

BENVENUTO A CUCINA

ANTIPASTI

	Share	Single
Burrata di Andria (V) (D) Burrata cheese, fresh oregano, tomatoes from the market	120	75
Zucca e Caprino (D) (V) Roasted pumpkin carpaccio, goat cheese, pumpkin seed, balsamic	85	45
Carpaccio di Polpo Octopus carpaccio, potato, capers, tomato, olives, parsley, lemon dressing	125	
Carpaccio di Manzo (D) (R) Thinly sliced wagyu beef, garden lettuce, parmesan, honey dressing, black truffles	115	
Frisella di grano duro e Polipetti (G) Baby octopus, tomato sauce, capers, anchovies olive oil, garlic on crisp bread	70	50
Tagliere del Macellaio (P) (G) Butcher pork board	90	65

ZUPPA

	Share	Single
La Jota Friulana (P) (G) White cabbage, beans, potatoes, pork, pasta topped with pecorino		50
Zuppa di Crostacei (R) (S) Shellfish soup, langoustine, prawns, mussels, tomatoes, parsley		75

PIZZA FRITTA AL FORNO

	Share	Single
Bufalina (D) (G) Fresh buffalo mozzarella cheese, tomato, basil, olive oil, parmesan	80	
Al Tartufo (D) (V) (G) Fresh ricotta cheese, spinach, shaved truffle, parmesan, tomato powder	90	
Nduja e Provola (P) (G) (D) Spicy pork nduja, provola cheese, parmesan, black olives powder	85	
Caponata (V) (G) (D) Eggplant, capsicum, tomato, zucchini, pine nuts, raisins, red vinegar, mozzarella	75	
Salsiccia e patate (P) (G) (D) Pork sausage, potatoes, mozzarella, lemon balm, pork jus, parmesan	85	

INSALATE

	Share	Single
Insalata di Tonno Baby gem lettuce, ventresca tuna, vegetables, white wine vinegar, olive oil	75	45
Peperoni Panzanella (V) (G) Grilled marinated capsicum, garlic, olive oil, mint leaves, rustic bread	70	40
Insalata di radicchio con pere (D) (N) Red radicchio lettuce, pear, gorgonzola, walnuts, aged balsamic, olive oil	70	40

(D) Dairy, (V) Vegetarian, (P) Pork, (N) Nuts, (A) Alcohol, (R) Raw, (VG) Vegan,
(G) Gluten, (S) Shellfish, (E) Eggs, (SO) Soy, (PN) Peanuts, (F) Fish

Consumption of raw, rare or medium cooked seafood or meat may increase the risk of foodborne illness.
All items listed are priced in United Arab Emirates Dirham (AED), and are inclusive of Government Fees, Taxes and Service Charge.

**Condividere il cibo non significa solo mangiare, il cibo ci unisce, da un senso di appartenenza e crea connessioni che rimangono per sempre!
Condividere il cibo soddisfa l'anima.**

Sharing food is more than eating, it unites us, provides a sense of belonging and creates lasting connections.
Sharing food feeds the soul!

SECONDI

	Share	Single
Spadellata di Pesce (D) (A) (G) (S) Mazzancolle prawns, mussels, sea bream, ricotta, toasted focaccia bread	210	140
Veal Milanese (G) (E) Breaded cutlet, rocket leaves, plum tomatoes	230	
Costolette d'Agnello (N) Lamb rack, crushed tomatoes, mustard, vegetable caponata, pine nuts, basil leaves	220	140
Orata all' Cartoccio Sea bream fillet, potato puree, chopped capers, olives, parsley	190	
Salsiccia e Spinaci (P) (G) Pork sausage, sautéed spinach, garlic, red chilli, bread crumbs	210	140
Brasato Lento di Capra (D) Slow braised goat, baked agria potatoes	170	90
Tomahawk 1.3kg (D) Table melted Italian butter, 3 side dishes	780	
Pollo alla griglia (D) Crispy whole baby chicken, potatoes, portobello mushrooms	160	
Porchetta (P) (D) Slow cooked pork belly, herbs, roasted potatoes, provola cheese, pork jus	210	130
Melanzana frita (G) (D) (V) (E) Fried eggplant, bread crumbs tomato, mozzarella, parmesan, basil	90	
Branzino al sale 1kg (E) Salt crusted baked seabass, lemon slices, herbs	400	

CONTORNI

	Share	Single
Broccoli (V) Baby broccoli	30	
Patate Arrosto (V) Roasted agria potatoes with sea salt	20	
Asparagi gligliati con tartufo (V) Grilled asparagus, black truffle	30	