

I Crudi Bar

Available from 12pm to 12am daily

Ostriche

Freshly shucked oysters served with shallot vinegar

- ⑤ **Gillardeau, France** per pc. **44**
This meaty oyster has an aromatic finesse and enduring nutty flavour that lingers on the palate

Caviar

30g 50g

- ⑤ **Ars Italica Oscietra** **650 1,050**
Gueldenstaedtii

Crudi

- ⑤ **Tonno Battuto** **95**
Tuna tartare, avocado, wasabi cream
- ⑤ **Salmone con Bianco e Matcha** **90**
Salmon tartare, mango and passion fruit marinated juice spiced chocolate, matcha
- ⑤ **Ceviche di Branzino** **90**
Sea bass ceviche, yellow datterino tomatoes, peanut, tropea red onion, mint
- ⑤ ⑤ **Manzo Carpaccio** **105**
Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano Ambrosi, truffle mayo
- ⑤ **Manzo Tradizionale** **120**
Wagyu beef tartare with truffle mayo and Shimeji mushrooms

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.

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

⑤ Vegetarian ⑤ Alcohol ⑤ Homemade Pasta ⑤ Shellfish ⑤ Nuts ⑤ Dairy ⑤ Roberto's Signature ⑤ 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

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.

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

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

Pizze

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

Paste

Gluten-free and whole wheat pasta are available on request

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

Risotti

All risotti are made with Acquerello rice

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

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.

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

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

Secondi di Pesce

- | | | |
|---------|---|-----|
| (D) | Salmone
Roasted wild salmon, saffron quinoa salad, roasted asparagus | 180 |
| (A) (D) | Merluzzo Nero
Citrus marinated roasted black cod, broccoli purée
sautéed pak choi, beluga lentil | 205 |
| (R) | Branzino
Wild grilled sea bass, Pizzaiola sauce, Mediterranean crust, Jerusalem artichoke | 195 |

Fish Display

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

Choose your cooking style;

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

(Item availability please check with your server)

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.

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

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

Secondi di Carne

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

Contorni Caldi

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

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.

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

Aperitivo

Available from Saturday to Thursday at 4:00 PM - 8:00 PM

Cocktails

40

Americano

Campari, Martini Rosso vermouth, club soda

Negroni

Campari, Martini Rosso vermouth, Bombay Sapphire

Tommy's Margarita

Jose Cuervo Reposado, lime juice, agave syrup

Italian Job

Bacardi Carta Blanca, Carpano Bianco, passion fruit, vanilla, mint

Strawberry-Basil Gimlet

Bombay Sapphire, citrus cordial, strawberry, basil

Wines 150ml

35

White | Soave Bolla, Veneto Italy

Red | Baccolo Cent'Anni, Veneto Italy

Rose | Rose' Lupi Reali, Italy

Spirits 30ml

35

Vodka | Gin | Rum | Tequila | Whisky

Beer

Peroni 33cl

32

Peroni Draught

45

Alcohol-free

30

Lemon Sherbet

Homemade lemon sherbet, fresh lemongrass, lemon juice

Watermelon Mint

Watermelon, mint, lemon, water (still or sparkling)

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

Cicchetti

Available from Saturday to Thursday at 4:00 PM - 8:00 PM

⑤ Bruschetta

45

Crusty bread with tomatoes, basil, extra virgin olive oil

⑤ Tuna

55

Tuna tartar, avo gel, wasabi mayo

⑤ Calamari

55

Spicy salted squid with garlic mayo

⑤ Duck

50

Smoked duck breast, feta cheese mousse, focaccia

⑤ Goose

50

Sliced goose salami, Grana Padano, focaccia

⑤ Olives

35

Mediterranean marinated olives

⑤ Arancini

45

Cheese and salami rice bowl

⑤ Piada

55

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

⑤ Agnolotto

45

Stuffed pasta ricotta and spinach in truffle creamy sauce

⑤ Shrimps

50

Grilled tiger prawns, arrabbiata sauce

⑤ Aperitivo Cicchetti

125

Chef's selection of 5 cicchetti

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.

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

⑤ Vegetarian ⑤ Alcohol ⑤ Homemade Pasta ⑤ Shellfish

⑤ Nuts ⑤ Dairy ⑤ Roberto's Signature ⑤ 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 / 2:00 PM - 5:00PM

Antipasti (to share)

- ⓓ **Tonno Battuto**
Tuna tartare, avocado, wasabi cream
🌱
- Ⓥ ⓓ **Burrata**
Burrata, Sicilian datterini tomatoes, basil
🌱
- Ⓥ Ⓝ **Insalata Al 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

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.
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

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 Al Sale (for 2 person)**
Oven-baked se bass in sea salt crust

ⓐ Ⓝ ⓔ ⓓ Dolci (to share)

Tiramisu, La Mela, Lemon e Lemon

3-course menu

- AED 295 per person | Soft beverage package
- AED 445 per person | House pouring package
- AED 695 per person | Champagne package

Our chefs will do their best to accommodate your dietary requirements, please inform your waiter.
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