

# Il Pranzetto

## Monday

Our business lunch includes tea, coffee or dessert  
Elevate your lunch with a glass of Nino Franco Prosecco, 55

### Antipasti

Potato & red bell pepper soup (V)

Grilled bruschetta with burrata cheese, pickled vegetables & datterino tomatoes (D)

Bresaola carpaccio with rocket leaves & Grana Padano cheese (D)

Tuna tartare with avocado & crispy potatoes (S)

*32 Supplement Per Person*

### Secondi

Homemade Plin pasta with spinach & ricotta cheese (D)(H)(E)

Penne pasta in Arrabbiata Sauce (D)

Steamed seabream in mushroom broth & furikake (D)(S)

Slow cooked short ribs with sweet & sour radicchio (D)

Seafood risotto with datterino tomatoes & lemon zest (S)(D)

*64 Supplement Per Person*

Grilled lamb chops with Jerusalem artichokes & chard in hazelnut butter (D)

*64 Supplement Per Person*

### Dolci

Black Forest cake with cherry sorbet (D)(N)(E)

Pistachio ice-cream served with extra-virgin olive oil (D)(N)

*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.

# Il Pranzetto

## Tuesday

Our business lunch includes tea, coffee or dessert  
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### Antipasti

Seafood soup with herbed croutons (S)

Burratina cheese with datterino tomatoes & black olives (D)

Seasonal green mixed salad with orange segments & peanuts (V)(N)

Swordfish carpaccio with daikon & kiwi dressing (S)

*32 Supplement Per Person*

### Secondi

Risotto with lemon & ginger (D)

Spaghetti Carbonara (D)(E)

Kimchi marinated grilled baby chicken with baby potatoes (D)

Pan-seared seabass with lemon butter sauce and Pak-Choy (D)

Homemade fettucine pasta with sauteed prawns & basil pesto (D)(S)

*64 Supplement Per Person*

Grilled Angus Rib-eye with truffle mashed potatoes (D)

*64 Supplement Per Person*

### Dolci

Caramel chocolate bar with Dulcey (D)(N)(E)

Pistachio ice-cream served with extra-virgin olive oil (D)(N)

*64 supplement per person*

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# Il Pranzetto

## Wednesday

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### Antipasti

Asparagus & onion soup with zaatar croutons (V)(D)

Burrata cheese with datterino tomato & basil (D)

Seasonal mixed salad with nuts & Cantabrico anchovies (S)(N)

'Vitello Tonnato' - thinly sliced veal with tonnato sauce (E)(D)

*32 Supplement Per Person*

### Secondi

Homemade bottoni pasta with Grana Padano & nutmeg (H)(E)(D)

Pumpkin risotto with beef speck (D)(N)

Slow cooked beef short ribs with mashed potatoes (D)

Roasted baby chicken with black olives & sundried tomatoes (D)

Spaghetti with Clams, datterino tomatoes & lemon zest (S)

*64 Supplement Per Person*

Seabass Cartoccio with Mediterranean vegetables (S)

*64 Supplement Per Person*

### Dolci

Citron tart with mango passion fruit sorbet & fresh fruit (D)(N)(E)

Pistachio ice-cream served with extra-virgin olive oil (D)(N)

*64 Supplement Per Person*

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## Thursday

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### Antipasti

Beef Nduja & beans coup (D)

Burrata cheese & vegetable caponata with croutons (D)

Mackerel with Tropea onion, orange segments & olives salad (N)

Beef tartare with Grana Padano fondue and balsamic vinegar (E)(N)(D)

*32 Supplement Per Person*

### Secondi

Homemade gnocchi pasta with tomato sauce & burrata cheese (D)(E)(H)

Rigatoni pasta in Bolognese sauce (D)

Crispy pizza with beef carpaccio & roasted hazelnuts (D)(N)

Roasted baby chicken with sauteed mushrooms (D)

Red radicchio risotto with gorgonzola cheese & truffle (D)

*64 Supplement Per Person*

White cod with datterino tomato confit & potato foam (S)(N)

*64 Supplement Per Person*

### Dolci

Filo pastry with strawberry & mascarpone cream with raspberry sorbet (D)(N)(E)

Pistachio ice-cream served with extra-virgin olive oil (D)(N)

*64 supplement per person*

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# Il Pranzetto

## Friday

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### Antipasti

Minestrone vegetable soup (V)

Panzanella salad with burrata, onion, datterino tomatoes & bread croutons (D)

Tuna confit with potatoes & olives salad (N)

Roast beef carpaccio with parsley sauce & Tropea onion (E)(N)

*32 Supplement Per Person*

### Secondi

Tomato risotto with basil sauce (D)

Traditional beef lasagna (D)(E)(H)

Baby octopus cooked in tomato sauce, olives & capers (S)

Roasted Guinea fowl with Yuzu sauce and fennel (D)

Homemade ravioli pasta stuffed with pumpkin, aged ricotta cheese & sauteed mushrooms (D)

*64 Supplement Per Person*

Grilled Angus MB2 with sweet mashed potatoes (D)

*64 Supplement Per Person*

### Dolci

Strawberry & cream cheese mousse with almond biscuit & strawberry sorbet (D)(N)(E)

Pistachio ice-cream served with extra-virgin olive oil (D)(N)

*64 Supplement Per Person*

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