



## 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](http://www.robertosrestaurants.com)

# 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

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All prices are in AED inclusive of 5% VAT, subject to 7% DIFC Authority Fee and 10% Service Charge.

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# 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)**

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# 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*

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# 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

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# 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

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# 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

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# 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.*

