

Antipasti

	AED
Mousse di fegatino di pollo, polenta croccante, ketchup di ribes rosso, gelée di pera (A) (GF) ❖ Chicken liver parfait, crispy polenta, red currant sauce, pear gelée	85
Melanzane alla parmigiana (V) (D) Eggplant parmigiana	85
Baccalà mantecato, salsa di prezzemolo, limone candito (N) (GF) Creamed cod fish, parsley sauce, candied lemon	95
Carpaccio di manzo, rucola e parmigiano (GF) (D) Beef carpaccio, rocket salad, shaved parmesan	95
Burrata di bufala, pomodori datterini (GF) (D) Buffalo burrata with daterrino tomatoes	90
Vitello tonnato (GF) Thinly sliced veal loin served with tuna and caper sauce	130

Should you have any allergies, please inform your waiter.

Pasta

	AED
<p>Plin di faraona con crema di parmigiano (D) ❖</p> <p>Guinea fowl plin, parmesan cream</p> <p>Add truffle for a supplement charge of AED 50</p>	135
<p>Gnocchi di patata al ragù di anatra (A) (D)</p> <p>Potato gnocchi with duck ragù</p>	120
<p>Ravioli di ricotta e spinaci pomodoro e basilico (V) (D) ❖</p> <p>Ricotta and spinach ravioli, tomato sauce, fresh basil</p>	95
<p>Paccheri con pomodoro mantecato (V) (D)</p> <p>Paccheri with parmesan tomato sauce</p>	95
<p>Fusilli cacio e pepe (V) (G) (D) ❖</p> <p>Fusilli with pecorino cheese and black pepper sauce</p>	95
<p>Chitarrine alla pescatora (A) (S) (G)</p> <p>Chitarrine with calamari, clams, red prawn and scallops</p>	140
<p>Pappardelle al ragù di anatra (N) ❖</p> <p>Pappardelle with duck ragù</p>	115

Risotti

	AED
<p>Risotto crema di zucca, berbere, ragù d'agnello (GF) (A)</p> <p>Pumpkin risotto, berbere spice, lamb ragù</p>	120
<p>Risotto zafferano, bocconi del prete (GF)</p> <p>Saffron risotto, with chicken</p>	130

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Secondi Piatti Di Pesce

	AED
Sogliola con salsa al limone (D) Dover sole with lemon sauce	270
Brodetto di pesce (S) (A) ❖ Traditional fish stew	190
Pescato del giorno all'isolana (per due) (A) (GF) ❖ Catch of the day (for two)	345
Fritto misto di pesce e verdure (S) (G) Assorted fried fish (scallop, red prawns, calamari, sole) and vegetables	280
Trancio di branzino, funghi e fagioli cannellini, aria di mare (A) (D) (S) Line caught seabass filet, mushrooms and cannellini beans, mussels emulsion	290

Secondi Piatti Di Carne

	AED
Filetto di manzo, pastinaca, chutney di datteri, carotine (GF) ❖ Beef tenderloin, parsnip, date chutney, baby carrots	225
"Fiorentina" la bistecca, patate croccanti (per due) (GF) ❖ Florentine style T-bone steak, crispy potatoes (for two)	600
Cotoletta di vitello Milanese, rucola, pomodorini, scaglie di parmigiano Milanese veal chop, rocket salad, tomatoes, parmesan shavings	205
Supreme di pollo al limone con crocchette di patate (D) (N) Lemon chicken supreme with potato croquettes	180

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Contorni

	AED
Patate arrosto (V) (GF) Roasted potatoes	35
Finocchi gratinati (V) (GF) Fennel gratin	35
Spinaci all'agro (V) (GF) Steamed spinach salad with lemon	35
Insalatina mista (V) (GF) Mixed green salad	35
Patate fritte (V) (GF) Potatoe fries	35

Dessert

	AED
Babà al rum, crema inglese alla vaniglia, amarene (A) (V) (D) ❖ Babà infused with rum, light vanilla custard, black cherries	90
Crema Catalana al lemongrass (N) (GF) (V) (D) Lemongrass-flavored crème brûlée	55
Il mio ricordo di un cannolo alla Siciliana (A) (N) (V) (D) My memories of a Sicilian cannolo	55
Semifreddo di miele e pinoli, salsa ai lamponi e crumble croccante dolce e salato Honey and pine nuts semifreddo, raspberry coulis and sweet & salty crumble	55
Tiramisù (A) (N) (V) (D)	55

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Signature Cocktails

AED 85

Bellini

Rossini

Negroni

Premium Cocktails

AED 145

Padova Ghiacciato

Frozen Aperol with mandarin juice and prosecco superiore

The Italian Aperol was created in the city of Padua in 1919 by the Barbieri brothers.

Trieste

Espresso martini with chocolat ice block, gold leaf and hazelnut cream (N)

It was thanks to the port of Trieste that European coffee tradition was born 250 years ago. With Trieste's tax-free status by Habsburg Emperor Charles VI, the export of coffee boomed and European continent became addicted to caffeine.

Signature Cocktails

AED 85

Veneto

Superior Cuban rum with pineapple juice and red wine syrup

Saronno

Amaretto Di Saronno with rooibus orange tea and lemon juice (contain pasteurised egg white)

Padua rabarbaro

Homemade white vermouth infused in rhubarb topped up with prosecco superiore

Milano

Veuve Clicquot, cognac, angostura bitter, brown sugar

Vesuvia

Grey Goose vodka shaken with sweet apricot and lemon

Firenze

Bombay Sapphire gin, red vermouth, Campari and coffee syrup

Sicilia

Bulleit bourbon with chocolat bitter and crema di chocolate

Mocktails

AED 65

Viola di mare

Blue tea infused with kaffir lime and lemon

Basilico limone

Homemade basil lemongrass lemonade with soda

Fiore di sambuco

Elderflower, cucumber, lemon, soda

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Wine By The Glass

AED

Sparkling

Veuve Cliquot	135
Gancia Prosecco, Veneto, Italy	70

White

Moulin de Gassac Classic Blanc Vin De Pays, France	60
Alois Lageder Riff Pinot Grigio, Italy	75
Alois Lageder Gewurstraminer, Alto Adige, Italy	145
2016 Greywacke, Marlborough, Sauvignon Blanc "Wild Fermented"	165
Fine wine	(Refer to waiter)

Red

Moulin de Gassac Classic Rouge De Pays, France	60
Alvaro Palacios Rioja La Vendimia, Spain	75
Chateau Janoy Bellevue, Bordeaux	85
Ruffino, Chianti, Tuscany, Italy	90
Fine wine	(Refer to waiter)

Rose

Adria Vini "Italia" Rosé	60
Cloud Chaser, Maison Mont D Azur Rosé , Cotes-de-Provence	90
By Ott Rosé Cote-de-Provence	120

Sweet wine

Chateau d'Armajan des Ormes Sauternes, France	107
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All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and tax