

A La Carte Menu









CICCHETTI

- Arancini della foresta**    80 AED
Mushroom stuffed Arancini in Arrabbiata sauce
- La Bruschetta**     70 AED
Crunchy Focaccia bread with cherry tomatoes, seasoned with Parmesan cheese and black olives
- Bruschetta ai funghi & bocconcini**    80 AED
Sautéed mushrooms with herbs, slow cooked garlic and tomato Focaccia

ANTIPASTI E INSALATE






- Frittura mista**     120 AED
Crispy fried shrimps and calamari, accompanied by green and yellow zucchini with tartare sauce
- Padella di calamaretti al profumo di arance**    115 AED
Baby Squid Sautéed in orange olive oil, lemon, salad of white beans and cherry tomatoes
- Burrata di Capri**      95 AED
Burrata, selection of heirloom tomatoes, basil, toasted pine nuts, rocket leaves, seasoned with Extra Virgin Olive oil D.O.P. and Aceto Balsamico di Modena
- Insalata fresca del giardino**     75 AED
Endive, baby gem, kale and beetroot in composition with roasted peppers, toasted hazelnut, crispy quinoa, and roasted plum vinaigrette

ZUPPE

- Zuppa di pesce e frutti di mare**      95 AED
Seafood consommé with prawns, clams, sea bass, mussels and saffron
- Vellutata di funghi**    70 AED
Creamy mushroom soup with Parmesan cheese, croutons and micro herbs

PIZZA

- All Our Pizzas Prepared Using Signature Pizza Dough Fermented for 48 Hours and San Marzano Italian Tomato Sauce
- Pizza Margherita**    75 AED
Topped with basil, tomato sauce and Buffalo Mozzarella
- Pizza ai funghi**    95 AED
Mixed mushrooms with tomato sauce and Buffalo Mozzarella
- Pizza ai frutti di mare**    115 AED
Shrimps, calamari, mussels with tomato sauce and Buffalo Mozzarella
- Pizza Quattro formaggi**    85 AED
Taleggio, Gorgonzola, Mozzarella, Parmigiano Reggiano and tomato sauce

- Pizza Burrata e Tartufo nero**    135 AED
Burrata, truffle oil, sliced black truffle and tomato sauce
- Pizza Pepperoni**   99 AED
Topped with tomato sauce, Buffalo Mozzarella and sliced beef pepperoni



PASTA

- Casarecce ai broccoli e pesto Genovese**      95 AED
Casarecce pasta with pesto Genovese, sautéed broccoli, topped with pine nuts
- Spaghetti con le polpette**    110 AED
Spaghetti with meatballs in tomato sauce and Parmigiano Reggiano
- Ravioli di gamberi**    140 AED
Stuffed Ravioli with shrimp, accompanied by lemon Mascarpone sauce
- Tagliatelle alla Carbonara**   90 AED
Tagliatelle pasta with beef bacon, egg yolk, black pepper and Pecorino Romano cheese
- Linguine all'Astice**     175 AED
Linguine pasta with Canadian lobster, cherry tomatoes, black olives, basil and Parmigiano Reggiano
- Lasagna con ragù di manzo e fontina**   140 AED
Lasagna with minced beef ragout, Bechamel sauce, gratinated with Fontina and Parmesan cheese
- Gnocchi alla Sorrentina**    95 AED
Potato gnocchi with tomato sauce, basil, olive oil and Parmesan cheese
- Rigatoni Cacio e Pepe**    95 AED
Rigatoni pasta with crushed black pepper and Pecorino cheese

RISOTTO

- All Our Dishes using only aged Acquarello Rice
- Risotto ai Frutti di Mare**     165 AED
Seafood and saffron Risotto served with scallops, mussels, shrimps, squids with seafood stock
- Risotto ai Funghi**     130 AED
Acquarello Risotto with creamy mushroom sauce, with dry Porcini and Morels, and fresh sautéed mushrooms
- Risotto alla Milanese**    195 AED
Saffron Acquarello Risotto with slow cooked Ossobuco in veal jus (Suggested for 2)

SECONDI DI PESCE

- Branzino alla griglia e peperonata**   165 AED
Mediterranean Seabass with peppers, fennel, black olives, tomato confit, accompanied by green olives sauce

SECONDI DI CARNE

- Pollo alla Cacciatora**    149 AED
Corn fed chicken in rich vegetable stew of black olives, mushrooms, peppers and chopped chives
- La Divina Cotoletta Milanese**   260 AED
Veal chop, bread crumbs and fine herbs, served with arugula salad and sautéed rosemary potatoes (Suggested for 2)
- Bistecca alla Fiorentina**    850 AED
Porterhouse steak 1.5kg, accompanied by two side dishes of your choice (Suggested for 2)

CONTORNI

- Funghi trifolati**    35 AED
Mixed sauteed mushrooms with chopped parsley
- Patate**   35 AED
Roasted potatoes with rosemary
- Asparagi grigliati al tartufo e Parmiggiano**   55 AED
Grilled green asparagus with truffle oil and grated Parmigiano Reggiano
- Spinaci con crema d'aglio**    45 AED
Creamed spinach with soft garlic cream
- Insalate verde**   35 AED
Mixed green leaves with cherry tomatoes and balsamic dressing

DOLCI

- Tiramisù**    59 AED
Coffee-flavored Italian dessert with Mascarpone cream
- Torta Tenerina**    55 AED
Flourless chocolate cake
- Torta al Limone**   55 AED
Classic lemon tart
- Cannoli Siciliani (3 pieces)**    65 AED
Crunchy dough tube, filled with Ricotta, chocolate chips and Pistachio
- Bomboloni Veneziani (3 pieces)**    65 AED
Fried brioche, filled with pastry cream
- Gelati e sorbetti (3 scoops)**   54 AED
Choice of: Vanilla, Bitter Chocolate, Pistacchio, Strawberry, Lemon sorbet
- Insalata di frutta**  45 AED
Combination of seasonal fruits