

L' ITALIA IN TAVOLA

SOUP AND SALAD

ZUPPA DELLO CHEF
Chef's daily soup

MELANZANA FRITTA, MOUSSE DI MOZZARELLA E SALSA DI POMODORO (D, G)
Fried baby eggplant, mozzarella cheese mousse, tomato sauce

STARTERS

INSALATA DI RADICCHIO E FINOCCHIO, AGRUMI, NOCI CARAMELLATE, GORGONZOLA (N, D)
Radicchio and fennel salad, mixed citrus, caramelized walnuts, gorgonzola cheese

TARTARE DI BRANZINO, PESCHE, SALSA DI LIMONE, OLIO ALLE ERBE (F)
Marinated seabass tartare, peach, lemon dressing, green oil

CARPACCIO DI VITELLO SOUS-VIDE, SCAGLIE DI PARMIGIANO, RUCOLA, SALMORIGLIO (M, D)
Sous-vide veal top side carpaccio, shaved parmesan cheese, rocket leaves, salmoriglio sauce

PIZZETTA (G, D, C)
White pizza, sauteed shrimps, aged Modena balsamic vinegar, frisée

PASTA COURSE

LASAGNA (D, G, M)
House-made baked lasagna pasta, béchamel cream, Bolognese sauce

MAIN COURSE

GUANCIA DI MANZO BRASATA, PUREA SI PATATE, CAVOLO RICCIO SALTATO (M, D)
Braised beef cheek, mashed potato, sauteed kale

OR

ORATA ALLA PIASTRA, INSALATA DI QUINOA E VEGETALI, SALSA AL LIMONE (F, D)
Pan-roasted seabream, quinoa and vegetables salad, lemon sauce

DESSERT

PANNACOTTA ALLE ROSE E LAMPONE,
SBRICOLONA ALLA RICOTTA E FRUTTI ROSSI, SORBETTO AL MIRTILLO ROSSO (N, D, G)
Raspberry and rose panna cotta, crumble cake with ricotta cheese and mix berries, cranberry sorbet

AED 195 per person – Excluding Beverages