

PIZZE

SAN BABILA SAN MARZANO TOMATO, BUFFALO MOZZARELLA, OREGANO, FRESH BASIL D G V	100
VIA MONTENAPOLEONE CORBARINO TOMATO, MOZZARELLA, ARTICHOKE, SEASONAL MUSHROOMS, VEAL HAM, OLIVES D G	115
LA SCALA ARUGULA, BRESAOLA, BUFFALO MOZZARELLA, SHAVED PARMIGIANO D G	115
VIA CHIAIA TOMATO SAUCE, 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 V	115
VIA DEI MILLE BUFFALO MOZZARELLA, PORCINI MUSHROOMS, SEASONAL SHAVED BLACK TRUFFLE D G V	160

Gluten free selection is available upon request, (LS) locally sourced 🍴 signature dish
Allergens: (N) contains nuts or traces of nuts (D) dairy (F) fish (C) crustaceans
(E) egg (G) gluten (GF) gluten-free (So) soya (Su) sulphites (Ce) celery (Mo) molluscs
(Mu) mustard (SE) sesame seed (V) vegetarian (VE) vegan

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

Some of the dishes on the menu may contain allergens that could pose a risk to individuals with food allergies.
 Please feel free to speak to one of the staff members regarding any special dietary requirements you may have.

All prices are in UAE Dirhams and are inclusive of all applicable service charges and taxes

CRUDI

CARPACCIO DI CERNIA E UOVA DI SALMONE AFFUMICATE MARINATED GROUPER CARPACCIO, BASIL AND PUMPKIN SEED EMULSION, PINK GRAPE FRUIT, QUINOA CRACKER, SMOKED SALMON ROW F LS	130
CRUDO DI TONNO BALFEGÓ RED TUNA STRIPS, AVOCADO MOUSSE, SQUID INK, PARSNIP CHIPS, YELLOW CHILLI SAUCE C F Mu GF	135
BRANZINO CEVICHE SEA BASS CEVICHE, SWEET POTATO PURÉE, AVOCADO, RED RADISH, HERB SALAD, SPICY LIME GINGER DRESSING F Mu GF	135
CARPACCIO DI MANZO WAGYU TENDERLOIN BEEF CARPACCIO, QUAIL EGG, HORSERADISH MAYO, PARMIGIANO CHIPS, HONEY SUMMER TRUFFLE DRESSING GF D E	220

ANTIPASTI

🍴 ASSAGGI ALL'ITALIANA FRIED CALAMARI, EGGPLANT PARMIGIANA, BURRATA, TOMATO BRUSCHETTA, STUFFED CAPSICUM, CHEF'S DAILY SALAD, SELECTION OF COLD CUTS (SERVES 2) G D F	280
CALAMARI ALLA GRIGLIA GRILLED MEDITERRANEAN CALAMARI, ROCKET LEAVES, ESCAROLE SALAD, SALMORIGLIO SAUCE F C	125
POLPO VALENTINO ROASTED OCTOPUS, FREGOLA "ALLA NERANO", ZUCCHINI SCAPECE, CANDIED LEMON ZEST, BLACK SQUID INK SAUCE C Ce Mo G	135
PARMIGIANA DI MELANZANE EGGPLANT TIMBALE, BUFFALO MOZZARELLA, TOMATO SAUCE G D V LS	110
BURRATA VERSACE BURRATA CHEESE, ROASTED MIXED HEIRLOOM CHERRY TOMATO, YELLOW TOMATO PURÉE, BLACK OLIVES POWDER, BASIL CROUTONS D G N LS	130
VITELLO ALLA PIEMONTESE SLOW COOKED SLICED VEAL STRIPLOIN, TUNA SAUCE, CAPERBERRIES G D F	130

INSALATE

🍴 INSALATA MILANO RED AND YELLOW ENDIVES, FRISÉE, ITALIAN ROQUETTE, BABY SPINACH, KALE, YELLOW AND RED CHERRY TOMATO, LEMON DRESSING VE	95
PANZANELLA TOSCANA PANZANELLA SALAD, BUFFALO MOZZARELLA, FRESH BASIL G D Ce	120
QUINOA RED QUINOA, TOASTED PINE NUTS, SAUTEED VEGETABLES, AVOCADO, SHAVED PIENZA PECORINO N D	105
INSALATA J.J BUTTER LETTUCE SALAD, CANDIED WALNUTS, GORGONZOLA, CROSTINO D G N	110

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LE NOSTRE PASTE

<p>CAPELLINI SEMSEM ANGEL HAIR PASTA, CORBARINO TOMATO, FRESH BASIL G V VE</p>	115
<p>RIGATONI ALLO ZAFFERANO CACIO E PEPE SAFFRON RIGATONI, PECORINO, BLACK PEPPER SAUCE G D E V</p>	140
<p>PAPPARDELLE CAVALLI PAPPARDELLE, MIXED MUSHROOMS, SEASONAL BLACK TRUFFLE D G E V</p>	195
<p> RAVIOLI ZEGNA BRAISED VEAL AND SPINACH RAVIOLI, SAGE, VEAL REDUCTION SAUCE D G E</p>	130
<p> SPAGHETTI GUCCI GRAGNANO SPAGHETTI, FRESH BASIL, WAGYU MEATBALLS, TOMATO SAUCE D G E</p>	190
<p>GNOCCHI MOSCHINO POTATO GNOCCHI, ROASTED BUTTERNUT SQUASH, ROBIOLA FONDUE, TOASTED PUMPKIN SEED, LEEK D G E</p>	130
<p>RAVIOLI MANZONI SPINACH AND RICOTTA RAVIOLI, YELLOW DATTERINO TOMATO, BROWN BUTTER, SAGE SAUCE, PINE NUTS D G E V N</p>	130
<p>TONNARELLI VERSACE TONNARELLI PASTA, SHORT RIBS RAGOUT D G E Ce</p>	150
<p>CALAMARATA KITON IMPORTED IGP CALAMARATA PASTA, OCTOPUS, SCALLOPS, PRAWNS, CALAMARI, CLAMS, MUSSELS, DATTERINO TOMATO, PARSLEY, LEMON ZEST, CHILI F C G</p>	190

RISOTTI

<p>RISOTTO FERRÈ SAFFRON RISOTTO, VEAL REDUCTION, GARLIC, PARSLEY, LEMON ZEST, "GREMOLADA" SAUCE D Ce</p>	140
<p>RISOTTO PRADA CANADIAN LOBSTER RISOTTO, TARRAGON, CHIVES, THYME, LEMON ZEST D F C Ce</p>	220

PESCE

<p> FILETTO DI BRANZINO CILENO CHILEAN SEA BASS FILLET "ACQUA PAZZA", POTATO, CAPERS, BLACK OLIVES, TOMATO BROTH F C GF</p>	350
<p>BRANZINO ROASTED MEDITERRANEAN BRANZINO, SAUTEED SEASONAL VEGETABLES (SERVES 2 – ALONG WITH 3 SIDES) (AVAILABLE ALSO BAKED IN A CERVIA SEA SALT CRUST) F E GF</p>	700
<p>SALMONE REALE GRILLED KING SALMON FILLET, ROASTED CARROT PURÉE, SAUTEED SPINACH, GRILLED SPRING ONIONS, MUSSELS SAUCE C F GF</p>	190
<p>TONNO MILANO BLUEFIN TUNA STEAK, CANNELLINI BEANS, CANDIED DATTERINO TOMATO, CELERY, FENNEL, PICKLED TROPEA ONION F GF Ce</p>	255

CARNE

<p>TAGLIATA DI RIBEYE GRILLED AUSTRALIAN WAGYU RIBEYE GRADE 6-7, BLACK LAVA SALT, ASPARAGUS, FOREST MUSHROOMS Ce GF</p>	485
<p>FILETTO DI MANZO AUSTRALIAN WAGYU BEEF TENDERLOIN GRADE 6-7, SAUTEED SEASONAL VEGETABLES</p>	495
<p>AGNELLO BULGARI ROASTED LAMB RACK, HERBS CRUST, CELERIAC CAKE, CARAMELIZED BALSAMIC RED ONIONS, CELERY ESCAROLE PURÉE G D Ce Mu</p>	220
<p> COSTOLETTA DI VITELLO ALLA MILANESE POUNDED, BREADED VEAL CHOP "MILANESE" STYLE, SAUTEED SEASONAL VEGETABLES (VEAL PARMIGIANA ALSO AVAILABLE) G E</p>	310
<p>LOMBATINA DI VITELLO ALLA GRIGLIA GRILLED VEAL PAILLARD, ARUGULA, CHERRY TOMATO SALAD GF</p>	290
<p>POLLETTO ARROSTO MARINATED ROASTED BABY CHICKEN, GREEN BEANS, SHALLOTS, SEMI-DRIED TOMATO SALAD, MINT, POLENTA CHIPS D Ce GF</p>	190

SIDES

<p>GRILLED SEASONAL VEGETABLES / ROASTED BABY POTATOES / SPINACH WITH GARLIC AND CHILI PEPPER / MASHED POTATO / FRENCH FRIES</p>	90
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