



## À LA CARTE MENU



RobertosRestaurantDubai



Robertosdubai



Robertos\_ae



Roberto's Restaurant

[www.robertosrestaurants.com](http://www.robertosrestaurants.com)



# I CLASSICI DI ROBERTO'S

## Tonno Battuto e Caviale (E)

Tuna tartare, caviar, avocado, wasabi cream

115

## Carpaccio di Manzo (D)(E)

Angus beef carpaccio, fresh mushrooms, wild rocket, Grana Padano, truffle mayo

105

## Fritto (S)

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

120

## Roberto's Pizza (D)

Crispy dough base topped with beef carpaccio, wild rocket, Grana Padano shavings, black truffle brunoise

130

## Pizza Bianca (D)(V)

Fior di Latte, scamorza cheese, fresh black truffle

199

## Fettuccine Roberto's (D)(E)(H)(S)

Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes

199

## Tortelli al Tartufo (D)(E)(H)(V)

Homemade tortelli filled with ricotta and spinach, truffle cream sauce

136

## Il Bosco (D)(V)

Wild forest and portobello mushroom risotto with shaved black truffle

145

## Costoletta (D)(E)

Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing

230

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# CRUDI BAR

Available from 12 PM to 12 AM daily

## Ostriche (S)

Freshly-shucked oysters served with shallot vinegar

## Gillardeau, France

This meaty oyster has an aromatic finesse and enduring nutty flavor that lingers on the palate

44 per pc.

## Tsarskaya, France

Releasing notes of sweet almonds, crunchy and tender in texture, Tsarskaya oysters are powerful on the palate with a hint of acidity at the end, like Grand Cru wines. A true delight for all oyster lovers.

40 per pc.

## Taurberich, L'ostrica del delta

The oysters have an inimitable hazelnut flavor, with sweet iodized notes and a generous meat content to please the most demanding palates.

55 per pc.

## Rawberto's Grande Piatto (N)(S)

King crab salad, four Mazzara prawns, four langoustines, tuna tartare and caviar, salmon, scallops, six Gillardeau oysters, served with a selection of sauces

1,000

## Tonno Affettato (E)

Thin slices of yellow fin tuna, mix tomatoes, smoked mayo and kaffir lime

95

## Carpaccio di Cappasanta (N)(S)

Hokkaido scallops carpaccio, edamame, cashew nuts, truffle ponzu, confit mushrooms

100

## Gamberi Rossi (S)

Red prawns tartare, mango gel, green apple dressing and sorbet

130

## Manzo Tradizionale (E)

Wagyu beef tartare with truffle mayo and Shimeji mushrooms

120

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## ANTIPASTI

### Melanzane (D)(V)

Oven-baked eggplant, tomato sauce, mozzarella, Grana Padano, basil

85

### Polpo (D)(S)

Slow-cooked roasted octopus, artichoke, cacio e pepe sauce

155

### La Grande Burrata (D)(N)(V)

200g burrata, mix tomatoes, avocado, pickled vegetables, basil pesto

135

### Riviera (S)

Warm calamari, baby cuttlefish, red prawns, scallops, octopus, mussels, potato salad

150

## INSALATE E ZUPPE

### Insalata ai 4 Semi (N)(V)

Baby spinach, kale salad, clementine, peanuts, baby gem, mix seeds, agave dressing

95

### Fichi e Caprino (D)(N)

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

115

### Zuppa di Zucca e Cozze (N)(S)(V)

Creamy pumpkin soup, mussels, ginger, pumpkin seeds, black olives

100

### Zuppa di Lenticchie (D)(V)

Traditional lentil soup

95

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## PASTE

Gluten-free and whole wheat pasta are available on request

### Calamarata Gamberi e Pistacchi (D)(N)(S)

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

140

### Pasta e Patate di Manzo (D)

Traditional Neapolitan pasta with creamy scamorza cheese, angus beef ragu, black truffle

125

### Fettuccine al Pesto di Basilico 2.0. (D)(E)(N)(V)

Homemade fettuccine prepared at your table with liquid nitrogen basil pesto, pine nuts

130

### Eliche ai Broccoli e Vongole (D)(S)

Eliche pasta, clams, spicy broccoli sauce, smoky fish, crispy bread

135

### Raviolo Grande (D)(V)

Giant ravioli, burrata e pappa al pomodoro, taggiasca olives

105

### Spaghetto ai Ricci di Mare (S)

Spaghettoni pasta, Mediterranean sea urchin in aglio e olio sauce

160

## RISOTTI

All risotto are made with acquerello rice

### Risotto ai Crostacei (D)(S)

Risotto with Canadian lobster, king crab, Mazzara del Vallo prawns

160

### Risotto allo Zafferano (D)

Saffron risotto, slow-cooked veal shank ragu, gremolata

140

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# THE ITALIAN BUTCHER

## AUSTRALIA

### *Beef(D)*

Grilled Stanbroke black angus ribeye, MB2, 300g

250

Grilled Stone Axe wagyu striploin, MB9+, 300g

440

Grilled Australian black wagyu tenderloin, grade 4/5, 250g

450

Surf and turf of wagyu tenderloin and lobster or tiger prawns (D)(S)

900

Grilled Australian black wagyu ribeye, grade 6/7, 300g

400

Grilled wagyu flank steak, 300g

230

Slow-cooked wagyu beef cheek, 300g

250

Our premium meats are cooked in charcoal grill Josper oven, served with:

**Sauce:** choice of Salmoriglio, peppercorn sauce, mushroom sauce;

**Side dish:** Jack potato with melted butter or loaded with sour cream  
and veal bacon' gratinated cauliflower in Mornay sauce;

Shimeji mushroom tempura and ceviche; braised leek and thermidor sauce;  
marinated baby gem lettuce and gorgonzola cheese fondue.

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# THE ITALIAN BUTCHER

## CANADA

### *Beef(D)*

Grilled heritage angus tenderloin chateaubriand, 500g

700

Grilled heritage angus Tomahawk, 1.2kg

1,000

### *Veal(D)*

Canadian veal chop, 300g

320

## JAPAN

### *Beef(D)*

Grilled wagyu Kagoshima cube roll, grade 6/7, 200g, sesame sauce

600

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**Sauce:** choice of Salmoriglio, peppercorn sauce, mushroom sauce;

**Side dish:** Jack potato with melted butter or loaded with sour cream  
and veal bacon' gratinated cauliflower in Mornay sauce;

Shimeji mushroom tempura and ceviche; braised leek and thermidor sauce;  
marinated baby gem lettuce and gorgonzola cheese fondue.

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## SECONDI DI PESCE

### Merluzzo Nero (A)(D)

Citrus marinated roasted black cod, broccoli purée sautéed Pak choi, beluga lentil

205

### Branzino (D)

Grilled wild seabass, kale and verjus sauce, smokey eggplant purée

200

### Salmone (D)

Wild salmon, saffron quinoa salad, roasted asparagus, yuzu celeriac sauce

180

## SECONDI DI CARNE

### Polletto (D)

Grilled chicken breast, marinated with capsicum, soft shallot, black BBQ sauce, saffron popcorn

175

### Agnello (D)

Chargrilled Australian lamb rack, stuffed courgetti flower, artichoke purée, roasted cauliflower

230

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# FISH DISPLAY

## Astice alla Griglia

*Please allow 25+ minutes*

Chargrilled Canadian lobster, mix grilled vegetables

530

## Branzino al Sale Affumicato e Limone

*Recommended for two persons; please allow 30+ minutes*

Oven-baked seabass in charcoal sea salt crust and lemon leaf

420

## Carabineros

Grilled jumbo king red prawns

140 per pc.

## Cappesante

Grilled scallops

60 per pc.

## Gamberone

Grilled jumbo king prawns

60 per pc.

## Pescato del Giorno

*Recommended for four persons; please allow 45+ minutes*

Oven-baked catch of the day in sea salt crust

60 / 100 gr.

# CONTORNI CALDI

## Broccolini 50

Sautéed broccolini

## Verdure alla Griglia 40

Grilled seasonal vegetables

## Spinaci 40

Sautéed baby spinach

## Patate Novelle Arrosto 40

Roasted baby potatoes

## Asparagi 50

Sautéed green asparagus

## Purée di Patate 40

Mashed potatoes

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