

## PESCE

SPIGOLA ARROSTO CON CANNELLINI E VONGOLE PAN-SEARED LINE CAUGHT SEA BASS, CANNELLINI BEANS, DATTERINO TOMATO, CLAMS SAUCE <b>F D S</b>	240
BRANZINO ROASTED MEDITERRANEAN BRANZINO, SAUTÉED SEASONAL VEGETABLES (Serves 2 – Accompanied by 3 Sides) (Available Also Baked in a Cervia Salt Crust) <b>F E</b>	600
SALMONE REALE GRILLED KING SALMON FILLET, ROASTED CARROT PURÉE, SAUTÉED SPINACH, GRILLED SPRING ONION, MUSSELS SAUCE <b>SF F</b>	190

## CARNE

TAGLIATA DI WAGYU GRILLED, SLICED GRADE 8 AUSTRALIAN WAGYU RIB EYE, BLACK LAVA SALT, SEASONAL SAUTÉED VEGETABLES, EXTRA VIRGIN OLIVE OIL	485
STINCO D'AGNELLO PEPATO BRAISED PEPPERS CRUSTED AUSTRALIAN LAMB SHANK, ROSEMARY MASHED POTATO, ROASTED BABY CARRROTS, BABY LEEKS, BALSAMIC LAMB JUS <b>D</b>	190
COSTOLETTA DI VITELLO ALLA MILANESE POUNDED, BREADED VEAL CHOP "MILANESE" STYLE, SAUTÉED SEASONAL VEGETABLES (Veal Parmigiana Also Available) <b>G E</b>	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 <b>D</b>	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) <b>G D F</b>	300
CARPACCIO WAGYU TENDERLOIN BEEF CARPACCIO, QUAIL EGG, HORSERADISH MAYO, CRISPY PARMIGIANO, SUMMER TRUFFLE DRESSING <b>G D E</b>	220
CALAMARI ALLA GRIGLIA GRILLED MEDITERRANEAN CALAMARI, ROCKET AND ESCAROLE SALAD, SALMORIGLIO SAUCE <b>F</b>	125
POLPO ARROSTO CON LENTICCHIE DI CASTELUCCIO, CIPOLLA DI TROPEA ROASTED OCTOPUS, CASTELUCCIO LENTILS RAGOUT, PICKLED TROPEA ONION, CRISPY QUINOA, TARRAGON TOMATO, LEMON SAUCE <b>F S</b>	130
CEVICHE DI TONNO, LIME, ZENZERO, CIPOLOTTO, PUREA DI AVOCADO FRESH TUNA CEVICHE, GINGER, LIME, SHALLOTS, GREEN SMITH APPLES, AVOCADO PURÉE, MICRO SALAD <b>F G</b>	120
CAPESANTE SCOTTATE IN PADELLA PAN-SEARED SCALLOPS, ROASTED CAULIFLOWERS PURÉE, N'DUJA OIL, TOASTED HAZELNUT DRESSING <b>FS N</b>	130
PARMIGIANA DI MELANZANE EGGPLANT TIMBALE, TOMATO SAUCE, BUFFALO MOZZARELLA <b>G D</b>	110
BURRATA CON BARBABIETOLE MARINATE IMPORTED BURRATA, HONEY AND CITRUS MARINATED BEETROOT, BALSAMIC REDUCTION, E.V.O OIL, BREAD CROSTINIO <b>DG</b>	130
VITELLO ALLA PIEMONTESE SLOW COOKED SLICED VEAL STRIPLOIN, TUNA SAUCE, FRIED CAPERS, PARMIGIANO CRUMBLE, SEASONAL SALAD <b>G D F</b>	130
PROSCIUTTO DI CECINA BEEF PROSCIUTTO, PARMIGIANO, BALSAMIC VINEGAR <b>D</b>	130
PANZANELLA TOSCANA PANZANELLA SALAD, BUFFALO MOZZARELLA, FRESH BASIL <b>G D</b>	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 <b>N D</b>	105
INSALATA DI INDIVIA ENDIVE SALAD, GORGONZOLA, TOASTED ALMONDS, MUSTARD HONEY DRESSING <b>F</b>	130
INSALATA J.J BUTTER LETTUCE, CANDIED WALNUTS, GORGONZOLA, CROSTINO <b>D G N</b>	110

## PIZZE E FOCACCE

SAN BABILA SAN MARZANO TOMATO, IMPORTED BUFFALO MOZZARELLA, OREGANO, FRESH BASIL <b>D G</b>	100
VIA MONTENAPOLEONE CORBARINO TOMATO, MOZZARELLA, ARTICHOKE, SEASONAL MUSHROOMS, VEAL HAM, OLIVES <b>D G</b>	115
LA SCALA ARUGULA, BRESAOLA, IMPORTED BUFFALO MOZZARELLA, SHAVED PARMIGIANO <b>D G</b>	115
VIA DEI MILLE BUFFALO MOZZARELLA, PORCINI MUSHROOMS, SEASONAL SHAVED BLACK TRUFFLE <b>D G</b>	160
VIA CHIAIA SPICY VEAL 'NDUJA, FRESH CHILI PEPPER, BUFFALO MOZZARELLA <b>D G</b>	115
VIA ROMA MARINATED, GRILLED MEDITERRANEAN VEGETABLES, SEMI-DRIED TOMATO, BASIL PESTO, ROBIOLA CHEESE <b>D G</b>	115
FOCACCIA AL ROSMARINO FOCACCIA WITH FRESH ROSEMARY, EXTRA VIRGIN OLIVE OIL <b>G</b>	90

## PASTE

CAPELLINI SEMSEM ANGEL HAIR PASTA, CORBARINO TOMATO, FRESH BASIL <b>G</b>	115
RIGATONI CACIO E PEPE HOUSE-MADE SAFFRON RIGATONI, PECORINO, BLACK PEPPER SAUCE <b>G D</b>	140
PAPPARDELLE CAVALLI HOUSE-MADE PAPPARDELLE, PORCINI MUSHROOMS, SEASONAL BLACK TRUFFLE <b>D G E</b>	195
RAVIOLI ZEGNA HOUSE-MADE BRAISED VEAL AND SPINACH RAVIOLI, SAGE AND VEAL REDUCTION SAUCE <b>D G E</b>	130
SPAGHETTI GUCCI GRAGNANO SPAGHETTI, TOMATO SAUCE, FRESH BASIL, WAGYU MEATBALLS <b>D G E</b>	190
GNOCCHI MOSCHINO HOME-MADE POTATO GNOCCHI, BEEF PANCETTA, KALE, ROASTED DATTERINO TOMATO, PARMESAN CHEESE CRUMBLE <b>D G E</b>	130
RAVIOLI VIA MANZONI HOUSE-MADE SPINACH DOUGH RAVIOLI STUFFED WITH ROASTED BUTTERNUT SQUASH, PORCINI MUSHROOMS, RICOTTA, MIX HERBS, FONTINA CHEESE FONDUE, WALNUTS PURÉE <b>D G N</b>	130
FILEJA CON RAGU DI MANZO HOME-MADE FILEJA PASTA, BEEF SHORT RIB RAGOUT <b>D G</b>	150
CHITARRUCCI KITON HOME-MADE SPAGHETTI ALLA "CHITARRA", OCTOPUS, SCALLOPS, PRAWNS, DATTERINO TOMATO, PARSLEY, LEMON ZEST <b>F S F G</b>	190

**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.*

## RISOTTI

RISOTTO FERRÈ SAFFRON RISOTTO, VEAL REDUCTION, GARLIC, PARSLEY, LEMON ZEST "GREMOLADA" <b>D</b>	140
RISOTTO PRADA CARNAROLI RISOTTO, SHELLFISH SAUCE, LANGOSTINE CARPACCIO, LEMON PURÉE <b>D F SF</b>	180