



CRUDI

CARPACCIO DI CAPESANTE HOKKAIDO SCALLOPS CARPACCIO, CELERY, GREEN APPLE SALAD, SMOKED SALMON ROE, HORSERADISH, POMMEGRANATE DRESSING F M SF C SO2	135
CRUDO DI TONNO BALFEGÓ RED TUNA STRIPS, AVOCADO MOUSSE, SQUID INK, PARSNIP CHIPS, YELLOW CHILLI SAUCE F M SF SO2	135
BRANZINO CEVICHE SEA BASS CEVICHE, SWEET POTATO PURÉE, AVOCADO, RED RADISH, HERB SALAD, SPICY LIME GINGER DRESSING F M C SO2	135
CARPACCIO DI MANZO WAGYU TENDERLOIN BEEF CARPACCIO, QUAIL EGG, HORSERADISH MAYO, PARMIGIANO CHIPS, HONEY SUMMER TRUFFLE DRESSING D E M SO2	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 S SF SD M SO2	280
CALAMARI ALLA GRIGLIA GRILLED MEDITERRANEAN CALAMARI, ROCKET LEAVES, ESCAROLE SALAD, SALMORIGLIO SAUCE SF M SO2	125
POLPO VALENTINO ROASTED OCTOPUS, FREGOLA "ALLA NERANO", ZUCCHINI SCAPECE, CANDIED LEMON ZEST, BLACK SQUID INK SAUCE C SF G S M D	135
PARMIGIANA DI MELANZANE EGGPLANT TIMBALE, BUFFALO MOZZARELLA, TOMATO SAUCE G D VG LS S	110
BURRATA VERSACE BURRATA CHEESE, ROASTED MIXED HEIRLOOM CHERRY TOMATO, YELLOW TOMATO PURÉE, BLACK OLIVES POWDER, BASIL CROUTONS D G N LS E	130
VITELLO ALLA PIEMONTESE SLOW COOKED SLICED VEAL STRIPLOIN, TUNA SAUCE, CAPERBERRIES G D F S E	130

INSALATE

INSALATA MILANO RED AND YELLOW ENDIVES, FRISÉE, ITALIAN ROQUETTE, BABY SPINACH, KALE, YELLOW AND RED CHERRY TOMATO, LEMON DRESSING SD V M SO2	95
PANZANELLA TOSCANA PANZANELLA SALAD, BUFFALO MOZZARELLA, FRESH BASIL G D C M SO2	120
QUINOA RED QUINOA, TOASTED PINE NUTS, SAUTEED VEGETABLES, AVOCADO, SHAVED PIENZA PECORINO N D M SO2 C	105
INSALATA J.J BABY GEM LETTUCE SALAD, CANDIED WALNUTS, GORGONZOLA, CROSTINO D G N M E SO2	110

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



LE NOSTRE PASTE

CAPELLINI SEMSEM ANGEL HAIR PASTA, CORBARINO TOMATO, FRESH BASIL G V	115
TONNARELLI ALLO ZAFFERANO CACIO E PEPE HOUSE-MADE SAFFRON TONNARELLI , PECORINO, BLACK PEPPER SAUCE G D E V G C	140
PAPPARDELLE CAVALLI PAPPARDELLE, MIXED MUSHROOMS, SEASONAL BLACK TRUFFLE D G E V G C	195
RAVIOLI ZEGNA BRAISED VEAL AND SPINACH RAVIOLI, SAGE, VEAL REDUCTION S D D G E C	130
SPAGHETTI GUCCI GRAGNANO SPAGHETTI, FRESH BASIL, WAGYU MEATBALLS, TOMATO SAUCE S D D G E C	190
GNOCCHI MOSCHINO POTATO GNOCCHI, CANDIED TOMATO, SALTED RICOTTA CHEESE, ROASTED TOMATO SAUCE D G E V G C	130
RAVIOLI MANZONI HOUSE-MADE TOMATO DOUGH RAVIOLI FILLED WITH PAPPALATO POMODORO, BASIL AND BURRATA CREAM, DRIED TAGGIASCHE OLIVE POWDER D G E V G C	130
RIGATONI VERSACE HOUSE-MADE RIGATONI PASTA, SHORT RIBS RAGOUT D G E C	150
FUSILLONI PRADA LEMON FUSILLONI, CANADIAN LOBSTER, TARRAGON, CHIVES, THYME, LEMON ZEST C G C T D E	240

RISOTTI

RISOTTO FERRÈ SAFFRON RISOTTO, VEAL REDUCTION, GARLIC, PARSLEY, LEMON ZEST, "GREMOLADA" SAUCE D C	140
RISOTTO KITON IMPORTED IGP RISOTTO, OCTOPUS, SCALLOPS, PRAWNS, CALAMARI, CLAMS, MUSSELS, DATTERINO TOMATO, PARSLEY, LEMON ZEST, CHILI D C C T S F	190



PESCE

FILETTO DI BRANZINO CILENO "ACQUA PAZZA" CHILEAN SEA BASS FILLET "ACQUA PAZZA", POTATO, CAPERS, BLACK OLIVES, TOMATO BROTH SD F C	350
BRANZINO ROASTED MEDITERRANEAN BRANZINO, SAUTEED SEASONAL VEGETABLES (SERVES 2 – ALONG WITH 3 SIDES) (AVAILABLE ALSO BAKED IN A CERVIA SEA SALT CRUST) F E C	700
SALMONE REALE ARROSTO PAN-ROASTED KING SALMON FILLET, ROASTED CARROT PURÉE, SAUTEED SPINACH, GRILLED BABY LEEKS, CITRUS AND ALMOND SALSA F N M SO2	200
TONNO MILANO BLUEFIN TUNA STEAK, DICED POTATO, GREEN BEANS, BASIL PESTO, CANDIED TOMATO, PICKLED TROPEA ONION F C N D M SO2	250

CARNE

TAGLIATA DI RIBEYE GRILLED AUSTRALIAN WAGYU RIBEYE GRADE 6-7, BLACK LAVA SALT, ASPARAGUS, FOREST MUSHROOMS C	485
FILETTO DI MANZO AUSTRALIAN WAGYU BEEF TENDERLOIN GRADE 6-7, SAUTEED SEASONAL VEGETABLES C	495
AGNELLO BULGARI ROASTED LAMB RACK, ROASTED GARLIC MINT PURÉE, BABY LETTUCE, BALSAMIC ONION, MEDITERRANEAN POTATO CAKE D C	220
COSTOLETTA DI VITELLO ALLA MILANESE POUNDED, BREADED VEAL CHOP "MILANESE" STYLE, SAUTEED SEASONAL VEGETABLES (VEAL PARMIGIANA ALSO AVAILABLE) SD G E S D	310
LOMBATINA DI VITELLO ALLA GRIGLIA GRILLED VEAL PAILLARD, ARUGULA, CHERRY TOMATO SALAD M SO2	290
POLLETTO ARROSTO ROASTED LEMON HONEY MARINATED BABY CHICKEN, SEASONAL VEGETABLES D C M SO2	190

SIDES

GRILLED SEASONAL VEGETABLES / ROASTED BABY POTATOES / SPINACH WITH GARLIC AND CHILI PEPPER / MASHED POTATO (D) / FRENCH FRIES (S)	90
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PIZZE

SAN BABILA BUFFALO MOZZARELLA, SAN MARZANO TOMATO, OREGANO, FRESH BASIL D G VG	100
VIA CHIAIA BUFFALO MOZZARELLA, SPICY SALAMI, FRESH CHILI PEPPER, TOMATO SAUCE D G	115
VIA ROMA MARINATED GRILLED MEDITERRANEAN VEGETABLES, ROBIOLA CHEESE, SEMI-DRIED TOMATO, BASIL PESTO D G VGN	115
VIA MONTENAPOLEONE MOZZARELLA, ARTICHOKE, SEASONAL MUSHROOMS, VEAL HAM, OLIVES, CORBARINO TOMATO D G	120
LA SCALA ARUGULA, BRESAOLA, BUFFALO MOZZARELLA, SHAVED PARMIGIANO D G	120
TREVI SMOKED MOZZARELLA, CRUSHED POTATOES, BEEF PANCETTA, ARUGULA LEAVES, PARMIGIANO FONDUE D G	125
NERANO MOZZARELLA, SPICY SHRIMPS, FRIED ZUCCHINI CHIPS, ZUCCHINI BASIL SAUCE D G CT S C	130
VIA DEI MILLE BUFFALO MOZZARELLA, MIXED MUSHROOMS, SEASONAL SHAVED BLACK TRUFFLE D G VG	160

(LS) locally sourced **(SD)** signature dish
(N) contains nuts or traces of nuts **(D)** dairy **(F)** fish **(CT)** crustaceans
(E) egg **(G)** gluten **(S)** soy **(SO₂)** sulphites **(C)** celery
(M) mustard **(SM)** sesame seed **(VG)** vegetarian
(V) vegan **(PN)** peanuts **(L)** lupin **(SF)** shellfish / mollusks

All eggs used are cage-free and locally sourced.

Some of the dishes may contain allergens that could pose a risk to individuals with food allergies.
Please feel free to communicate with one of our colleagues if you have any
Food intolerances, allergies, or special dietary requirements.

Vegan and Gluten free options are available upon request.

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