

Italy / Oscietra - Ars Italica	30G	50G	
Oscietra Caviar is a medium size fish that can weigh over 60kg. Characteristics of this caviar are the persistent and delicious sea notes.	650	1,050	

50G	100G
	50G

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 gray coloring.

Baku / Azerbaijan- Beluga 30G 50G

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.

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

ANTIPASTI E INSALATE

Sapore di Mare (S)	
Sautéed Mediterranean shellfish accompanied with crispy bread	

and traditional seasoning sauce

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

Polpo (D)(S) Slow cooked and josper-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)

Fritto (D)(S)

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

I CRUDI BAR

1,650 2,750 5,550

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) Yellowtail carpaccio, tosazu, kumquat,

watermelon radish, amaranth chips

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

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

Tacos di branzino (E)(R) 95

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

PIZZE

Pizza bianca (D)(V) 199

Fior di latte, scamorza cheese, black truffle

Roberto's (D)(R) Crispy dough base topped with beef carpaccio, wild rocket leaves,

Grana Padano Riserva Ambrosi shavings, black truffle 360 brunoise

> Musti (D)(V) 130

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

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.

120

155

120

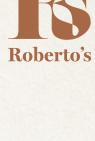
98

85

90

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





98

130



SECONDI DI PESCE 205 Merluzzo nero (D)(N) 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 980 Costata di manzo (D) Grilled Canadian Heritage Angus Tomahawk 1.2 kg, baby potatoes and grilled vegetables

PASTE E RISOTTI

Gluten-free and whole wheat pasta are available on request

Spaghetto 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) \bigcirc 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)

CONTORNI CALDI

Broccolini	50	Puré di Patate	40
Sautéed broccolini		Mashed potatoes	
Asparagi	50	Verdure alla griglia	50
Sautéed green asparagus		Grilled seasonal vegetables	

Patate arrosto 40

Roasted baby potatoes

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