



CAVIAR

Ars Italica (D)(E)(R)	650 per 30g
Italy - Oscietra	1,050 per 50g
Calvisius (D)(E)(R)	1,650 per 30g
Italy - Beluga	2,750 per 50g
	5,500 per 100g
Baku (D)(E)(R)	1,800 per 30g
Azerbaijan - Beluga	2,880 per 50g

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

I CRUDI BAR

Available daily from 12pm to 12am

Gillardeau, France (S)(R)	50 per pc
Freshly shucked oysters served with shallot vinegar	
Ostriche del delta, Italy (S)(R)	75 per pc
Sun-kissed oysters with the perfect balance of iodine and sweetness, featuring notes of hazelnuts and mushrooms	
Rawbertos Grande Piatto (N)(S)(R)	995
An opulent selection including king crab salad, Mazara prawns, langoustines, tuna tartare with caviar, yellowtail carpaccio, seabass tartare, Gillardeau oysters	
Tonno battuto e caviale (E)(R)	120
Tuna tartare with avocado, wasabi cream, and calvisius caviar	
Manzo carpaccio (D)(E)(R)	105
Angus beef carpaccio with fresh mushrooms, wild rocket, Grana Padano, and truffle mayo	
Tacos di Branzino (E)(R)	95
Seabass tartare in potato tacos, lemon gel, and spiced cress	
Vitello tonnato (D)(E)	105
Thinly sliced Italian Veal eye round with the renowned "tonnata" sauce and celery	

ANTIPASTI E INSALATE

Fritto (D)(S)	120
Golden-fried calamari, prawns, and zucchini with aioli and spicy tomato dip	
Polpo (D)(S)	155
Slow-roasted octopus with artichoke and cacio e pepe sauce	
Burrata (D)(V)	120
Burrata with pappa al pomodoro, pesto, tomato bread croutons	
Insalata ai 4 Semi (N)(V)	98
A vibrant salad of baby spinach, kale, clementine, peanuts, baby gem, mixed seeds with agave dressing	
Insalata di granchio (E)(N)(S)	360
King crab salad with baby gem, quinoa, apple, strawberries, and pine nut dressing	
Foie brûlé (D)(E)(N)	95
Caramelized foie gras cream with Piedmontese hazelnuts, smoked datterino tomato and pan brioche	
Melanzane (D)(V)	90
Oven-baked eggplant with tomato sauce, mozzarella, Grana Padano, and basil	
PASTE E RISOTTO	
Gluten-free and whole wheat pasta available upon request	
Spaghetti cacio e pepe limonato, Scampi (D)(S)	155
Spaghetti with citrus cacio e pepe sauce, marinated langoustine and lime	
Norcina di Angus (D)	145
Fusilloni with Angus beef ragù, cacio sauce, and fresh herbs	
Tortello al tartufo (D)(E)(H)(N)(V)	140
Homemade Tortelli filled with ricotta and spinach, served in a truffle cream sauce	
Il Bosco (D)(V)	150
Wild forest and Portobello mushroom risotto with anis powder and shaved black truffle	

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.

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



PIZZE

Roberto's (D) Crispy dough topped with beef carpaccio, wild rocket, Grana Padano shavings, and black truffle brunoise	130
Pizza Bianca (D)(V) Fior di latte and scamorza cheese with fresh black truffle	199
Musti (D)(V) Crispy dough topped with burrata cheese, datterini tomatoes, and wild rocket	130

SECONDI DI PESCE

Merluzzo Nero (D)(N) Citrus-marinated roasted black cod with broccoli purée, sautéed pak choi, and beluga lentils	205
Branzino agli Agrumi (N) Chargrilled seabass fillet with lemon, pickled white radish, and roasted baby leeks	195

FISH DISPLAY

Astice alla Griglia (S) Chargrilled Canadian lobster with mixed grilled vegetables <i>(Please allow 25+ minutes)</i>	535
Branzino al Sale Oven-baked seabass in sea salt crust <i>(Please allow 30+ minutes)</i>	425
Carabineros (S) Grilled Jumbo king red prawns	195/per pc
Pescato del Giorno Catch of the day	Market price

SECONDI DI CARNE

Polletto (D) Roasted marinated chicken with seared brussels sprouts	170
L'impanata (D)(E) Pan-fried breaded veal chop with mustard mayo	260
Agnello Marinato (D)(N) Grilled Australian lamb chop with peanut marinade and wild turnip	235
Tagliata di Wagyu (D) Wagyu tenderloin tagliata style with seasonal vegetables and sauce	425
Costata di Wagyu (D) Sliced grilled wagyu ribeye with seasonal vegetables and sauce	395
Costata con Osso di Manzo (D) Grilled Canadian Heritage Angus tomahawk 1.2kg with baby potatoes and grilled vegetables	990

CONTORNI CALDI

Broccolini Sautéed broccolini	50
Asparagi Sautéed green asparagus	50
Vegetali alla Griglia Grilled seasonal vegetables	50
Patate novella Arrosto Baby roast potatoes	40
Purè di Patate Mashed potatoes	40

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