



r e s t a u r a n t & l o u n g e

Al Grissino Restaurant and Lounge first opened up in Milano, Italy in 1952 as a small trattoria and is today considered to be one of most famous and intricate dining spots in Milano. It is known for its exquisite cuisine made from fresh and refined ingredients, and prides itself in the extraordinary variety of starters presented in single, individual bites.

Al Grissino Restaurant and Lounge Dubai brings the flavors and authenticity of its namesake in Milano to Dubai, providing its clientele with a truly Italian fine dining experience. The Executive Chef of the restaurant, Diego Simonetta, carry a rich experience in European cuisine, having led the kitchen staff at Al Grissino Milano for the past few years. .

m i l a n o            d u b a i

(V) Vegetarian, (N) Contains Nuts, (H) Homemade pasta, (A) Contains Alcohol (S) Shellfish (G) Gluten free

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***Crudi***  
*Raw fish*

<b>Carpaccio di branzino (G)</b> Sea bass carpaccio	79
<b>Carpaccio di tonno alla curcuma</b> Tuna carpaccio with turmeric sauce	82
<b>Pesce spada affumicato con crostini e burro</b> Smoked sword fish with toasted bread and butter	79
<b>Tris di carpacci (G)</b> Carpaccio trio	110
<b>Tartare di salmone con avocado e indivia Belga (G)</b> Salmon tartare with guacamole sauce and endive salad	72
<b>Scamponi crudi (S) – cadauno</b> Raw large scampi	Each 27
<b>Gamberoni rossi crudi (S) – cadauno</b> Raw red prawns	Each 46
<b>Ostriche (S) - cadauna</b> Freshly open oysters served with tzatziki and condiments	
Oysters Fine de Claire	Each 27
Oysters Belon (subject to market availability)	Each 32
<b>Composizione di carpacci e crostacei (S)</b> Selection of raw fish: sword fish, red prawns, scampi, tuna and sea bass	165

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*Antipasti di mare marinato*  
*Cold marinated seafood starters*

<b>Cernia marinata con lemon grass (G)</b> Marinated grouper with lemon grass	45
<b>Gamberoni marinati al pompelmo (G,S)</b> King prawns marinated in grapefruit	45
<b>Ricciola marinata con fiori di capperi ed origano (G)</b> Marinated amberjack with caper flowers and oregano	45
<b>Scampini marinati al mandarino (G,S)</b> Shrimp scampi marinated in mandarin	50
<b>Branzino marinato al tartufo (G)</b> Marinated sea bass with truffle	75
<b>Misto marinato alla Grissino (G,N,S)</b> Selection of four marinated fish Al Grissino	100
<b>Degustazione di 6 antipasti caldi e marinati alla Grissino (G,N,S)</b> Selection of six hot and marinated appetizers Al Grissino	145

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## *Antipasti di mare caldi*

### *Hot seafood starters*

<b>Fritturina di calamari e gamberi</b> Fried calamari and prawns	63
<b>Piovra e patate (G)</b> Octopus with potatoes	59
<b>Insalata di mare di mare tiepida</b> Warm mixed seafood salad	71
<b>Scampini aglio olio e peperoncino (G,S)</b> Shrimp scampi with garlic, extra virgin olive oil and chilly	72
<b>Gamberi alla Catalana (G,S)</b> Prawns Catalan style	64
<b>Capesante gratinate (S)</b> Scallop au gratin	81
<b>Misto caldo alla Grissino (S)</b> Selection of four hot appetizers Al Grissino style	110
<b>Cozze alla marinara (A,S,G)</b> Sautéed mussels with cherry tomatoes	72
<b>Zuppetta di pesce (A,S)</b> Seafood soup	81

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## *Antipasti Misti*

### *Starters*

<b>Tartare di manzo con Parmigiano e tartufo (G)</b>	72
Beef tartare with Parmesan cheese and black truffle	
<b>Burrata con concassé di pomodori e olio al basilico (V,G)</b>	85
Burrata with concassé tomatoes and basil oil	
<b>Carpaccio di manzo alla Grissino con rucola, parmigiano e balsamico (G)</b>	77
Beef carpaccio alla Grissino style with rocket, Parmesan, balsamic reduction	
<b>Foie gras alla mostarda di cipolle con purea di mele e pan brioche (A)</b>	86
Pan fried foie gras with onions mustard and apple mashed with pan brioche	
<b>Rucola, pomodorini e Parmigiano (G,V)</b>	56
Rocca salad cherry tomatoes, Parmesan cheese and balsamic dressing	
<b>Insalata verde con arance, gorgonzola, noci e uvetta (G,V,N)</b>	59
Green salad with oranges, gorgonzola cheese, walnuts and raisins	
<b>Parmigiana (V)</b>	68
Aubergines, tomatoes, basil, mozzarella & Parmesan	
<b>Tomino alla griglia con mandorle e verza (V)</b>	70
Grilled tomino cheese with almonds and cabbage	
<b>Millefoglie di mozzarella di bufala con rucola e bresaola (serves two)</b>	110
250 gr. Buffalo mozzarella cheese with beef bresaola and rocket salad	

## *Zuppe*

### *Soups*

<b>Minestrone alla Lombarda (G,V)</b>	46
Minestrone Lombardy's style	
<b>Zuppa di pomodoro (V)</b>	46
Bread-thickened tomato soup with extra virgin olive oil	

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### ***Risotti***

*(Riso Vialone Nano)*

<b>Risotto al nero di seppia (G)</b> Black ink risotto with baby cuttlefish	81
<b>Risotto ai porcini e funghi di bosco (G,V)</b> Porcini and mixed mushrooms risotto	84
<b>Risotto ai frutti di mare (G,S)</b> Mixed seafood risotto	115
<b><i>Paste “Al Grissino”</i></b>	
<i>Gluten Free pasta available upon request</i>	
<b>Chitarrine asparagi e calamaretti (H)</b> Chitarrine with baby squid and asparagus	79
<b>Linguine al granchio (A,S)</b> Linguine with crab, cognac and cherry tomatoes	100
<b>Spaghetti Alla Grissino (S)</b> Mixed seafood spaghetti with cherry tomatoes	110
<b>Linguine al riccio di mare (H,A)</b> Linguine with sea urchin, cognac and parsley	105
<b>Chitarrine alla granseola (H,A,S)</b> Chitarrine with king crab, cream and cognac	132
<b>Spaghetti all’astice (serves two) (A,S)</b> Canadian lobster spaghetti with cherry tomatoes and basil	282

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## ***Classic Pasta***

*Gluten Free pasta available upon request*

<b>Tagliolini alla Vesuvio (V)</b> Tagliolini with tomatoes sauce, buffalo mozzarella cheese and basil pesto	68
<b>Tagliatelle alla Bolognese (H)</b> Tagliatelle with traditional beef Bolognese sauce	71
<b>Lasagne all'Emiliana (H)</b> Lasagna baked with béchamel sauce, meat ragu' and parmesan cheese	81
<b>Ravioli alle tre carni (H)</b> Ravioli filled with three different meats with its demi-glace	84
<b>Gnocchi con noci e rucola (V,N,H)</b> Potato dumplings with walnuts creamy sauce and rocket pesto	78
<b>Spaghetti alla carbonara e funghi</b> Spaghetti carbonara and mushrooms	81

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## *Pesce*

*Fish & Seafood (Grilled fish available upon request)*

<b>Tagliata di cernia al timo (G)</b> Sliced grouper with thyme	123
<b>Black cod alle erbette</b> Black cod fish in a rich tomatoes and spinach sauce	136
<b>Scamponi e gamberoni rossi alla griglia (G,S)</b> Grilled large scampi & red prawns	159
<b>Sogliola alla mugnaia (serves two) (A)</b> Dover sole with lemon & white wine, parsley	359
<b>Misto alla Grissino (G,S)</b> Mixed grilled fish "Al Grissino" style	215
<b>Astice Blue alla Catalana (G,S)</b> Blue lobster with red onions, tomato, basil, vinegar	296
<b>Branzino al sale (serves two) (G)</b> Sea bass baked in sea salt crust	350

## *Contorni*

*Side Dishes*

<b>Purea di patate (G)</b> Mashed potatoes	26
<b>Patate saltate (G)</b> Roasted potatoes	26
<b>Funghi saltati (G)</b> Sautéed mushrooms	32
<b>Insalata verde (G)</b> Green salad	32

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## *Carne*

### *Meat*

<b>Polletto alla Diavola con peperoni e patate al forno</b>	123
Spicy roasted chicken “Diavola” style served with sautéed bell peppers and rosemary potatoes	
<b>Costolette di agnello scottadito con melanzane in agrodolce</b>	132
Grilled lamb chops with sweet and sour eggplants	
<b>Controfiletto di manzo al pepe verde (G)</b>	132
Striploin beef with green peppercorn sauce	
<b>Cotoletta alla Milanese con pomodirini Pachino</b>	168
Pan-fried crumbed veal chop with rocket salad and cherry tomatoes	
<b>Filetto di manzo ai funghi porcini</b>	177
Black angus beef tenderloin with porcini mushrooms	

## *Contorni*

### *Side Dishes*

<b>Patatine fritte (G)</b>	26
French fries	
<b>Spinaci saltati (G)</b>	32
Sautéed baby spinach	
<b>Asparagi al burro salato (G)</b>	32
Green asparagus sautéed with salted butter	
<b>Broccoli all’aglio (G)</b>	32
Sautéed garlic broccoli	

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**Dolci**  
Desserts

<b>Tiramisù</b> Traditional Tiramisu	46
<b>Panna cotta ai frutti di bosco</b> Panna cotta with berries	46
<b>Souffle' di cioccolato con gelato all vaniglia e caramello</b> Chocolate fondant with vanilla ice cream and butterscotch	50
<b>Sottobosco (A)</b> Rum ice cream, orange zabaione and dried fruit	50
<b>Cioccolatoso (G,N)</b> Chocolate degustation of Dark Kayabe 72%, Dark Vanuary 63%, Milk Kayabe 45% and Gianduja chocolate	60
<b>Sorbetti della casa (G)</b> Homemade sorbets: Strawberries, wild berries, pineapple, lemon, mango	Each14
<b>Gelati della casa</b> Homemade ice cream: Rum (A),Vanilla, pistachio, coffee, chocolate, almonds, hazelnut, banana	Each14
<b>Frutta fresca (G)</b> Seasonal fruit platter	50
<b>Degustazione di formaggi (G)</b> Selection of Italian matured and semi matured cheese with honey and homemade marmalade	64
<b>Sgroppino (A)</b> Lemon sorbet with prosecco or vodka	59

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