



CHRISTMAS BRUNCH 2022

ANTIPASTI

TORTELLINI IN BRODO DI CAPPONE
House-made veal and chicken tortellini, capon stock

INSALATA DI POLPO E PATATE
Roasted octopus potato salad, pickled onion

TERRINA DI FEGATO GRASSO
Foie gras terrine, caramelized red onions, brioche croutons

TARTARE DI TONNO
Tuna tartare, avocado and tomato salad

SALMONE MARINATO ALL' ANETO
House-made cured salmon, orange, fennel salad

CAPESANTE ARROSTO E CANNELLINI
Roasted scallops, cannellini beans

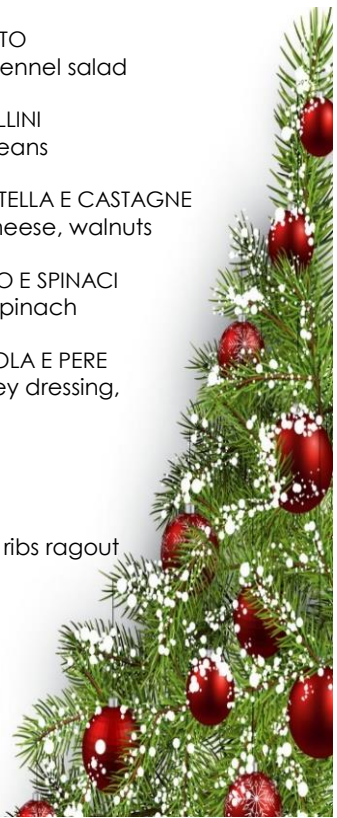
INZALATA DI ZUCCA ARROSTO CON STRACCIATELLA E CASTAGNE
Roasted pumpkin salad, stracciatella cheese, walnuts

UOVO IN CAMICIA, SALSA AL PECORINO E SPINACI
Poached egg, pecorino sauce, spinach

INSALATA DI INDIVIA CON GORGONZOLA E PERE
Mix endive salad, grain mustard honey dressing,
Pears, gorgonzola cheese

PRIMI

PICI CON RAGU DI MANZO
House-made picci pasta, wagyu short ribs ragout





SECONDI

FILETTO DI DENTICE CON CREMA DI SCAROLA E SALSA MEDITERRANEA

Pan-seared red snapper fillet, escarole cream,
Braised fennel, olives, semi dried tomato salsa

OR

COSCIA DI ANATRA BRASATA

Roasted canard duck leg, winter species braised red cabbage,
Soft mashed potato, duck sauce

DOLCI

PANETTONE

TIRAMISU'

CLASSICO RICCIARELLI

STRUFFOLI

TORRONE

AED 390 - Excludes alcoholic beverages

AED 490 - Bottomless prosecco, white, red wine and beer

AED 190 - Children's menu available (12 and under)

