

IL BORRO
TUSCAN BISTRO
— —
DUBAI

SUMMER SET MENU
AED 395

*“I want to share our Tuscan traditions
and way of life with the world”*

Ferruccio Ferragamo



 @tuscanbistrodubai

ANTIPASTI

starters

Burrata di Andria (V)(D)
*Burrata cheese, organic tomatoes, basil,
Il Borro organic extra-virgin olive oil*

Carpaccio di rape rosse (V)(N)(D)
Beetroot carpaccio, soft goat cheese, pistachios

Bresaola (D)
*Air-dried beef, parmesan cheese, wild rocket,
horseradish mousse*

Gamberetti all'aglio e rosmarino (S)
Josper grilled prawn, garlic, lemon oil, fresh herbs

Insalata di finocchio novello (VG)
*Young Italian fennel salad, baby gem, green apple,
lemon oil, dried cherry*

PRIMI PIATTI

first course

Risotto ai funghi porcini e chiodini (D)
*Cascina Oschiena carnaroli rice, porcini and
shimenji mushrooms, girotondo cheese*
Add truffle: 40

Tagliatelle al battuto di manzo (D)
*Homemade tagliatelle, hand cut beef,
shaved parmesan*

SECONDI PIATTI

second course

Polletto alla griglia
Spicy corn fed baby chicken, mustard, caramelised onions

Salmone con fave, piselli e asparagi. (F)(D)
*Label Rouge Scottish salmon, fava beans, green peas,
green asparagus, Kenya beans, and lemon butter sauce*

CONTORNI

side dishes

Broccolini (V)
Tenderstem broccolini, red chilli

DOLCI

desserts

Tiramisù (D)
*Mascarpone, lady finger biscuits, espresso coffee,
cocoa powder*

Torta al formaggio fresco (N)(D)
Cheesecake, Tahiti vanilla pods, blueberry compote