

PIZZE

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

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

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.

CRUDO

BATTUTO DI MANZO WAGYU WAGYU BEEF TARTARE, CAPERS, SHALLOTS, HORSERADISH MAYO, SOFT QUAIL EGG	185
CARPACCIO WAGYU TENDERLOIN BEEF CARPACCIO, QUAIL EGG, HORSERADISH MAYO, CRISPY PARMIGIANO, HONEY SUMMER TRUFFLE DRESSING G D E	220
SALMONE MARINATO HOME CURED HERB SALMON, YELLOW DATTERINO TOMATO CREAM, FRIED CAPERS, FINGER LIME CAVIAR CUCUMBER, CELERY, FENNEL MIX MICRO HERB SALAD SF	125
BRANZINO CEVICHE CUBES CUT SEA BASS, LIME GINGER CHILI DRESSING, SWEET POTATO PURÉE, AVOCADO, RED RADISH, RED ONION HERB SALAD PICKLED YELLOW MUSTARD SEED F M	135

ANTIPASTI

ASSAGGI ALL'ITALIANA FRIED CALAMARI, EGGPLANT AND ZUCCHINI PARMIGIANA, GRILLED MEDITERRANEAN VEGETABLES, CHEF'S DAILY SPECIAL (SERVES 2) G D F	250
PIATTO DI AFFETTATI CURED MEAT PLATTER, BEEF PROSCIUTTO, BEEF BRESAOLA, SPICY BEEF SPIANATA, PICKLES, MUSTARD SEEDS, PICKLED ONIONS, CROSTINI G	180
POLPO VALENTINO ROASTED OCTOPUS, FREGOLA PASTA WITH ROASTED TOMATO PUREE, BASIL, CANDY TOMATO, FENNEL AND CELERY SALAD SF M G C D	135
CAPESANTE SCOTTATE PAN-ROASTED HOKKAIDO SCALLOPS, POTATO AND ESCAROLE CREAM, SEMI DRIED TOMATO, TAGGIASCHE OLIVES, CAPERS, LEMON EMULSION, PURPLE POTATO CHIPS SF D	135
CALAMARI ALLA GRIGLIA GRILLED MEDITERRANEAN CALAMARI, ROCKET AND ESCAROLE SALAD, SALMORIGLIO SAUCE F	125
PARMIGIANA DI MELANZANE EGGPLANT TIMBALE, TOMATO SAUCE, BUFFALO MOZZARELLA G D	110
BURRATA VERSACE BURRATA CHEESE, ROASTED PUMPKIN, ROQUETTE PESTO, BREAD CROSTINO D G N	130
VITELLO ALLA PIEMONTESE SLOW COOKED SLICED VEAL STRIPLIN, TUNA SAUCE, CAPERBERRIES "TONNATO" G D F	130

INSALATE

PANZANELLA TOSCANA PANZANELLA SALAD, BUFFALO MOZZARELLA, FRESH BASIL G D C	120
INSALATA MILANO RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, FRISÉE, CHERRY TOMATOES SALAD	95
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

PASTE

CAPELLINI SEMSEM ANGEL HAIR PASTA, CORBARINO TOMATO, FRESH BASIL G D	115
RIGATONI ALLO ZAFFERANO CACIO E PEPE HOUSE-MADE SAFFRON RIGATONI, PECORINO, BLACK PEPPER SAUCE G D	140
PAPPARDELLE CAVALLI HOUSE-MADE PAPPARDELLE, PORCINI MUSHROOMS, SEASONAL BLACK TRUFFLE D G E	195
TORTELLI ZEGNA HOUSE-MADE BRAISED VEAL AND SPINACH TORTELLI, 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 HOMEMADE GNOCCHI, ROASTED RED PEPPERS, BASIL PESTO, CRUMBLE ROBIOLA CHEESE, BAKED ALMOND D G E N	130
RAVIOLI VIA MANZONI HOME-MADE RAVIOLI FILLING WITH BEETROOT AND RICOTTA, RED CHILI, BUTTER SAGE SAUCE, TOASTED HAZELNUT D G E	130
TONARELLI VERSACE HOME-MADE TONNARELLI PASTA, SHORT RIBS RAGOUT D G E	150
CALAMARATA KITON IMPORTED IGP CALAMARATA PASTA, OCTOPUS, SCALLOPS, PRAWNS, CALAMARI, CLAMS, MUSSELS DATTERINO TOMATO, PARSLEY, LEMON ZEST, E.V.O OIL F S F G M	190

RISOTTI

RISOTTO FERRÈ SAFFRON RISOTTO, VEAL REDUCTION, GARLIC, PARSLEY, LEMON ZEST "GREMOLADA" D	140
RISOTTO PRADA CANADIAN LOBSTER RISOTTO, LOBSTER SAUCE, TARRAGON, CHIVES, THYME, LEMON ZEST BUTTER, MASCARPONE CHEESE D F S F	220

PESCE

SPIGOLA ARROSTO ALLA MEDITERRANEA LINE CAUGHT SEABASS "ACQUA PAZZA", POTATO, CAPERS, BLACK OLIVES, TOMATO BROTH F D S F	240
BRANZINO ROASTED MEDITERRANEAN BRANZINO, SAUTEED SEASONAL VEGETABLES (Serves 2 – Accompanied by 3 Sides) (Available Also Baked in a Cervia Sea Salt Crust) F E	600
SALMONE REALE GRILLED KING SALMON FILLET, ROASTED CARROT PURÉE, SAUTEED SPINACH, GRILLED SPRING ONIONS, MUSSELS SAUCE S F F	190
TONNO MILANO BLUEFIN TUNA STEAK, WINTER SALAD, CAPERS BERRIES, ROASTED BABY ORGANIC PEPPERS F N D	255

CARNE

TAGLIATA DI WAGYU GRILLED, SLICED GRADE 8 AUSTRALIAN WAGYU BEEF NY STRIP, BLACK LAVA SALT, ASPARAGUS, FOREST MUSHROOMS, E.V.O OIL	485
AGNELLO BULGARI ROASTED LAMB RACK, CRISPY POTATO CAKE, SAUTEED KALE, SUNCHOKE PURÉE, THYME JUS D	210
COSTOLETTA DI VITELLO ALLA MILANESE POUNDED, BREADED VEAL CHOP "MILANESE" STYLE, SAUTEED SEASONAL VEGETABLES (Veal Parmigiana Also Available) G E	290
LOMBATINA DI VITELLO ALLA GRIGLIA GRILLED VEAL PAILLARD, ARUGULA, CHERRY TOMATO SALAD	290
POLLETTO ARROSTO MARINATED ROASTED BABY CHICKEN, POLENTA CHIPS, GREEN BEANS, SHALLOT, MINT, SEMIDRIED TOMATO SALAD	190

SIDES

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