

Friday Vita Brunch

Stay true to our Italian roots at Armani/Deli with a North to South culinary expedition that celebrates the best of the country's coastal communities and fertile valleys with antipasti, fresh seafood, live pasta and risotto stations, and traditional cold cuts.

The brunch packages (3 hours):

The brunch including soft drinks	290 AED
The brunch including selected alcohol drinks	390 AED
The brunch including sparkling grape	490 AED

Secondi piatti *Main course*

Arancino di fregola, ripieno di mozzarella, patate e piselli con salsa al peperone Fregola arancini stuffed with mozzarella, potatoes, green peas and capsicum sauce

Costolette d'agnello alla milanese ,salsa alla menta e finocchi arrosto Breaded Milanese lamb chops, mint sauce and roasted fennel

Taglaita di manzo ai ferri con spinaci al parmigiano e pomodori arrosto Grilled beef tagliata with sauteed spinach, parmesan and roasted tomatoes

Petto di tacchino agli agrumi,broccoli schiacciati e sedano rapa *Turkey breast with citrus sauce, broccoli and celeriac*

Fesa di vitello ai semi di senape con sottaceti e purea di patate Veal top side, Dijon mustard sauce, homemade pickles and mashed potato

Salmone grigliato con crema di zucca arrosto e asparagi Grilled Norwegian salmon with roasted pumpkin sauce and asparagus

Tonno all'aceto balsamico, su letto di pomodori Camona al basilico Tuna steak with balsamic reduction, Camona tomatoes and basil

Grigliata mista di pesce con prezzemolo e aglio, zucchine alla griglia e patate all'aceto

Mix grilled sea food with zucchini, vinegar potatoes,
parsley and garlic sauce

Calamari e gamberi fritti con verdure, Panzanella e polvere di cappero *Fried calamari and shrimp with Panzanella pickles salad and capers powder*



ARMANI / DELI VENEZIA MENU

Starter

Tartara di salmone, maionese di sedano, insalata di frutta e verdura

Salmon tartar, celery mayonnaise, mixed fruit and vegetable salad

Main course

Filetto di manzo alla griglia patate ratte saltate e porri

Grilled beef tenderloin with sautéed ratte potatoes and baby leek

Dessert

Sfera al cioccolato con mousse al mascarpone e parfait al caffe

Chocolate sphere tiramisu, mascarpone mousse and espresso parfait



FIRENZE MENU

Starter

Bresaola con rucola, parmigiano stagionato, carciofi e funghi

Beef bresaola with rocket, aged parmesan cheese, artichoke and mushroom

Middle course

Tortelli di baccala mantecato, salsa di carciofi e pomodori confit

Tortelli of codfish mantecato, artichoke sauce and tomato comfit

Main course

Salmone in crosta di polenta con asparagi e sedano rapa

Polenta crusted salmon with asparagus and celeriac

Dessert

Cassata, ricotta di pecora, marmellata di lampone, cremoso di pistacchio

Cassata cubo, sheep ricotta, raspberry marmelade, pistachio cremoso



MILANO MENU

Starter

Carpaccio di manzo con funghi, spinaci pecorino e tartufo

Beef carpaccio with mushroom, spinach, pecorino cheese and black truffle

Middle course

Risotto allo zafferano con ragu di Ossobuco alla Milanese

Risotto with saffron and veal ossobuco ragout

Main course

Filetto di manzo alla griglia patate ratte saltate e porri

Grilled beef tenderloin with sautéed ratte potatoes and baby leek

Dessert

Piacere di cioccolato, nocciola dacquoise, feuille pralina

Chocolate plaisir, hazelnut daquoise, praline feuilltine



Starter

Burrata Pugliese con indivia, salsa di oliva taggiasca e pomodori

Burrata cheese with endive, taggiasca olives cream and heirloom tomatoes

Middle course

Risotto mantecato ai funghi porcini e tartufo nero

Risotto with porcini mushroom and black truffle

Main course

Ghocchi di ricotta gratinati, salsa di melanzana e scamorza affumicata

Gratin ricotta gnocchi, eggplant sauce and smoked scamorza

Dessert

Piccolo Baba, sciroppo alla vaniglia, fragola profumata al limone, chantilly

Mini Baba, vanilla syrup, lemon scented fresh strawberry, chantilly.



ROMA MENU

Starter

Bresaola con rucola, Parmigiano stagionato e pomodorini

Beef bresaola with rocket, aged parmesan cheese and cherry tomatoes

Main course

Salmone in crosta di polenta con asparagi e sedano rapa

Polenta crusted salmon with asparagus and celeriac

Dessert

Cheese cake al cioccolato bianco e macadamia, perla di caramello, popcorn

White chocolate macademia cheese cake, caramel pearl, popcorn



TORINO MENU

Starter

Burrata Pugliese con indivia, salsa di oliva taggiasca e pomodori

Burrata cheese with endive, taggiasca olive cream and heirloom tomatoes

Main course

Risotto mantecato ai funghi porcini e tartufo nero

Risotto with porcini mushroom and black truffle

Dessert

Creme brulee al timo, frutti di bosco, piccolo macaron

Thyme creme brulee, forest berries, mini macaron



VERONA MENU

Starter

Roasted veal loin with tuna sauce and capers

Burrata cheese with endive, taggiasca olive cream and heirloom tomatoes

Salmon tartare, celery mayonnaise, mixed fruit and vegetable salad

Middle course

Risotto with wild mushroom and black truffle

Beef lasagna with parmesan fondue

Fusilli with seafood and cherry tomatoes

Main course

Grilled chicken breast with citrus, grilled vegetables and mashed potatoes

Polenta crusted salmon with asparagus and celeriac

Slow cooked lamb leg with polenta and sweet potatoes

Dessert

3 Desserts from our Selection



CAPRI MENU

Starter

Burrata cheese with endive, taggiasca olive cream and heirloom tomatoes

Mixed salad with grilled vegetables, sundried tomatoes, goat cheese and balsamic dressing

Selection of Italian cheeses

Main course

Risotto with saffron and asparagus

Ravioli filled with mozzarella and tomato sauce

Penne pasta with porcini mushroom

Dessert

3 Desserts from our Selection



ARMANI / DELI PALERMO MENU

Starter

Selection of Italian cold cuts

Burrata cheese with endive, taggiasca olive cream and heirloom

Mixed salad with grilled vegetables, sundried tomatoes, goat cheese and balsamic dressing

Main course

Risotto with wild mushroom and black truffle

Polenta crusted salmon with asparagus and celeriac

Grilled chicken breast with citrus, grilled vegetables and mashed potatoes

Dessert

3 Desserts from our Selection



PISA MENU

Starter

Bresaola carpaccio with rocket and parmesan cheese

Burrata cheese with endive, taggiasca olive cream and heirloom tomatoes

Grilled octopus and mussels, burrata cream, pumpkin rocket leaves and green olives

Middle course

Ravioli with potato and mint, lamb ragout and pecorino cheese

Risotto mantecato with celery, scalops and sea urchin

Penne pasta with porcini mushroom

Main course

Polenta crusted salmon with asparagus and celeriac

Grilled beef tenderloin with sautéed ratte potatoes and baby leek

Grilled chicken breast with citrus, grilled vegetables and mashed potatoes

Dessert

3 Desserts from our Selection