

King crab salad, Mazara prawns, langoustines, tuna tartare and caviar, yellowtail carpaccio, scallops carpaccio, Gillardeau oysters

**1,000**

Wine Pairing:

**Minuty Magnum**



85



800

## Tonno battuto e caviale (E)

Tuna tartare, caviar, avocado, wasabi cream

**115**

## Carpaccio di capesante (N)(S)

Hokkaido scallops carpaccio, edamame, cashew, truffle ponzu, mushroom confit

**110**

## Carpaccio di ricciola (S)

Yellowtail carpaccio, tosazu sauce, qumquat, watermelon radish, amaranth chips

**105**

## Carpaccio di manzo (D)(E)

Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano, truffle mayo

**105**

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# ANTIPASTI

## Polpo (D)(S)

Slow-cooked roasted octopus, artichoke, cacio e pepe sauce

155

## La grande burrata (D)(N)(V)

Burrata, mix tomatoes, avocado, pickled vegetables, basil pesto

140

## Insalata ai 4 Semi (N)(V)

Baby spinach, kale salad, clementine, peanut, baby gem, mix seeds, agave dressing

98

## Fichi e caprino (D)(N)(V)

Goat cheese and figs salad, aged balsamic dressing, pecan, pomegranate

118

## Melanzane (D)(V)

Oven-baked eggplant, tomato sauce, mozzarella, Grana Padano, basil

90

# PIZZE

## Roberto's (D)

Crispy dough base topped with beef carpaccio, wild rocket, Grana Padano shavings, black truffle brunoise

130

## Pizza Bianca (D)(V)

Fior di latte, scamorza, fresh black truffle

199

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## PASTE E RISOTTI

Gluten-free and whole wheat pasta are available on request

### Fettuccine Roberto's (D)(E)(H)(S)

Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes

205

### Calamarata ai gamberi e pistacchi (D)(N)(S)

Calamarata with red shrimps, burrata, pistachio, cherry tomato sauce

145

### Pasta e patate di manzo (D)

Traditional Neapolitan pasta with creamy scamorza, angus beef ragout, black truffle

130

### Gnocchi al pesto (D)(H)(N)(V)

Homemade gnocchi with pesto, freshly prepared at your table

135

### Tortelli al tartufo (D)(E)(H)(N)(V)

Homemade tortelli filled with ricotta and spinach, truffle cream sauce

140

### Il bosco (D)(V)

Wild forest and Portobello mushroom risotto, anis powder and shaved black truffle

150

## SECONDI DI CARNE

### Polletto (D)

Grilled chicken breast, marinated with capsicum, seared leeks, black BBQ sauce, saffron popcorn

180

### Agnello (D)

Chargrilled lamb rack, stuffed courgette flower, friarielli, roasted cauliflower

235

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# ITALIAN BUTCHER

## *CANADA (D)*

Grilled heritage angus tomahawk, 1.2kg

1,000

## *JAPAN (D)*

Grilled wagyu Kagoshima cube roll 200g, grade 10+, sesame sauce

600

## *AUSTRALIA (D)*

Grilled Stanbroke black angus rib-eye, MB2, 300g

255

Grilled Australian black Wagyu tenderloin, 250g, grade 4/5

455

Grilled Australian black Wagyu rib-eye, 300g, grade 6/7

405

Grilled Wagyu flank steak, 300g

235

Slow-cooked Wagyu beef cheek, 300g

255

All our premium meat is cooked in charcoal grill Josper oven, served with:  
Sauce: choice of, peppercorn sauce, mushroom sauce  
Side dish: Jack potato with melted butter or loaded with sour cream and veal bacon;

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## SECONDI DI PESCE

### Merluzzo nero (D)(S)

Citrus-marinated roasted black cod, broccoli purée, sautéed pak choi, beluga lentil

205

### Branzino (D)

Grilled wild seabass, baby kale and verjus sauce, smoky eggplant purée

205

## FISH DISPLAY

### Astice alla griglia (S)

Chargrilled Canadian lobster, mix grilled vegetables *(please allow 25+ minutes)*

535

### Branzino al sale affumicato e limone

Oven-baked seabass in charcoal sea salt crust and lemon leaf  
*(please allow 30+ minutes)*

425

### Carabineros (S)

Grilled jumbo king red prawns

180 per pc

### Pescato del giorno

Catch of the day  
*(please allow 30+ minutes)*

Sold at market price

## CONTORNI CALDI

### Broccolini

Sautéed broccolini

50

### Asparagi

Sautéed green asparagus

50

### Pure' di patate

Mashed potatoes

40

### Patate novelle arrosto

Baby roasted potato

40

### Verdure alla griglia

Grilled seasonal vegetables

50

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