



Welcome to Parmigiana, a culinary adventure for Italian delicacies. The name Parmigiana originates from a famous Italian dish prepared traditionally with eggplant baked in tomato sauce and topped with mainly parmesan. It is widely accepted that the dish traces its roots in Italy's southern region of Sicily. It is said that the name Parmigiana is derived from the Sicilian word palmigiana, meaning "shutters," from the layered eggplant slices resembling that of palm-thatched roofs of Sicilian beach houses. While others say that it comes from the Sicilian word parmigiana. Today, the dish has evolved with Chicken Parmigiana or simply Chicken Parmesan, which was popularized in the US by Italian immigrants who substituted eggplant for chicken.

ANTIPASTI

Antipasti Misto Tradizionale

A selection of Italian hors d'oeuvres
AED 69

Carpaccio Di Manzo Con Rucola E Scaglie Di Parmigiano

Thin sliced beef tenderloin drizzled with lemon and olive oil local jarjeer salad and parmesan shavings
AED 69

Bruschetta Tipica E Olio E Olive Marinate V

Toasted bread topped with seasoned concasse of tomatoes, basil oil and marinated olives
AED 56

Burrata V

Heirloom tomatoes, slow roasted cherry tomatoes, olive oil
AED 69

Fritto Misto Di Pesce E Salsa Aioli

Fried squid and prawns served with garlic mayonnaise
AED 73

ZUPPE

Minestrone Alla Toscana V

Rich tomato broth with spring vegetables & spinach
AED 50

PRIMI PIATTI

Risotto Ai Funghi Porcini V

Carnaroli rice cooked with cepes mushrooms parmesan and butter
AED 82

Linguini Alle Vongole

Flat spaghetti with fresh clams garlic and olive oil
AED 75

Spaghetti Allo Scoglio

Spaghetti with mixed shell fish tomato and garlic
AED 88

Penne Al Pesto Siciliano VN

Penne pasta with pesto, tomato and ricotta
AED 75

Lasagna Al Forno

Classic layers of pasta with Bolognese sauce and béchamel
AED 75

GLUTEN FREE OPTIONS AVAILABLE (V) VEGETARIAN / (N) CONTAINS NUTS

All prices are net and are inclusive of 10% service charge, 6% tourism fee, 4% municipality fee and 5% VAT.

PIZZERIA

Margherita V

Tomato, mozzarella cheese and basil
AED 75

Tonno E Cipolla

Tomato, mozzarella cheese tuna and onion
AED 82

Formaggi V

Tomato and four different cheeses
AED 75

Verdure Al Griglia V

Tomato, mozzarella cheese and mixed grilled vegetables
AED 75

Bufalina V

Tomato, buffalo mozzarella and fresh tomatoes
AED 82

Diavola

Tomato, mozzarella, beef, salami and chilli flakes
AED 82

Frutti Di Mare

Tomato, mozzarella and mixed seafood
AED 85

Napoli

Tomato, mozzarella cheese, anchovies and capers
AED 75

SECONDI PIATTI

Scaloppe Di Pollo Alla Cacciatore

Thin sliced chicken fillet cooked with tomatoes, garlic, fresh herbs mushrooms and olives
AED 88

Parmigiana Di Pollo

Chicken fillet crumbed and fried topped with tomato and provolone cheese
AED 88

Tagliata Di Filetto Con Rucola Scaglie E Balsamico

Angus beef fillet grilled and sliced on a bed of rucola salad with parmesan shavings and balsamic vinegar
AED 94

Spiedino Di Gamberi E Cernia Pesto Alla Rucola N

Grilled king prawns and hamour dressed with rocket pesto
AED 94

Orata All'acqua Pazza

Pan fried sea bream with garlic, cherry tomatoes and basil
AED 88

Parmigiana Di Melanzane V

Eggplant tomato and mozzarella layers baked in the oven
AED 88

DOLCI

Tiramisu

Savoardi biscuits with coffee mascarpone and cocoa powder
AED 56

Pannacotta Con Frutta Esotica E Frutto Della Passion

Exotic fruits pannacotta with passion fruit sauce
AED 50

Coppa De Gelato Misto Con Frutta Di Stagione

Mixed ice cream with seasonal fruits
AED 48

Gelati

Per scoop
AED 19

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BEVERAGE MENU

Daily Happy Hour
7PM — 9PM



PROSECCO BY GLASS

Prosecco Le Colline

56 | 251

WINE BY GLASS

WHITE WINE

Italy, Botter, Pinot Grigio

44 | 188

Italy, Giorgio Marega Tocai Fruilano

63 | 314

Italy, Vadiaperti Greco Di Tufo

75 | 402

RED WINE

Italy, Botter Bardolino

44 | 188

Italy, Poggio Trevalle Passera

63 | 345

Italy, Dolce D Alba

75 | 364

ROSE WINE

Mascarelli Rosato

50 | 201



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SIGNATURE COCKTAILS

Parmigiana Fizz 63

Prosecco, Aperol, Fresh Grapefruit, Thyme,
Orange Juice, Lime

Milano 63

Amaretto, Angostura Bitter, Campari, Orange
Juice, Prosecco

La Rosa 63

Vodka, Fresh Lime, Rosewater, Sugar,
Grapefruit

Cocchi Italiano 63

Luxardo, Campari, Rosso, Orange Bitter,
Prosecco

Bellissimo 63

Frangelico, Honey, Pinot Grigio, Apricot



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CLASSIC ITALIAN COCKTAILS

Negroni Gin, Campari, Rosso, Orange Peel	50
Bellini Peach Fruit, Peach Schnapps, Prosecco	82

CLASSIC COCKTAILS

Cosmopolitan Vodka, Cranberry, Triple Sec, Lime	63
Mojito Rum, Mint Leaves, Sugar, Lime, Soda Water	63
Pina Colada Malibu, Rum, Fresh Pineapple, Dark Rum, Cream	63
Old Fashioned Bourbon, Angostura Bitter, Sugar, Orange Wedge	63
Margarita Tequila, Triple Sec, Lime, Sugar	63
Daiquiri Aged Rum, Triple Sec, Lime, Sugar	63
Classic Martini Gin or Vodka, Vermouth	63



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MOCKTAILS

Fragolla Mentha Cooler 38

Fresh Strawberries, Mint Leaves, Passion Fruit,
Pineapple

Pesca Spritzer 38

Fresh Peach, Fresh Orange Juice, Lemonade

Arrancia Lampone Slush 38

Orange, Berries, Mango

Cinderello 38

Orange, Pineapple, Cream, Grenadine

Mescolare Frutta 38

Pineapple, Banana, Mango, Strawberry

Pompelmo Rosa 38

Grapefruit, Rosewater, Lemon, Tonic, Water



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FRESH JUICES

Orange	25
Pineapple	25
Mango	25
Apple	25

SOFT DRINKS

Pepsi	24
Diet Pepsi	24
7 Up	24
Diet 7 Up	24
Soda Water	24
Tonic Water	24
Ginger Ale	24

WATER

STILL	Small	Large
Evian	21	31
SPARKLING		
Badoit	28	38



HOT BEVERAGES

COFFEE

Caffe Al Ginger	25
Caffe Macchiato	25
Espresso	25
Double Espresso	28
Cappuccino	25
Cafe Latte	28

SELECTIONS OF RONNENFELDT TEA

Jasmine	25
English Breakfast	25
Green Tea	25
Earl Grey	25
Peppermint	25



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BEERS

Birra Menabrea (Draught)	44.00
Birra Manabrea Amber Ale	38.00
Budweiser	38.00
Krombacher	38.00

SPIRITS

Beefeater	44.00
Absolute Vodka	44.00
Havana 3 yrs	44.00
Olmecca Blanco	44.00

APERITIFF/LIQUEUR

Martini Rosso	38.00
Martini Bianco	38.00
Martini Vermouth	38.00
Aperol	38.00
Campari	38.00
Amaretto Disarrono	38.00
Baileys	44.00
Grand Marnier	44.00



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