

Crudo Bar Selection

With caviar

All dishes from the Crudo Bar are prepared and served to order

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| ⓓ | Tonno Battuto
Tuna tartare, avocado, wasabi cream | 83 | 100 |
| | Manzo in Tartare Tradizionale e Funghi Pioppini
Wagyu beef tartare, mustard mayonnaise, pickled shimeji mushrooms
truffle pearls | 95 | 115 |
| ⓓ | Carpaccio di Manzo
Beef carpaccio, wild rocket, Grana Padano shavings | 105 | |
| Ⓝ Ⓢ | Tartara Mista di Pesce
Tuna, salmon and sea bass tartare, pomelo, grapefruit
sesame carta musica crisps | 98 | |
| | Spaghetti Freddo, Erba Cipollina Scalogno e Caviale
Cold spaghetti pasta, chives, shallots, caviar | 105 | |

I Crudi Bar

Ostriche

Freshly shucked oysters, shallot vinegar, sour cream, tapioca

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| Ⓢ | Gillardeau, France
The signature taste of Gillardeau, this meaty oyster has
an aromatic finesse and enduring nutty flavour that lingers
on the palate | per pc. | 40 |
| Ⓢ | Tarbouriech, France
With a delicate hazelnut and mushroom aroma
these oysters are rich and balanced with ideal salinity
and sweetness | per pc. | 42 |

Ars Italica e Calvisius

Caviar with traditional condiments

30g

Calvisus Tradition Prestige 30g

Transmontanus

525

Ars Italica Oscietra 30g

Gueldenstaedtii

630

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Gluten-free menu available upon request.

Prices are quoted in AED, include 5% VAT and 10% service charge.

Ⓥ Vegetarian Ⓜ Alcohol Ⓜ Homemade Pasta Ⓢ Shellfish Ⓝ Nuts ⓓ Dairy Ⓜ Roberto's Signature Dish

Antipasti

- Ⓥ ⓓ **Melanzana Ieri Oggi e Domani** 75
Oven-baked eggplant with mozzarella, Grana Padano, tomato sauce, basil
- Ⓢ **Roberto's Calamari** 89
Golden fried calamari, prawns, zucchini, mint tartare sauce
tomato dip with a hint of spice
- Ⓢ **Roberto's Calamari Piccolo** 48
Golden fried calamari, prawns, zucchini, mint tartare sauce
tomato dip with a hint of spice
- Ⓥ ⓓ Ⓝ **Fiori di Zucca** 88
Cheese, truffle and sun-dried tomatoes stuffed zucchini flower
baby lettuce
- Ⓥ ⓓ **Burrata con Pomodorini al Forno** 97
Burrata cheese, tomato confit, cherry tomato salad, fresella bread
- Ⓢ ⓓ Ⓢ **Polpo, Cacio Pepe e Carciofi** 108
Slow-cooked roasted octopus, artichoke, cacio e pepe sauce
- ⓐ ⓓ **Eclair di Provola e Manzo, Salsa Verde e Misticanza** 90
Eclair stuffed with Wagyu short ribs, provola cheese, green sauce, crispy salad
- ⓐ ⓓ **Foie Gras, Rabarbaro, Lamponi e Anacardi** 100
Foie gras, rhubarb jam, raspberry, roasted cashew nuts

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Insalate

- Ⓥ ⓓ Ⓝ **Carciofi** 111
Fresh salad of raw artichoke hearts in lemon dressing
pomegranate seeds, Grana Padano shavings
- Ⓥ ⓓ **Quinoa** 82
Quinoa salad with citronette, green apple, cucumber, mint
watermelon, pecorino cheese sauce
- Ⓥ ⓓ **Rucola** 75
Rocket salad with datterini tomatoes, Grana Padano
- Ⓥ Ⓝ **I Quattro Semi** 74
Spinach and kale salad, clementine, gem lettuce, peanuts
sunflower seeds, agave dressing

Zuppe

- Ⓥ **Minestrone Toscano** 68
Tuscan vegetable soup
- Ⓥ ⓓ **Zuppa di Pomodori Organici e Burrata** 61
Organic tomato soup, burrata, basil
- Ⓥ **Zuppa di Lenticchie** 58
Organic lentil soup

Pizza Croccante

- Ⓡ ⓓ **Roberto's Pizza** 137
Crispy dough base topped with beef carpaccio, wild rocket
Grana Padano shavings, black truffle
- Ⓥ ⓓ **Margherita** 79
Pizza with tomatoes, basil, 'fior di latte' mozzarella
- Ⓥ ⓓ **Bianca e Tartufo** 196
White base pizza, tartufina sauce, 'fior di latte' mozzarella
sliced black truffle

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Pasta

- Ⓡ Ⓜ Ⓢ **Fettuccine Roberto's** 197
Homemade fettuccine, Canadian lobster, green asparagus
garlic, cherry tomato sauce
- Ⓣ **Fusilli Cacio e Pepe con Ragù** 126
Fusilli, pecorino cheese sauce, black pepper, beef ragout
- Ⓝ Ⓜ Ⓥ Ⓣ **Tortelli** 109
Ricotta and spinach tortelli, light truffle cream
- Ⓢ **Linguine al Sugo Espresso di Pescato** 162
Linguine, mixed seafood, extra virgin olive oil, parsley, cherry tomato sauce
- Ⓡ Ⓜ Ⓥ Ⓣ **Roberto's Ravioli** 111
Burrata cheese ravioli, fresh datterino tomato sauce, basil
- Ⓝ Ⓜ Ⓥ Ⓣ **Fettuccine al Pesto di Basilico 2.0** 128
Prepared at your table liquid nitrogen basil pesto, homemade fettuccine pasta
- Ⓜ Ⓣ **Pappardelle Colorate al Burro e Salvia, Branzino
Affumicato, Pane Croccante** 115
Homemade colored pappardelle pasta, sage and butter sauce
smoked seabass, crispy bread
- Ⓝ Ⓢ Ⓣ **Calamarata Gamberi Rossi, Pistacchio e Burrata** 158
Calamarata pasta, Sicilian red prawns, pistachio nuts, burrata cream

Risotti

- Ⓣ **Risotto all'Amatriciana** 125
Amatriciana powder, burrata, onion, beef, basil
- Ⓥ Ⓡ Ⓣ **Roberto's Risotto Bosco** 138
Wild forest mushroom risotto, shaved black truffle

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Carni

- ⓓ **Costoletta alla Milanese** 249
Pan-fried breaded Canadian veal chop, rocket salad
cherry tomatoes in balsamic dressing
- ⓓ **Costata di Wagyu sulla Sua Griglia** 295
Wagyu ribeye grade 5, grilled vegetables
- ⓓ **Wagyu con Purée di Patate al Tartufo e Asparagi** 398
Wagyu beef tenderloin, truffle mashed potatoes, asparagus
- ⓓ **Ossobuco Tradizionale con Risotto allo Zafferano** 205
Traditional veal shank, saffron risotto
- ⓓ Ⓝ Ⓡ **Agnello** 190
Grilled Canadian lamb tenderloin, polenta, black truffle
porcini mushrooms, asparagus

Pesci

- ⓓ **Branzino, Mais Dolce al Lime** 185
Grilled sea bass fillet, roasted corn
- ⓓ **Salmone, Finocchi Brasati all'Arancia** 175
Slow-cooked salmon fillet, orange braised baby fennel, celeriac cream
- Ⓝ ⓓ **Merluzzo, Raviolo Croccante, Verdure Acidule e Pomodoro Giallo** 175
Marinated torched black cod, crispy dumpling, sour vegetables
yellow cherry tomatoes

Contorni Caldi

- Ⓥ **Spinaci** 41
Sauteéd baby spinach
- Ⓥ **Asparagi** 41
Sauteéd green asparagus
- Ⓥ **Vegetali alla Griglia** 41
Grilled seasonal vegetables
- Ⓥ **Patate Arrosto** 41
Roasted potatoes
- Ⓥ **Purea di Patate** 33
Mashed potatoes

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