



MANZONI

Bistro & Bar



“

A way of life!

Alessandro Manzoni, a passionate poet, novelist and road opener, all reflected in one of a kind love story, The Betrothed ("I Promessi Sposi"). He takes you on a journey you will never forget around Milano revealing insights into the meanderings of the human mind to the unwavering strength of love.

Certainly the heart has always something to tell about the future...

With the same passion we carry his name with pride and we say no need to be in Italy to enjoy an authentic meal!

A cosy setting, warm lights, slow cooked meals homemade gnocchi and pasta, cocktails with an Italian twist and specialty coffees coming together as a work of art.

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ANTIPASTI DI MARE

Vitello tonnato 🐟 62
thinly sliced veal with cipriani dressing

Mediterranean style seafood salad 🐟 76
*octopus, prawns, calamari, sea scallops
black mussels, semi dried tomatoes, black olives
celery and citrus dressing*

Calamari fritti 🌾🐟 59
deep fried squid with warm spicy tomato sauce

Octopus carpaccio 🐟 58
*braised octopus, saffron potatoes, basil, arugula
virgin olive oil and saffron cream*

ANTIPASTI DI TERRA

Rosemary & rocksalt focaccia 🌾🍷 30
*traditional focaccia bread topped with extra
virgin oil, rosemary and rocksalt*

Bruschetta 🍷🐟 42
*tomato and basil, shrimps with pesto and
avocado, truffle flavoured wild mushrooms*

Arancini 🌾 40
*fried Sicilian style saffron rice balls, parmesan
meat ragu, green peas*

Italian style green salad 🍷 48
*grilled baby artichoke, fennel, semi dried cherry
tomatoes, olive oil and balsamic vinegar*

Burrata 🍷 68
datterini tomatoes, fresh basil, oregano, olive oil

Baby spinach salad 🍷🌾 56
*sauteed mushrooms, cherry tomatoes, basil
parmesan croutons, avocado, balsamic dressing*

Caprese 🍷🌾 62
mozzarella, heirloom tomatoes and basil

*"Everything you see I owe to pasta." -
Sophia Loren*

ZUPPE

Minestrone 🌾🍷 48
classic Italian vegetable soup

Genovese style seafood soup 🌾🐟 58
*simmered squid, shrimps, mussels, clams
enriched lobster sauce*



CRUDI

Cold cuts platter 68
*salami piccante, beef speck, smoked veal bacon
olives, sundried tomatoes, green olives tapenade
and capers*

Tuna tartar 🌾🐟 75
*diced fresh tuna, avocado, quail egg, salmon roe
and citrus dressing*



DAL NOSTRO CHEF

Wild mushrooms risotto	62
roasted pumpkin, pumpkin seeds and truffle foam	
Risotto di mare	74
carnaroli rice, lobster bisque, prawns black mussels, baby squid, octopus	
Homemade ricotta gnocchi	66
crispy bresaola, mascarpone cheese porcini mushrooms	
Burrata porcini mushroom ravioli	69
tomatoes, garlic, basil and truffle slice	
Lasagna bolognese	72
homemade lasagne with bolognese sauce bechamel and parmesan cheese	
Gragnano paccheri	72
Gragnano paccheri with baked tomato sauce fried eggplant and aged ricotta	

PIZZA TRADIZIONALE

La pizza di Manzoni	70
air dried Italian beef, wild rucola, shaved parmesan, aged balsamic vinegar	
Margherita	56
tomato sauce, mozzarella, fresh basil	
Mozzarella di bufala	62
buffalo mozzarella, datterini tomatoes and homemade basil pesto	
Bianca	72
fresh cream, burrata cheese, sauteed porcini mushrooms, black truffle	
Vegetariana	58
tomato sauce, mozzarella, sauteed mixed vegetables	
Ai quattro formaggi	62
tomato sauce, mozzarella, parmigiano gorgonzola and buffalo ricotta	
Pepperoni	68
tomato sauce, mozzarella, spicy beef salami	
Ai frutti di mare	72
tomato sauce, mozzarella, baby squid, shrimps mussels and clams	



PRIMI
choose your own pasta

Linguine, Spaghetti, Fusilli, Penne Rigatoni, Trofie

SALSA

Pesto	60
basil, garlic, olive oil, parmesan, pine nuts	
Marinara	58
the trademark tomato Italian classic	
Arrabiata	59
spicy tomato sauce, garlic, red chili	
Aglio olio with prawns	67
garlic, olive oil, chili, prawns	
Bolognese	67
ground beef, onion, carrots, celery, tomatoes and fresh herbs	
Veal carbonara	68
parmesan, cream, veal bacon, fresh egg yolk	
Ai frutti di mare	76
baby squid, shrimps, clams, black mussels octopus and cherry tomatoes	

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La cucina di un popolo è la
sola esatta testimonianza della
sua civiltà.
(The cuisine of a country is the
only exact attestation of its
civilization.)

PIATTI PER DUE

Grilled seafood	275
rock lobster, calamari, prawns, sea scallops, octopus, black mussels, New Zealand mussels buttered baby potatoes chimichurri sauce	
Veal Ribs	195
slow braised veal ribs with saffron risotto and gremolata	





Spaghetti ala Carbonara

Ingredients

- 120g spaghetti
- 2 eggs
- 1 pinch black pepper
- 2 pinches salt
- 40g Pecorino Romano
- 50ml single cream, optional
- 3 ml extra-virgin olive oil
- 3 slices Veal Bacon

Method

Boil the spaghetti in salted water until it is al dente. Drain and set aside.

Beat the eggs. Add the black pepper and cheese to the beaten eggs. Set aside. Add the cream to this mixture, if desired, for a creamier dish.

Put the oil in a saucepan with the veal bacon, and saute for 5 minutes. Add the spaghetti into the pan and saute for another 3 minutes.

Turn off the flame and add the egg and cheese mixture to the pasta and mix.

Serve with additional Pecorino Romano on top.

15 mins cooking - 380 Cal



SECONDI

Rosemary braised lamb shank	138
<i>mascarpone polenta, roasted asparagus and baby carrots</i>	
Milanese style veal cutlet 🌾	175
<i>rocket leaves, warm arrabiata baby potatoes</i>	
Braised seabass 🐟	145
<i>cherry tomatoes, capers, black olives, baby spinach</i>	
Galletto alla diavola	98
<i>lemon spicy marinated baby chicken, thyme roasted new potatoes, cherry tomatoes and broccoli</i>	
Beef tenderloin (250 gm)	165
Rib eye (300 gm)	175
<i>served with truffle mashed potato, grilled vegetables</i>	
<i>porcini mushroom or black pepper sauce</i>	



CONTORNI

Steak fries	
Steamed asparagus	
Truffled mashed potato	
Grilled vegetables	
Green salad	
Creamy spinach	
Polenta	
	<i>1 side dish for AED 25</i>
	<i>2 side dishes for AED 45</i>
	<i>3 side dishes for AED 65</i>

BAMBINI MENU

Spaghetti bolognese 🌾	48
<i>spaghetti with slow braised beef and veal in tomato sauce</i>	
Spaghetti alfredo 🌾	48
<i>spaghetti with white creamy sauce and chicken</i>	
Mini margherita pizza 🌾🍷	45
<i>mozzarella, fresh basil, tomato sauce</i>	
Crispy chicken nuggets 🌾	48
<i>crispy chicken nuggets, stake fries</i>	
Mini burger 🌾	49
<i>mini patty stuffed with tomato, lettuce, cheese served with french fries and salad</i>	



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*La cucina piccola fa la casa grande.
-Italian proverb
(A small kitchen makes the house big)*

”

FORMAGGI cheese platter

A selection of fine cheese 65

Parmesan
Pecorino
Asiago
Brie
Gorgonzola



I NOSTRI DOLCI

- Tiramisu 

mascarpone mouse, toasted sponge, espresso and cocoa dust

40
- Flan caldo 

white and dark chocolate soft centre cake with vanilla ice cream

42
- Panna cotta

traditional panna cotta with forest berries

39
- Creme brulee al limone 

lemon flavoured creme brulee, almond crumble

38
- Gelati (3 scoops)

vanilla, chocolate, strawberry

36
- Assorted homemade desserts platter for 2

72



CAFE ITALIANO DI MANZONI

- Doppio al amaretto

coffee, lazzaroni amaretto, whipped cream and almonds

36
- Il dolce caffè

coffee, smirnoff vanilla, chocolate and vanilla syrup, milk, whipped cream

34
- Machiatto al liquore

coffee, courvoisier, coffee liqueur, whipped cream, orange peel

39
- Piccole dolcezze con caffè

any coffee with a selection of mini desserts

42





MANZONI

Bistro & Bar

HANDCRAFTED COCKTAILS

Manzoni in JLT	62
<i>secret syrup, gordon's, sweet vermouth, lemon juice</i>	
Vanilla fashioned	60
<i>jim beam, galliano, homemade spiced syrup, orange peel</i>	
Milano spritz	68
<i>aperol, sparkling wine, soda, angostura orange and sugar syrup</i>	
Ciao negroni	60
<i>gordon's, sweet vermouth, campari, domaine de provence absinthe</i>	
Il paradiso	64
<i>martini bianco, pierlant, passion fruit puree, apple juice homemade vanilla syrup</i>	
L'altro martini	64
<i>cpt. morgan spiced, coffee liqueur, frangelico, cream and cocoa powder</i>	
Limonjito	68
<i>cpt.morgan white, limoncello, pierlant, lime wedges with brown sugar and mint</i>	
Fragolino	60
<i>smirnoff, pierlant, strawberry puree, lemon juice</i>	

CHAMPAGNE



Laurent Perrier brut NV	150	750
<i>pale golden hue, fine and persistant bubbles, crisp and fresh finish</i>		
Moet et Chandon brut imperial	925	
<i>subtle suggestion of flowers, vanilla, grapefruit, bread with light and delicate champagne</i>		
Dom Perignon	2,800	
<i>aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers</i>		

SPARKLING

Pierlant brut NV	50	240
<i>Charente, France a pale yellow with amber hue, rich, harmonious, balanced and very elegant taste</i>		
Scavi & Ray prosecco	62	290
<i>Veneto, Italy a fresh and delicate fruity aroma with a lively sparkle golden colour and dry finish</i>		

MANZONI IN JLT



“

An infusion of Italian spirits with Asian spices..... shaken not stirred. Reminds you of summer and smell of the fields burned by heat with wild flowers.

”

MOCKTAILS

Montecristo	46
<i>strawberry, lemon, cranberry juice, soda</i>	
Dr feel good	44
<i>strawberry puree, fresh pineapple juice, vanilla syrup with sweet and sour mix</i>	
Be zen	46
<i>fresh banana, strawberry, mango puree and apple juice</i>	
Pullman attitude	40
<i>mint, barley water, sweet and sour mix</i>	

BEERS

Draught beer	47
Bottled beer	43
<i>peroni, stella artois, corona, heineken, hoegaarden</i>	

MONTECRISTO



ROSE WINE

150ml 250ml

44 70 210

Antares rose
Central Valley, Chile
a lively pink colour, with strawberries and raspberries on the nose, fresh and silky on the palate

Henri Fabre Cuvée Serpolet
Cotes De Provence, France
salmon pink colour, bright red fruit notes on the nose and delicately fruity on the palate, with hints of thyme in the aromas

WHITE WINE

46 75 220

Italia pinot grigio
Pavia, Italy
fresh floral aromas and a brilliant citrusy lemony palate with a refreshing acidity

Araldica Gavi, la Luciana
Piemont, Italy
crisp and lightly aromatic dry wine from the local Cortese grape

Garganega pinot grigio
Venezia, Italy
crisp apple and melon fruit aromas with a creamy texture and a hint of toasted nuts

Folonari soave
Veneto, Italy
soft with light citrus aromas, mild almond flavours with crisp and dry finish

Bio Bio chardonnay IGT
Italy
aromas of flowers and ripe peaches with a velvety taste refreshing and easy

Hardy’s the Riddle chardonnay
South Eastern, Australia
soft creamy texture with limey flavours and subtle oak overtones

Carmen sauvignon blanc
Central Valley, Chile
intense and lingering bouquet of green pepper with asparagus and a fine combination of lime and pink grapefruit

La Chablisienne Bourgogne chardonnay
Chablis, France
balanced wine with minty freshness and white flowers notes of citrus and spearmint and a mineral side that stands out

RED WINE

150ml 250ml

46 75 220

Italia primitivo
Puglia, Italy
deep colour, rich and concentrated with flavours of cherry, clove and blackberry

Araldica Piemonte barbera
Piemont, Italy
aromas of ripe raspberries and plums on the nose; medium-bodied wine with soft tannins, an abundance of tangy red cherry and plum fruits with a savoury spiciness

Bardolino folonari
Veneto, Italy
pale ruby red colour, fresh and fruity bouquet with hints of wild cherries and violets. Light and refreshing taste

Nero d’avola, da Luca
Sicily, Italy
flavours of spicy cherry fruit and hints of violet on the nose, rich dark fruits aromas

Valle Reale 'Lupi Reali' Montepulciano d'Abruzzo
Abruzzo, Italy
a well balanced typical red from Abruzzo with bright red berry fruit with some spicy notes

Chianti Vernaiolo
Tuscany, Italy
a fresh, balanced and full bodied wine, with aromas of ripe red fruits

Hardys the Riddle cabernet/merlot
South Eastern, Australia
scrummy ripe fruit and a purply colour, medium body and balanced blackcurrant and cherry flavour

Carmen cabernet sauvignon
Central Valley, Chile
red fruit flavours, with soft, mature tannins and medium body. Aromas of strawberry, blackcurrant and mulberry

Rigal the original malbec
Cahors, South-west France
aromas of red fruits and spices, it is well balanced and pleasant wine with a touch of vanilla

“

“Accept what life offers you and try to drink from every cup. All wines should be tasted; some should only be sipped, but with others, drink the whole bottle.”
— Paulo Coelho

”

• Our standard measure for spirits is 30ml and for wine by the glass 150ml and 250ml for a large glass



SPIRITS

APERITIFS
AND DIGESTIVES

Martini Bianco, Martini Rosso, Campari
Jagermeister

30ml



42 850
46 950

W h i s k y

Johnny Walker Red Label, Jim Beam
Johnny Walker Black Label, Chivas 12
Johnny Walker Gold Label
Jack Daniel's
Jameson
Jura 10 years
Glenfiddich 12



42 850
58 1,200
89 1,800
49 950
54 1,100
59 1,400
64 1,700

V o d k a

Smirnoff
Absolut Blue
Grey Goose

42 850
58 1,200
89 1,800

R u m

Captain Morgan White, Spiced Gold
and Black, Bacardi Carta Blanca

42 850

G i n

Gordons
Hendrick's, Tanqueray 10

42 850
59 1,200

T e q u i l a

Jose Cuervo Gold, Silver
Don Julio

44 900
75 1,500

L i q u o r s

Lazzaroni Amaretto, Limoncello,
Bailey's

44 850
48 880

E a u d e V i e

Grappa Nonino, Vendemmia
Alexander Platinum Grappa di Amarone
Grappa Nonino Monovitigno lo Chardonnay

46 900
44 900
52 980

C O G N A C

30ml



Courvoisier VS 55 980
Remy Martin VSOP 70 1,500
Remy Martin XO 195 3,900

S O F T B E V E R A G E S

Pepsi, Diet Pepsi, 7UP, 7UP free, Mirinda 22
Everness Ginger Ale, Everness Soda
Energy drink 40
Freshly squeezed juices 28
Emirates, 0.5 liter 18
Emirates, 1.5 liter 25
Aqua Morelli, still or sparkling, 0.25 liter 18
Aqua Morelli, still or sparkling, 0.75 liter 29

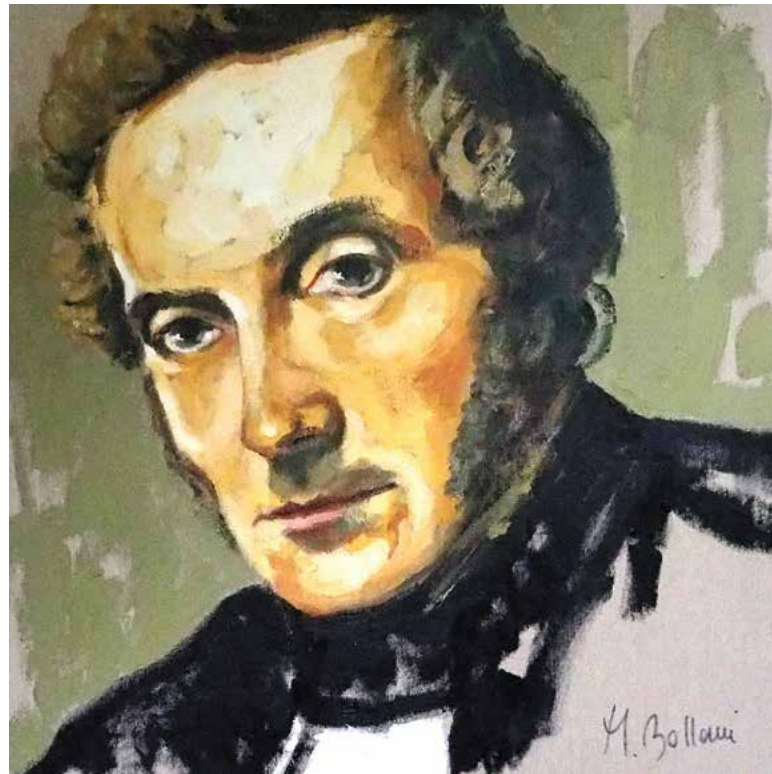
C O F F E E A N D T E A

Americano, Double Espresso, Turkish Coffee 23
Cappucino, Cafe Late, Tea Selection 25

F R A G O L I N O



Alessandro Manzoni



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