

Il Pranzetto

Our business lunch includes tea, coffee or dessert
Elevate your lunch with a glass of prosecco Mazzei 50

Antipasti

Cold gazpacho of organic red tomato, local cucumber and ginger (V)
2021 Brancott Estate, Sauvignon Blanc, 78

Burrata cheese, datterino tomato and basil (E)
2020 Sangre De Toro Rosé, 70

Kale, avocado and beetroot salad (V)(N)
2021 Brancott Estate, Sauvignon Blanc, 78

Bresaola carpaccio with rocket salad and parmesan (D)
32 supplement per person

Secondi

Whole-wheat penne with local cheery tomatoes sauce and basil (V)
2020 Sangre De Toro Rosé, 70

Homemade fettuccine pasta with cacio pepe and lime zest (D)(V)
2020 Baccolo Cent'anni, 50

Roasted baby chicken with capsicum and mint (D)
2020 Baccolo Cent'anni, 50

Steamed sea bream with quinoa salad and broccoli
2021 Bolla Soave Classico, 50

Rosemary risotto with acacia honey and prawns (S)(D)
2021 Brancott Estate, Sauvignon Blanc, 78
64 supplement per person

Grilled Angus MB2 with mashed potato (D)
2019 Villa Antinori Rosso, 80
64 supplement per person

Dolce

Salad fresh fruit with balsamic sauce and yoghurt (D)

Pistachio ice cream served with extra-virgin olive oil
64 supplement per person

(V) Vegetarian (H) Homemade Pasta (S) Shellfish (N) Nuts (D) Dairy (E) Eggs

Our chefs will do their best to accommodate your dietary requirements please inform your waiter.
Business lunch is priced at 125. All prices are inclusive of 5% VAT and subject to 7% DIFC Authority Fee and 10% Service Charge.