Roberto's

À LA CARTE MENU

www.robertosrestaurants.com

CAVIAR

Ars Italica (D)(E)(R)
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)(R)
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)(R)
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.
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I CRUDI BAR

Available from 12PM to 12AM, Daily

Ostriche Gillardeau, France (S)(R)

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

50 per pc

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

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

995

Carpaccio di tonno (R)

Bluefin tuna carpaccio, baby artichoke salad, sauteed mushroom, red bell pepper confit

115

Carpaccio di ricciola (S)(R)

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

105

Insalata di granchio (E)(S)

King crab salad, oscietra caviar, sea "carpione" gel, red Tropea onion

145

Carpaccio di manzo Fassona (D)(E)(N)(R)

Fassona beef carpaccio, seasonal mushroom salad, wild rocket sauce, Piedmonts hazelnut, parmesan aged 24 months

110

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ANTIPASTI E ZUPPA

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

Ciambella di Melanzana (D)(V)

Oven-baked eggplant, tomato sauce, scamorza cheese, quinoa, basil

95

Zuppa di scampi e ceci (S)

Roasted Langoustine, organic yellow chickpea soup, smoked seafood sauce

120

PIZZE

Roberto's (D)(R)

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

Gluten-free and whole wheat pasta are available on request

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

Live lobster homemade fettuccina pasta with asparagus

250

Spaghetto, cacio e pepe limonato, scampi (D)(S)(R)

Spaghetto Mancini, citrus cacio e pepe, marinated langoustine and lime

150

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

Homemade gnocchi pasta with pesto freshly prepared at your table

135

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

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

145

Pasta e patate di manzo (D)

Traditional Neapolitan pasta with creamy scamorza cheese, Angus beef ragu, black truffle

130

Raviolo al tartufo (H)(D)(E)(V)(N)

Homemade ravioli pasta filled with ricotta and spinach, truffle cream sauce

140

Agnolotto del Plin (H)(D)(E)

Homemade Plin agnolotto filled with slow cooked beef, Guffanti robiola fondue

145

RISOTTI

(All risotti are made with Riserva S.Massimo rice)

Risotto ai gamberi viola (D)(S)(R)

Lemon grass Riserva S. Massimo risotto, prawns sauce, Apulian Violette shrimp, sage

150

Il Bosco (D)(V)

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

150

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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 with lemon butter sauce, cuttlefish tagliatelle, asparagus

205

SECONDI DI CARNE

Pollo arrosto (D)(N)

Whole Italian roasted chicken breast, trumpet courgette, black cabbage stuffed with braised leg

200/ONE CHICKEN BREAST
400/TWO CHICKEN BREASTS

Carré di agnello (D)

Grilled lamb chop marinated with myrtle, caramelized white onion sauce, baby carrot

235

Filetto di Manzo (D)(N)

Grilled Wagyu tenderloin, Tuscan black cabbage, "caldarroste" pure', potato mille-feuille

455

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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 Salmoriglio, peppercorn sauce, mushroom sauce
Side dish: Jack potato with melted butter or loaded with sour cream and veal bacon;

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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) (recommended for 2 persons)

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

Pure' di patate

Mashed potatoes

40

Spinaci

Sautéed baby spinach

50

Patate novelle arrosto

Baby roasted potato

40

Asparagi

Sautéed green asparagus

50

Verdure alla griglia

Grilled seasonal vegetables

50

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