



Antipasti Appetisers

(V) Insalata alla Caprese
**(V) Buffalo mozzarella and fresh tomato with basil and
Extra virgin olive oil**

Fritto misto di mare
**Crispy prawns, scallops, calamari, asparagus
Zucchini and tartar sauce**

Carpaccio di manzo (Wagyu), scaglie di
Parmigiano, rucetta di campo
Wagyu beef tenderloin Carpaccio, Parmesan shavings, rocket leaves

Piatto principale Main Dishes

Fettuccini ai gamberi e asparagi, pomodori e basilica fresco
Homemade fettuccine, served with garlic prawn, asparagus, tomato and fresh basil

Branzino in padella con spinaci saltati e pomodori arrosto
Pan sea bass with sautéed spinach and roasted Roma tomato

Scaloppa di vitello alla Milanese, patate al rosmarino, rucola e pomodorini
**Bread crumbed veal 'Scaloppini' Milanese style, rosemary potatoes,
rucola and cherry tomato**

Dolce Desserts

Panna cotta alla vaniglia e frutti de bosco
Vanilla panna cotta and seasonal berry salad

Tiramisu'
Traditional Italian cheese cake

(N) Tortino Valrhona fondente, gelato alla vaniglia,
crema di pistacchio
(N) Valrhona chocolaté fondant, vanilla ice cream, pistachio sauce

*(A) Contains Alcohol, (N) Contains Nuts (V) Vegetarian, PORK, O – Suitable for Diabetic
Gluten Free items are available upon request*

All prices are in U.A.E Dirham's and inclusive of 10% Municipality fees and 10% service charge
