

CAVIAR (D)(E)(R)

Italy / Oscietra - Ars Italica

Oscietra Caviar is a medium size fish that can weigh over 60kg. Characteristics of this caviar are the persistent and delicious sea notes.

30G 50G

650 1,050

Italy / Beluga - Calvisius

Beluga Caviar sturgeon, which can grow to be as long as 8m and weigh more than 3 tons. A native fish of the Black Sea, it is the rarest and most costly of all sturgeons. It is characterized by large eggs which tend to be oval shaped and have a pearl grey to dark grey coloring.

30G 50G 100G

1,650 2,750 5,550

Baku / Azerbaijan- Beluga

This Beluga is considered to be the largest sturgeon, it is so rare that less than 100 of the sustainably farmed fish are usually caught per year. Up to 25% of their weight consist of eggs that can only be spawned when beluga reaches the age of 25-40 large grained eggs, they vary in color from almost black to light grey, the lighter the eggs are, the more value they possess.

30G 50G

1,800 2,880

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



I CRUDI BAR

Available from 12PM to 12AM, daily

Ostriche Gillardeau, France (S)(R) 50 per pc

Freshly shucked oysters served with shallot vinegar

Rawberto's Grande Piatto (N)(S)(R) 995

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

Tonno battuto e caviale (E)(R) 115

Tuna tartare, avocado, wasabi cream and Calvisius caviar

Carpaccio di ricciola (N)(R) 98

Yellowtail carpaccio, tozazu, kumquat, watermelon radish, amaranth chips

600 Manzo carpaccio (D)(E)(R) 105

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

120 Tacos di branzino (E)(R) 95

Potato tacos, sea bass tartare, coriander, lime, spiced cress

155

PIZZE

120 Pizza bianca (D)(V) 🍷 199

Fior di latte, scamorza cheese, black truffle

98 Roberto's (D)(R) 🍷 130

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

360

Musti (D)(V) 130

Crispy dough base topped with burrata cheese, datterini tomatoes and wild rocket leaves

85

90

ANTIPASTI E INSALATE

Sapore di Mare (S)

Sautéed Mediterranean shellfish accompanied with crispy bread and traditional seasoning sauce

Fritto (D)(S)

Golden fried calamari, prawns, zucchini, aioli, and spicy tomato dip

Polpo (D)(S)

Slow cooked and jospier-grilled octopus, artichoke, cacio e pepe sauce

Burrata (D)(V)

Burrata, Sicilian datterini tomato, mint, watermelon gazpacho

Insalata ai 4 semi (N)(V)

Baby spinach, kale, baby gem, clementine, peanuts, mixed seeds with agave dressing

Insalata di granchio (E)(N)(S)

King crab salad, baby gem, quinoa, apple, strawberries with pine nut dressing

Avocado marinato (D)(N)(V)

Miso marinated avocado in guacamole style, nori seaweed, vegetables ratatouille, lettuce

Melanzane (D)(V)

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

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

🍷 Signature Dishes / A - Alcohol / D - Dairy / E - Egg / H - Homemade Pasta / N - Nuts / R - Raw / S - Shellfish / V - Vegetarian

SECONDI DI PESCE

- Merluzzo nero (D)(N)** 205
Citrus-Infused roasted Black Cod, broccoli purée sautéed pak choi, beluga lentil
- Branzino agli agrumi (N)** 195
Chargrilled sea bass fillet, citrus marination, pickled white radish, furikake baby leeks
- Rana Pescatrice (S)** 205
Roasted monkfish, fresh fava beans, grilled white cabbage

SECONDI DI CARNE

- Polletto (D)** 170
Marinated roast chicken, kimchi, mustard brussel sprouts
- Costoletta (D)(E)** 240
Pan-fried breaded veal chop, rocket leaves, tomatoes, balsamic dressing
- Agnello Marinato (D)(N)** 235
Grilled Australian lamb chop with peanut marination, wild turnip
- Wagyu tagliata grade 5- 250g (D)** 420
Wagyu tenderloin tagliata style, potato foam and sautéed mushrooms
- Rib-eye di Wagyu grade 7- 300g (D)** 395
Chargrilled Wagyu beef rib-eye
- Costata di manzo (D)** 980
Grilled Canadian Heritage Angus Tomahawk 1.2 kg, baby potatoes and grilled vegetables

CONTORNI CALDI

- | | |
|---|---|
| Broccolini 50
Sautéed broccolini | Puré di Patate 40
Mashed potatoes |
| Asparagi 50
Sautéed green asparagus | Verdure alla griglia 50
Grilled seasonal vegetables |
| Patate arrosto 40
Roasted baby potatoes | |

PASTE E RISOTTI


Gluten-free and whole wheat pasta are available on request

- Spaghetti ai ricci di mare (S)** 160
Spaghetti Mancini with Mediterranean sea urchin and wild turnip.
- Pesto e gamberi (D)(N)(S)** 169
Calamarata pasta, jumbo Carabinero prawns in basil pesto sauce
- Norcina di Angus (D)** 145
Fusilloni pasta, Angus beef ragout, cacio sauce, fresh herbs
- Tortelli al tartufo (D)(E)(H)(N)(V)** 140
Homemade tortelli filled with ricotta and spinach, truffle cream sauce
- Il Bosco (D)(V)**  150
Portobello and wild mushrooms risotto with shaved black truffle

FISH DISPLAY

- Astice alla griglia (S)** 535
Chargrilled Canadian lobster 1kg, mix grilled vegetables
(please allow 25+ minutes)
- Branzino al sale** 420
Oven-baked sea bass in sea salt crust
(please allow 30+ minutes)
- Carabineros (S)** 180 per pc
Grilled jumbo king red prawns
- Pescato del giorno** Sold at market place
Catch of the day
(please allow 45+ minutes)

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