

PESCE

SPIGOLA ARROSTO PAN-SEARED, LINE CAUGHT SEA BASS, BROAD BEANS, GREEN PEAS, ARTICHOKE, BRAISED SHALLOT, THYME SAUCE F D	240
BRANZINO ROASTED MEDITERRANEAN BRANZINO, SAUTÉED SEASONAL VEGETABLES (Serves 2 – Accompanied by 3 Sides) (Available Also Baked in a Cervia Salt Crust) F E	600
SALMONE REALE GRILLED KING SALMON FILLET, ROASTED CARROT PURÉE, SAUTÉED SPINACH, GRILLED SPRING ONION, MUSSELS SAUCE SF F	190

CARNE

TAGLIATA DI WAGYU GRILLED, SLICED GRADE 8 AUSTRALIAN WAGYU BEEF STRIPLOIN, BLACK LAVA SALT, SEASONAL SAUTÉED VEGETABLES, EXTRA VIRGIN OLIVE OIL	485
CARRÉ DI AGNELLO PAN ROASTED AUSTRALIAN RACK OF LAMB, BABY MARROW, SICILIAN CAPONATA, ONION PURÉE, ROSTED POTATOES D	190
COSTOLETTA DI VITELLO ALLA MILANESE POUNDED, BREADED VEAL CHOP "MILANESE" STYLE, SAUTÉED SEASONAL VEGETABLES (Veal Parmigiana Also Available) G E	290
LOMBATINA DI VITELLO ALLA GRIGLIA GRILLED VEAL PAILLARD, ARUGULA, CHERRY TOMATO SALAD	290
POLLETTO ALLA CACCIATORA ROASTED BABY CHICKEN, BUTTERNUT SQUASH, SPINACH PURÉE, BROCCOLINI D	210

SIDES

GRILLED SEASONAL VEGETABLES / BABY ROASTED POTATOES / SPINACH WITH GARLIC AND CHILI PEPPER	90
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ANTIPASTI E INSALATE

MEZZE ALL'ITALIANA FRIED CALAMARI, EGGPLANT AND ZUCCHINI PARMIGIANA, GRILLED MEDITERRANEAN VEGETABLES, CHEF'S DAILY SPECIAL (Serves 2) G D F	300
CARPACCIO WAGYU TENDERLOIN BEEF CARPACCIO, QUAIL EGG, HORSERADISH MAYO, CRISPY PARMIGIANO, SUMMER TRUFFLE DRESSING G D E	220
CALAMARI ALLA GRIGLIA GRILLED MEDITERRANEAN CALAMARI, ROCKET AND ESCAROLE SALAD, SALMORIGLIO SAUCE F	125
POLPO ARROSTO CON PESTO AL BASILICO ROASTED OCTOPUS, POTATO, GREEN BEANS, BASIL PESTO, CONFIT TOMATO F D N	130
SCOTTATA DI TONNO PAN-SEARED YELLOWFIN TUNA, AVOCADO MOUSSE, CELERY AND APPLE SALAD, CHIVES OIL F G	130
CAPESANTE SCOTTATE IN PADELLA PAN-SEARED SCALLOPS, SWEET CORN PURÉE, LEMON GEL, RED RADISH, BASIL OIL SF D	130
PARMIGIANA DI MELANZANE EGGPLANT TIMBALE, TOMATO SAUCE, BUFFALO MOZZARELLA G D	110
BURRATA IMPORTED BURRATA, HERB MARINATED CHERRY TOMATO, PICKLED MUSTARD SEEDS, BREAD CRUTONS G D	130
VITELLO ALLA PIEMONTESE SLOW COOKED SLICED VEAL STRIPLOIN, TUNA SAUCE, FRIED CAPERS, PARMIGIANO CRAMBLE, SEASONAL SALAD G D F	130
PROSCIUTTO DI CECINA BEEF PROSCIUTTO, PARMIGIANO, BALSAMIC VINEGAR D	130
PANZANELLA TOSCANA PANZANELLA SALAD, BUFFALO MOZZARELLA, FRESH BASIL G D	120
INSALATA MILANO RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, FRISÉE, CHERRY TOMATO SALAD	95
QUINOA RED QUINOA, TOASTED PINE NUTS, SAUTÉED VEGETABLES, AVOCADO MOUSSE, SHAVED PIENZA PECORINO N D	105
ISALATA DI INDIVIA ENDIVE SALAD, HOME CURED SALMON, SOFT BOILED QUAIL EGG, MUSTARD HONEY DRESSING F	130
INSALATA J.J BUTTER LETTUCE, CANDIED WALNUTS, GORGONZOLA, CROSTINO D G N	110

PIZZE E FOCACCE

SAN BABILA SAN MARZANO TOMATO, IMPORTED BUFFALO MOZZARELLA, OREGANO, FRESH BASIL D G	100
VIA MONTENAPOLEONE CORBARINO TOMATO, MOZZARELLA, ARTICHOKE, SEASONAL MUSHROOMS, VEAL HAM, OLIVES D G	115
LA SCALA ARUGULA, BRESAOLA, IMPORTED BUFFALO MOZZARELLA, SHAVED PARMIGIANO D G	115
VIA DEI MILLE BUFFALO MOZZARELLA, PORCINI MUSHROOMS, SEASONAL SHAVED BLACK TRUFFLE D G	160
VIA CHIAIA SPICY VEAL 'NDUJA, FRESH CHILI PEPPER, BUFFALO MOZZARELLA D G	115
VIA ROMA MARINATED, GRILLED MEDITERRANEAN VEGETABLES, SEMI-DRIED TOMATO, BASIL PESTO, ROBIOLA CHEESE D G	115
FOCACCIA AL ROSMARINO FOCACCIA WITH FRESH ROSEMARY, EXTRA VIRGIN OLIVE OIL G	105

PASTE

CAPELLINI SEMSEM ANGEL HAIR PASTA, CORBARINO TOMATO, FRESH BASIL G	115
STROZZAPRETI CACIO E PEPE HOUSE-MADE SAFFRON STROZZAPRETI, PECORINO, BLACK PEPPER SAUCE G D	140
PAPPARDELLE CAVALLI HOUSE-MADE PAPPARDELLE, PORCINI MUSHROOMS, SEASONAL BLACK TRUFFLE D G E	195
RAVIOLI ZEGNA HOUSE-MADE BRAISED VEAL AND SPINACH RAVIOLI, SAGE AND VEAL REDUCTION SAUCE D G E	130
SPAGHETTI GUCCI GRAGNANO SPAGHETTI, TOMATO SAUCE, FRESH BASIL, WAGYU MEATBALLS D G E	190
GNOCCHI MOSCHINO HOUSE-MADE GLUTEN FREE POTATO GNOCCHI, ARUGULA PESTO, ARTICHOKE, PECORINO CHEESE, MINT D G E	130
RAVIOLI VIA MANZONI HOUSE-MADE SPINACH RAVIOLI WITH ROASTED EGGPLANT, RICOTTA, BASIL, BUFFALO MOZZARELLA CREAM, TOMATO D G E	130
CASARECCE MARINELLA HOUSE-MADE CASARECCE PASTA, VEAL RAGOUT, ONION "CONTAINS ALCOHOL" G E	150
CALAMARATA KITON IMPORTED CALAMARATA PASTA, OCTOPUS, SCALLOP, PRAWNS, DATTERINO TOMATO, PARSLEY, LEMON ZEST F S F G	190

RISOTTI

RISOTTO FERRÈ SAFFRON RISOTTO, VEAL REDUCTION, GARLIC, PARSLEY, LEMON ZEST "GREMOLADA" D	140
RISOTTO PRADA CARNAROLI RISOTTO, GREEN PEAS, STRACCIATELLA, MARINATED LANGOSTINE D S F	180

D= DAIRY E=EGG G= GLUTEN SF= SHELLFISH F= FISH N= MAY CONTAIN NUTS

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
May increase your risk of foodborne illness, especially if you have certain medical conditions.*

Please inform your server if you have any food allergies or special dietary restrictions.