

AL FRESCO



Italian Trattoria

Since opening our doors in 1994, Al Fresco has embraced the warmth and convivial spirit of a traditional trattoria—a cozy Italian eatery where friends and family gather to share simple, heartwarming dishes made with fresh ingredients and time-honored recipes. Rooted in the belief that good food should be honest and heartfelt, we've combined Italy's rich culinary heritage with a modern, contemporary twist.

Our dedicated team is proud to bring authentic flavors to your plate, celebrating the essence of Italian cooking through vibrant produce, artisanal ingredients, and unrelenting passion. We invite you to experience this genuine taste of Italy.

Buon appetito!



ANTIPASTI

Polpette Gratinate con Burrata 🧀 🌿

Baked meatballs, burrata, garlic bread

85

Ciabatta con Tapenade, Bresaola e Fichi 🧀 🌿

Ciabatta, olive tapenade, bresaola, figs, arugula

75

Bruschetta alla Genovese 🌿 🥄 🍷

Flatbread, cherry tomatoes, garlic, basil pesto

47

Add Burrata 🧀

20



Polpette Gratinate con Burrata

🧀 Dairy 🌿 Vegetarian 🥄 Nuts 🥄 Sesame 🌿 Soy 🌿 Gluten 🐠 Seafood 🥚 Egg 🐷 Pork

All prices are in AED and inclusive of 10% service charge, 7% municipality fee and 5% VAT.

It is our priority to ensure your health and safety. If there are any food allergies or sensitivities, please notify a member of our team. We will do our best to accommodate your dietary requirements.

INSALATE

Insalata Caprese 🥗🌿🍷	79
Vine tomatoes, mozzarella, basil, balsamic glaze	
Insalata al Fresco 🥗🥒🍷	59
Mixed greens, tomatoes, cucumber, candied walnuts, ginger-lemon dressing	
Panzanella Toscana Rustica 🥗🌿🍷	60
Tomatoes, cucumber, red onion, focaccia, basil vinaigrette	
Insalata di Quinoa Al Fresco 🥗🌿🍷	69
Quinoa, avocado, butternut squash, cranberries, taleggio, honey mustard dressing	
Antipasti Misti 🥗🥖🌿	85
Cured meats, Italian cheeses, dips, crostini	
Prosciutto di Parma con Melone e Grissini 🥗🥖🌿🐷 PORK	86
Parma ham, melon, arugula, grissini	
Rucola e Bresaola 🥗🌿	75
Arugula, bresaola, Parmesan, cherry tomatoes, lemon vinaigrette	
Carpaccio di Manzo con Rucola e Scaglie di Grana Padano 🥗🥖🌿	69
Shaved Angus beef, caper berries, arugula, pickled mushrooms, Parmesan	
Insalata di Mare Agrumata 🥗🦐🐟🌿	80
Calamari, shrimp, salmon, citrus segments, fennel, vinaigrette	



Antipasti Misti

ZUPPE

Zuppa di Pesce 🐟🦐🌿🍷	55
Fish, shellfish, herbs, tomato broth	
Minestrone di Verdure 🥗🌿🍷	40
Vegetables, thick tomato broth, aromatic herbs	



Zuppa di Pesce

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PASTE

Penne con Salsa Cremosa ai Funghi 🥛 🌿 🍄 🥚	86
Creamy mushroom sauce, choice of chicken, turkey bacon or shrimp	
Spaghetti Cacio e Pepe 🥛 🌿 🍄 🐷 PORK	95
Cheese and black pepper sauce, pancetta, Pecorino	
Linguine con Gamberi e Limone 🥛 🌿 🍄 🥚	125
Shrimp, garlic-chili oil, lemon zest, fennel, parsley	
Pappardelle al Ragù di Guancia di Manzo 🥛 🌿 🍄 🥚	95
Slow-cooked beef cheek ragù, tomato, flat pappardelle	

Specialità alla Carbonara 🥛 🌿 🍄 🐷 PORK
Authentic recipe with egg, Pancetta, Pecorino and black pepper

- Spaghetti 95
- Ravioli 100
- Penne 95

Farfalle al Pesto di Pistacchio e Confit d'Anatra 🥛 🌿 🍄 🥚	115
Pistachio pesto, pumpkin ribbons, duck confit, Pecorino	
Ravioli di Burrata con Salsa al Burro Nocciola e Pecorino 🥛 🌿 🍄 🥚 🌱	90
Homemade burrata-pea ravioli, butter sauce, Parmesan potato gnocchi, spicy tomato sauce, burrata, basil	



Pappardelle al Ragù di Guancia di Manzo

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PASTE VEGETARIANE

- Fettuccine Primavera Mediterranea** 🌱 🥜 🥥 🍌 80
Cherry tomatoes, zucchini, artichokes, lemon-basil pesto, olives, pine nuts, Pecorino
- La Nostra Famosa Lasagna** 🌱 🥜 🥥 🍌 75
Layered pasta, ricotta sauce, Mediterranean ragù
- Tagliatelle Bolognese Vegane** 🌱 🍌 80
Plant-based tagliatelle, vegan Bolognese sauce

RISOTTI & GNOCCHI

- Risotto ai Funghi Profumato al Tartufo** 🌱 🍌 🍌 105
Mushrooms, truffle oil, creamy Arborio rice
- Risotto al Nero di Seppia con Gamberi** 🌱 🍌 🍌 93
Black ink risotto, shrimp
- Risotto con Aragosta e Scaglie di Finocchio** 🌱 🍌 🍌 155
Lobster, fennel, mascarpone
- Gnocchi alla Sorrentina** 🌱 🍌 🍌 80
Potato gnocchi, spicy tomato sauce, burrata, basil



Risotto con Aragosta e Scaglie di Finocchio

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PIZZE

Margherita 🍷 🌿	60
Tomato sauce, mozzarella	
Mercato Contadino 🍷 🌿	75
White base, ricotta, roasted vegetables, balsamic reduction	
Pesto Primavera 🍷 🌿 🥄	65
Pesto, cherry tomatoes, artichokes, roasted peppers, basil	
Genovese 🍷 🌿 🥄	85
Burrata, ricotta, pesto, arugula, Parmesan	
Quattro Formaggi 🍷 🌿	75
Mozzarella, gorgonzola, taleggio, Parmesan	
Funghi Freschi 🍷 🌿	67
Tomato sauce, mozzarella, mixed mushrooms	
Capricciosa 🍷 🌿	75
Tomato, mozzarella, mushroom, artichoke, olives, turkey ham	
Diavola Piccante 🍷 🌿 🐷 PORK	80
Tomato sauce, spicy salami, chili flakes, mozzarella	
Lipari 🍷 🌿	90
Tomato sauce, burrata, smoked turkey, beef chorizo, Parmesan, artichoke, mushrooms, olives	
Pizza al Salmone Affumicato 🍷 🌿 🐟	85
Cream cheese, smoked salmon, capers, red onion, dill	
Frutti di Mare 🍷 🌿 🐟	105
Tomato sauce, mozzarella, mixed seafood, parsley, chili	
Pizza Hercules Al Fresco 🍷 🌿 🥄	98
Mozzarella, mushroom sauce, cheddar, gorgonzola, Angus beef, broccoli, corn, onion	
Pizza Tartufo e Funghi 🍷 🌿	98
Mozzarella, porcini mushrooms, truffle sauce, semi-dried tomatoes, arugula, Parmesan, pecorino, fresh truffle	



Genovese

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SECONDI

Ossobuco alla Milanese 🍷 🌿	155
Veal shank, saffron risotto, pecorino gremolata	
Cotoletta alla Milanese 🍷 🌿 🥚	155
Breaded veal cutlet, spaghetti pomodoro, arugula, balsamic reduction	
Agnello alla Griglia 🍷 🌿	155
Grilled lamb chops, rosemary sauce, pea purée, farro risotto	
Petto di Pollo 🍷 🌿	95
Burrata stuffed chicken breast, mashed potatoes, vegetables, sage sauce	
Filletto di Manzo con Purea di Zucca e Salsa al Tartufo (220g)	210
Beef fillet, asparagus, butternut squash, truffle sauce	
Rib Eye di Manzo ai Suoi Aromi con Purea di Patate	255
USDA rib eye, herbs, mashed potatoes, cherry tomatoes	
Salmone al Pesto 🐟 🥒 🍷 🌿	130
Pesto-crusted salmon, eggplant compote, cherry tomatoes, mascarpone	
Filletto di Branzino 🐟 🍷 🌿	165
Seabass fillet, ginger-infused mashed potatoes	



Filletto di Manzo



Agnello alla Griglia

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Cheesecake di Ricotta

DOLCI

Tiramisù Mama Mia 🍷 🌿 🥚 🍪	45
Mascarpone cream, espresso, ladyfinger biscuits	
Selezione di Gelati e Sorbetti	15
Ask us for today's selection of ice creams and sorbets	per scoop
Amaretto Affogato 🍷 🌿 🥚	45
Vanilla gelato, hot espresso, amaretto	
Torta di Mele con Gelato alla Ricotta 🍷 🌿 🥚	45
Apple pudding, ricotta ice cream	
Panna Cotta al Cioccolato e Nocciole 🍷 🌿 🥚	45
Chocolate panna cotta, hazelnuts	
Cheesecake di Ricotta 🍷 🌿 🥚	45
Ricotta cheesecake, berry compote	

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NON-ALCOHOLIC BEVERAGES

MOCKTAILS

Fresh Lemon-Mint	40
Virgin Piña Colada	40
Virgin Mojito	40
Virgin Daiquiri	40

FRESH JUICES

Carrot and Ginger	35
Orange	35
Pineapple	35
Watermelon	35
Healthy Combination Spinach, cucumber, lime, pineapple, and green apple	45

SOFT DRINKS

Coca-Cola, Fanta, Sprite, Tonic, Ginger Ale	28
Red Bull	40
Soda / Tonic Water	28
Acqua Panna Still Water 500/1000ml	25/35
San Pellegrino Sparkling 500/1000ml	25/35

HOT DRINKS

Selection of Hot Tea	28
Espresso	22
Macchiato	25
Café Americano	25
Cappuccino / Café Latte	29
Café Mocha	32
Decaf Coffee	25
Hot Chocolate	28
Extra shot of espresso	6



ALCOHOLIC BEVERAGES

COCKTAILS

Aperol Spritz	70
Sparkling wine, Aperol, soda	
Angelo Azzurro	70
Vodka, triple sec, blue curacao	
Bellini	65
Prosecco, peach schnapps	
Campari Spritz	70
Sparkling wine, Campari, soda	
Espresso Martini	60
Vodka, Kahlua, Espresso	
Negroni	65
Gin, sweet vermouth, Campari	

DRAUGHT BEER

Birra Moretti	60
Heineken	58

BOTTLED BEER

Amstel Light	45
Birra Moretti	45
Budweiser	45
Corona	50
Heineken	45

GIN

Bombay Sapphire	43
Hendrick's	56
Tanqueray	45

WHISKY

Chivas Regal 12	58
Chivas Regal 18	108
Glenfiddich 12	62
Glenmorangie 18	165
Johnnie Walker Black Label	58
Johnnie Walker Blue Label	180
Macallan 12	78
Macallan 18	188

RUM

Bacardi Superior	43
Bacardi 8	60
Ron Zacapa XO	115

BRANDY/COGNAC

Hennessy VS	65
Hennessy VSOP	85
Hennessy XO	195
Remy Martin XO	165

LIQUEURS

Aperol	50
Campari	50
Frangelico	56
Jägermeister	48
Limoncello	56
Martini Extra Dry	50
Martini Rosato	50

WINES



SPARKLING

Da Luca, Prosecco
Conte Fosco Cuvee Brut

75 325
60 280

CHAMPAGNE

Mercier Brut
Laurent Perrier Brut NV
Laurent Perrier Grand Siecle NV

995
1200
2100

WHITE WINES

Folonari Soave | Garganega | Italy
Frontera | Chardonnay | Chile
Frontera | Sauvignon Blanc | Chile
Arcadian | Pinot Grigio | California
Chateau Kefraya | Chardonnay | Lebanon
Golan Heights Gamla | Sauvignon Blanc | Israel
Rio De Los Pajaros | Torrontes | Argentina
Peter Lehmann | Chardonnay | Australia
Hugel & Fils | Riesling | France
Pouilly-Fume 'Les Ombelles' | Sauvignon Blanc | France
Hugel & Fils | Gewurztraminer | France

55 245
47 220
47 220
60 280
350
550
675
875
895
1050
1150

RED WINES

Vinuva | Primitivo | Italy
Frontera | Cabernet Sauvignon | Chile
Arcadian | Shiraz | California
J Moreau & Fils | Pinot Noir | France
Emotivo DOC | Montepulciano | Italy
Chateau Kefraya | Rouge | Lebanon
Rufino DOCG | Chianti | Italy
Castello di Albola | Chianti Classico | Italy
Jean Pierre Moueix | Merlot, Cabernet Franc | France
Cape Mentelle | Shiraz | Australia
Chateau Cantemerle Haut-Médoc Bordeaux | France
Louis Jadot Gevrey-Chambertin | Pinot Noir | France

55 245
47 220
60 280
70 325
275
350
395
495
795
895
1250
1495

ROSÉ WINES

Frontera Rosé | Chile
Colombelle Rosé | France
Vielle Tour La Rose | France

47 220
55 245
575

