



À LA CARTE MENU

At Roberto's, we bring the elegance of contemporary Italian cuisine to the heart of Dubai. Our culinary philosophy is founded on a deep respect for Italian traditions, seamlessly blending authenticity with modern innovation. Each dish highlights the essence of its ingredients, creating a perfect balance between simplicity and creativity.

We invite you to embark on a culinary journey that reimagines the flavors of Italy with a fresh, refined touch.

Buon appetito

Danilo Valla
Executive Chef

www.robertosrestaurants.com

DELIZIE DELLO CHEF

Chef's Delights
6:30pm to 8:45pm

AMOUSE BOUCHE

Tacos di Branzino (E)(R)

Seabass tartare in small potato tacos with coriander and lime

ANTIPASTO

Polpo (D)(S)

Slow-roasted octopus with artichoke and cacio e pepe sauce

NV Prosecco Villa Marcello, Famiglia Mazzei
Wine Pairing

PRIMO

Raviolo (D)(E)(H)(V)

Homemade raviolo pasta filled with ricotta cheese and spinach in light truffle sauce

2021 Barbera D'Asti Superiore Dezzani
Wine Pairing

SECONDO

Costata di manzo (D)

Grilled black Angus ribeye with braised savoy cabbage and morel mushrooms

2021 Langhe Nebbiolo DOC, Beni Di Batasiolo
Wine Pairing

or

Branzino (D)

Grilled wild seabass with marinara sauce and confit shallots

2023 Chardonnay Tormaresca, Puglia IGT
Wine Pairing

DOLCE

Gelato verde e oro (D)(N)

Pistachio ice cream served with extra virgin olive oil

Amaro Cynar

To fully embrace the Chef's Delight Menu experience, we invite all guests at the table to indulge in this curated selection together, for a seamless dining journey.

AED 385 / per person
AED 125 (with wine pairing)

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter. All prices are in AED inclusive of 5% VAT, 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

CAVIAR

Ars Italica (D)(E)(R)
Italy - Oscietra

650 per 30g
1,050 per 50g

Calvisius (D)(E)(R)
Italy - Beluga

1,650 per 30g
2,750 per 50g
5,500 per 100g

Baku (D)(E)(R)
Azerbaijan - Beluga

1,800 per 30g
2,880 per 50g

*Our caviar selection will be served with blinis, grated egg whites
& egg yolks, sour cream, chives and parsley*

I CRUDI BAR

Available daily from 12pm to 12am

Gillardeau, France (R)(S)

Meaty and aromatic with nutty flavour that lingers on the palate

50 per pc

Ostriche del delta, Italy (R)(S)

Sun-kissed oysters with a perfect balance of iodine
and sweetness, featuring notes of hazelnuts and mushrooms

75 per pc

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

A luxurious assortment of king crab salad, Mazara prawns, langoustines, tuna tartare
with caviar, yellowtail carpaccio, seabass tartare and Gillardeau oysters

995

Carpaccio di tonno (R)

Bluefin Tuna carpaccio with baby artichoke salad, sautéed mushroom, red bell pepper

120

Carpaccio di ricciola (R)(S)

Yellowtail carpaccio with tosazu sauce, Kumquat, watermelon radish, amaranth chips

105

Vitello tonnato (D)(E)

Thinly sliced Italian Veal eye round, with the renowned "tonnata" sauce and celery

105

*Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.
All prices are in AED inclusive of 5% VAT, 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

ANTIPASTI

Polpo (D)(S)

Slow-roasted octopus with artichoke and cacio e pepe sauce

155

La grande burrata (D)(N)(V)

A generous 200g of burrata with mixed tomatoes, avocado, pickled vegetables, and basil pesto

140

Insalata ai 2024 Semi (N)(V)

A vibrant salad of baby spinach, kale, clementine, peanuts, baby gem and mixed seeds with agave dressing

98

Ciambella di Melanzana (D)(V)

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

95

Foie Brûlé (D)(E)(N)

Caramelized foie gras cream with Piedmontese hazelnuts, smoked datterino tomato and pan brioche

95

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, scamorza cheese, and fresh black truffle

199

Musti (D)(V)

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

130

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter. All prices are in AED inclusive of 5% VAT, 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

PASTE

Gluten-free and whole wheat pasta available upon request

Spaghetti ai Ricci di Mare (S)

Spaghetti Mancini with Mediterranean sea urchin and wild turnip

160

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

Homemade fettuccina with live lobster and asparagus

250

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

Homemade gnocchi with freshly prepared pesto at your table

135

Calamarata Gamberi e Pistacchi (D)(S)(N)

Calamarata with red shrimp, burrata, pistachio, and cherry tomato sauce

145

Pasta e Patate di Manzo (D)

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

130

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

Homemade ravioli filled with ricotta and spinach in a truffle cream sauce

140

Spaghetti cacio e pepe limonato, Scampi (D)(S)

Spaghetti with citrus cacio e pepe sauce, marinated langoustine and lime

155

RISOTTO

Made with Riserva S. Massimo rice

Il Bosco (D)(V)

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

150

Our pasta is expertly handcrafted by our chefs

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter. All prices are in AED inclusive of 5% VAT, 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

SECONDI DI PESCE

Merluzzo Nero (D)(S)

Citrus-marinated roasted black cod with broccoli purée, sautéed pak choi and beluga lentils

205

Branzino (D)

Grilled wild seabass with marinara sauce and confit shallots

210

FISH DISPLAY

Astice alla Griglia (S)

Chargrilled Canadian lobster with mixed grilled vegetables *(please allow 25+ minutes)*

535

Branzino al Sale affumicato e Limone

Oven-baked seabass in charcoal sea salt crust with lemon leaves
(please allow 30+ minutes) (recommended for 2 persons)

425

Carabineros (S)

Grilled jumbo king red prawns

195 per pc

Pescato del Giorno

Catch of the day

Sold at market price

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.
All prices are in AED inclusive of 5% VAT, 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

SECONDI DI CARNE

Costoletta d'Agnello (D)

Grilled lamb chop with braised savoy cabbage and morel mushrooms

235

ITALIAN BUTCHER

CANADIAN BEEF (D)

Grilled Heritage Angus Tomahawk, 1.2kg

1,000

JAPANESE BEEF (D)

Grilled Wagyu Kagoshima Cube Roll 200g, Grade 10+, Sesame Sauce

600

AUSTRALIAN BEEF (D)

Grilled Stanbroke Black Angus Rib-eye, MB2, 300g

255

Grilled Stanbroke Wagyu Striploin 8/9 300g

455

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

*All our premium meats are cooked in charcoal grill Josper Oven and served with:
Sauce: choice of Salmoriglio, peppercorn sauce or mushroom sauce
Side dish choice of: Jack potato with melted butter or loaded with sour cream and veal bacon*

CONTORNI CALDI

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

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.
All prices are in AED inclusive of 5% VAT, 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

MINDFUL INDULGENCE

At Roberto's, sustainability guides our culinary choices with intention.

We hand-select vibrant, locally grown ingredients from eco-conscious farms, ensuring each bite carries the freshness of the earth while nurturing our planet. Our seafood, caught by artisans of sustainable fishing, delivers the purity of the ocean straight to your plate. With handmade pastas, rich sauces, and indulgent gelatos crafted in-house, we embrace a mindful approach, reducing our reliance on the industrial, and savoring the beauty of thoughtful creation.

Dining at Roberto's is a refined pleasure that honors both nature and taste.

