

## *I Crudi Bar*

Available from 12pm to 12am daily

### *Ostriche*

Freshly shucked oysters served with shallot vinegar

- Ⓢ **Gillardeau, France** per pc. **44**  
This meaty oyster has an aromatic finesse and enduring nutty flavour that lingers on the palate

### *Caviar*

30g 50g

- Ⓔ **Ars Italica Oscietra** **650 1,050**  
Gueldenstaedtii

### *Crudi*

- Ⓓ **Tonno Battuto** **95**  
Tuna tartare, avocado, wasabi cream
- Ⓓ **Salmone con Bianco e Matcha** **90**  
Salmon tartare, mango and passion fruit marinated juice spiced chocolate, matcha
- Ⓔ **Ceviche di Branzino** **90**  
Sea bass ceviche, yellow datterino tomatoes, peanut, tropea red onion, mint
- Ⓢ Ⓓ **Manzo Carpaccio** **105**  
Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano Ambrosi, truffle mayo
- Ⓓ **Manzo Tradizionale** **120**  
Wagyu beef tartare with truffle mayo and Shimeji mushrooms

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All prices are inclusive of 5% VAT and subject to 7% DIFC Authority Fee and 10% Service Charge.

Ⓥ Vegetarian Ⓐ Alcohol Ⓜ Homemade Pasta Ⓢ Shellfish Ⓔ Nuts Ⓓ Dairy Ⓢ Roberto's Signature Ⓔ Egg

## *Antipasti*

- (V) (D) **Melanzane** 85  
Oven-baked eggplant, tomato sauce, mozzarella, Grana Padano Ambrosi, basil
- (R) (D) (S) **Fritto** 120  
Golden spicy fried calamari, prawns, zucchini, aioli and spicy tomato dip
- (R) (D) (S) **Polpo** 155  
Slow cooked roasted octopus, artichoke, cacio e pepe sauce
- (V) (D) **Burrata** 115  
Burrata, Sicilian datterini tomatoes, basil

## *Insalate e Zuppe*

- (V) (N) **Insalata ai 4 Semi** 95  
Baby spinach, kale leaves, clementine, peanut, baby gem, mix seeds agave dressing
- (N) (D) **Fichi e Caprino** 115  
Goat cheese and figs salad, aged balsamic dressing, pecan nuts, pomegranate
- (N) (V) **Insalata Verde** 100  
Warm salad with broccolini, asparagus, edamame, French beans, sesame oil, chili and garlic
- (S) **Insalata di Mare** 160  
Seafood salad with lobster, octopus, calamari, prawns, clams, mussels
- (V) (D) **Crema di Lenticchie** 95  
Traditional lentil soup, parsley sauce and lemon, rosemary croutons
- (S) **Zuppa di Cozze** 115  
Mussel stewed with tomatoes and chili

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(V) Vegetarian (A) Alcohol (H) Homemade Pasta (S) Shellfish (N) Nuts (D) Dairy (R) Roberto's Signature (E) Egg

## *Pizze*

- Ⓥ ⓓ **Pizza Bianca** 199  
Fior di latte, scamorza cheese, fresh black truffle
- Ⓡ ⓓ **Roberto's** 130  
Crispy dough base topped with beef carpaccio, wild rocket, Grana Padano Riserva Ambrosi shavings, black truffle brunoise
- Ⓥ ⓓ **Musti's** 130  
Crispy dough base topped with burrata cheese, datterini tomatoes, rocket
- Ⓥ ⓓ **Margherita** 90  
Fior di latte cheese, tomato sauce, basil

## *Paste*

Gluten-free and whole wheat pasta are available on request

- Ⓡ Ⓜ Ⓢ ⓓ ⓔ **Fettuccine Roberto's** 190  
Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes
- ⓓ Ⓢ **Vongole** 160  
Spaghetti with clams, smoked tomato confit, garlic, basil
- ⓓ Ⓢ Ⓝ **Calamarata Gamberi e Pistacchi** 140  
Calamarata pasta with red shrimps, burrata, pistachio, cherry tomato sauce
- Ⓥ ⓓ **Pasta e Patate** 115  
Traditional Neapolitan pasta with mix cheeses, cream and truffle
- Ⓜ Ⓥ ⓓ ⓔ **Ravioli** 105  
Homemade ravioli filled with burrata cheese, fresh pomodorina sauce, basil
- Ⓝ Ⓥ ⓓ ⓔ **Fettucine al Pesto di Basilico 2.0** 130  
Homemade fettuccine prepared at your table with liquid nitrogen, basil pesto, pine nuts
- Ⓡ Ⓜ Ⓥ ⓓ ⓔ **Tortelli al Tartufo** 136  
Homemade tortelli filled with ricotta and spinach, truffle cream sauce

## *Risotti*

All risotti are made with Acquerello rice

- ⓓ Ⓢ **Risotto ai Crostacei** 150  
Risotto with Canadian lobster, king crab, Mazara del Vallo prawns
- Ⓡ Ⓥ ⓓ **Il Bosco** 145  
Wild forest and Portobello mushroom risotto with shaved black truffle

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## *Secondi di Pesce*

- |     |   |  |     |
|-----|---|--|-----|
| ⓓ   | <b>Salmone</b>  |  | 180 |
|     | Roasted wild salmon, saffron quinoa salad, roasted asparagus                          |  |     |
| Ⓐ ⓓ | <b>Merluzzo Nero</b>  |  | 205 |
|     | Citrus marinated roasted black cod, broccoli purée<br>sautéed pak choi, beluga lentil |  |     |
| Ⓛ   | <b>Branzino</b>   |  | 195 |
|     | Wild grilled sea bass, Pizzaiola sauce, Mediterranean crust, Jerusalem artichoke      |  |     |

## *Fish Display*

- |   |  |          |     |
|---|--|----------|-----|
| Ⓢ | <b>Astice alla Griglia</b>   |          | 420 |
|   | Chargrilled Canadian lobster, mix grilled vegetables<br>(Please allow 25+ minutes)                         |          |     |
| Ⓛ | <b>Branzino al Sale</b>  |          | 420 |
|   | Oven-baked sea bass in sea salt crust (recommended for 2 persons)<br>(Please allow 30+ minutes)            |          |     |
| Ⓢ | <b>Gamberone</b>   | per pc.  | 60  |
|   | Grilled jumbo king prawns  |          |     |
|   | <b>Pescato del Giorno</b>  | per 100g | 60  |
|   | Oven-baked catch of the day in sea salt crust<br>(recommended for 4 persons)<br>(Please allow 45+ minutes) |          |     |

*Choose your cooking style;*

Charcoal Grilled **or** Crust Salt **or** Ovenbaked **or** Mediterranean Style

*(Item availability please check with your server)*

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## *Secondi di Carne*

ⓓ Ⓝ	<b>Polletto</b> Roasted chicken spatchcock marinated with guava, bell pepper stuffed with smoked cheese, almond sauce	170
ⓓ ⓔ	<b>Costoletta</b> Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing	230
ⓓ	<b>Agnello</b> Grilled Canadian rack of lamb with eggplant and tomatoes	230

## *Contorni Caldi*

	<b>Broccolini</b> Sautéed broccolini	50
	<b>Spinaci</b> Sautéed baby spinach	40
	<b>Asparagi</b> Sautéed green asparagus	50
	<b>Vegetali alla Griglia</b> Grilled seasonal vegetables	40
ⓓ	<b>Patate Arrosto</b> Roasted potatoes	40
ⓓ	<b>Purée di Patate</b> Mashed potatoes	40

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# Aperitivo

Available daily at 4:00 PM - 8:00 PM

## Cocktails

40

### Grande! Torino

Martini Fiero, Ruby Cordial, Lemon, Martini Prosecco

### Negroni

Bombay Sapphire, Martini Rosso, Martini Bitter

### Tamarind Margarita

El Jimador Reposado, Orange, Tamarind, Lime

### Azzuro Collins

R's Limoncello, Peroni Nastro Azzuro, Apple, Lime, Thyme

### Rosato Mio

Bombay Martini Rosato, Martini Prosecco, Grapes, Mint, Lemon, Vanilla, Verjus

## Wines 150ml

35

Soave Bolla

Baccolo Cent'Anni

Lupi Reali

Martini Prosecco

## Spirits 30ml

Stolichnaya Premium

Bombay Sapphire

Bacardi Superior

El Jimador Reposado

Dewar's White Label

Martini & Tonic

## Sober Cocktails

30

Limoni

Watermelon Fizz

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# Cicchetti

Available daily at 4:00 PM - 8:00 PM

## Ⓥ Bruschetta

45

Crusty bread with tomatoes, basil, extra virgin olive oil

## Ⓧ Ⓧ Tuna

55

Tuna tartar, avo gel, wasabi mayo

## Ⓧ Ⓧ Calamari

55

Spicy salted squid with garlic mayo

## Ⓧ Duck

50

Smoked duck breast, feta cheese mousse, focaccia

## Ⓧ Goose

50

Sliced goose salami, Grana Padano, focaccia

## Ⓥ Ⓧ Olives

35

Mediterranean marinated olives

## Ⓧ Ⓧ Arancini

45

Cheese and salami rice bowl

## Ⓧ Piada

55

Crispy dough filled with bresaola, wild rocket, ricotta cheese  
black truffle brunoise

## Ⓥ Ⓧ Agnolotto

45

Stuffed pasta ricotta and spinach in truffle creamy sauce

## Ⓧ Shrimps

50

Grilled tiger prawns, arrabbiata sauce

## Ⓧ Ⓧ Ⓧ Aperitivo Cicchetti

125

Chef's selection of 5 cicchetti

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Ⓥ Vegetarian

ⓐ Alcohol

ⓗ Homemade Pasta

Ⓢ Shellfish

Ⓝ Nuts

Ⓣ Dairy

Ⓡ Roberto's Signature

Ⓧ Egg

# *Beverage List*

## *Alcohol*

### **Cocktails**

#### **Negroni Fountain**

Bombay sapphire, Martini rosso, Bitter campari

#### **Rinomato Spritz**

Rinomato, Zonin prosecco, Soda

#### **Bellini**

Zonin prosecco, White peach puree, Peach foam

#### **Robertini**

Stolichnaya premium, Passion puree, Vanilla

#### **Bloody Mary**

Stolichnaya premium, Tomato juice, Roberto's spice mix

#### **Tommy's Margarita**

El Jimador reposado, Fresh lime, Agave

### **Wine and Sparkling**

White		Soave Classico Bolla. Veneto, Italy
Red		Baccolo Cent 'Anni, Veneto, Italy
Rose		Rose'Lupi Reali Abruzzo, Italy
Prosecco		Zonin, Italy
Champagne		Veuve Cliquout YL Brut, France

### **Spirits**

Vodka		Stolichnaya Premium
Gin		Bombay Sapphire
Rum		Bacardi Superior
Tequila		El Jimador Reposado
Whisky		Dewar's White Label

### **Beers by Bottle**

Peroni

## *Alcohol*

### **Virgin Mojito**

Fresh lime, Fresh mint, Sugar, Passion fruit, Soda

### **Paradiso**

Winter spiced lemon sherbet, Fresh pineapple juice

### **Pink Lemonade**

Fresh blueberries, Honey, Lime, Lemonade

### **Juices / Soft Drinks / Water / Coffee / Tea**



# Signature Brunch Menu

Available every Friday & Saturday from 1:00 PM - 4:00 PM

## *Antipasti* (to share)

Ⓧ **Tonno Battuto**

Tuna tartare, avocado, wasabi cream



Ⓧ Ⓧ **Burrata**

Burrata, Sicilian datterini tomatoes, basil



Ⓧ Ⓝ **Insalata AI 4 Semi**

Baby spinach, kale leaves, clementine, mix seeds, agave



Ⓧ Ⓧ **Melanzana**

Oven-baked eggplant, tomato sauce, mozzarella, basil



Ⓧ Ⓢ **Fritto**

Fride calamari, prawns, zucchini



Ⓢ Ⓧ **Polpo**

Slow cooked roasted octopus, artichoke, cacio pepe sauce



Ⓧ **Pizza Roberto's**

Crispy dough base topped with beef carpaccio, rocket, parmesan truffle

## *Pasta* (to share)

Ⓧ Ⓧ **Risotto Bosco**

Wildforest and portobello mushroom risotto with shaved black truffle

Ⓧ Ⓢ Ⓧ **Fettucina Roberto's**

Homemade fettuccine, Canadian lobster, green asparagus

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Ⓝ Nuts   Ⓧ Dairy   Ⓜ Roberto's Signature   Ⓧ Egg

## *Secondi* (choice of)

**Branzino**

Wild grilled seabass, lemon confit, potatoes, datterino

Ⓧ **Salmone**

Roasted salmon, asparagus, quinoa salad

Ⓝ Ⓧ **Polletto**

Roasted chicken spatchcock, bell pepper stuffed with smoked cheese chicken jus

Ⓧ **Agnello**

Grilled lamb chop, baked eggplant and cherry tomatoes

Ⓧ **Wagyu Tagliata**

Wagyu beef tenderloin grade 5 tagliata style, rocket, balsamic

**Branzino AI Sale (for 2 person)**

Oven-baked se bass in sea salt crust

Ⓜ Ⓝ Ⓧ Ⓧ **Dolci** (to share)

Tiramisu, La Mela, Lemon e Lemon

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## *3-course menu*

AED 295 per person | Soft beverage package

AED 445 per person | House pouring package

AED 695 per person | Champagne package

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Ⓝ Nuts   Ⓧ Dairy   Ⓜ Roberto's Signature   Ⓧ Egg





## TRAMONTO MENU

DAILY, 5PM - 7PM

### Inizi

Golden spicy fried calamari, prawns zucchini,  
aioli and spicy tomato dip

*Or*

Salmon tartare, mango and passion fruit marinated juice,  
spiced chocolate matcha

*Or*

Goat cheese and figs salad, aged balsamic dressing,  
pecan nuts, pomegranate

*Or*

Burrata, Sicilian datterini tomatoes, basil

### Secondi

Calamarata pasta with red shrimps, burrata, pistachio,  
cherry tomato sauce

*Or*

Homemade ravioli filled with burrata cheese,  
fresh pomodorina sauce, basil

*Or*

Roasted wild salmon, saffron quinoa salad,  
roasted asparagus

*Or*

Roasted baby chicken marinated with guava,  
bell pepper stuffed with scamorza cheese, almond sauce

### Dolce

Ciocco colato, warm 72% dark chocolate foam,  
hazelnut ice cream

*Or*

Mini puff with hazelnut and pistachio cream,  
praline ice cream, chocolate sauce

Beverage options include our house wine pouring:

Prosecco Zonin

Bolla Soave

Baccolo Cent'anni

Lupi Reali Rosato

**AED 250/Person**

Includes two glasses of house wines

Price is inclusive of 5% VAT, 7% Municipality fees and 10% Service charge.