

IL BORRO
TUSCAN BISTRO
— —
DUBAI

SET MENU
AED 595

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

Ferruccio Ferragamo



 @tuscanbistrodubai

ANTIPASTI

starters

Pizza alla pala (V)

Traditional pizza alla pala, organic tomato sauce,
fior di latte mozzarella

Pappa al pomodoro (VG)(G)

Tuscan bread, organic plum tomato, garlic, red onion, basil

Burrata di Andria (V)(D)

Burrata cheese, organic tomatoes, basil,
Il Borro organic extra-virgin olive oil

Insalata di rucola, arancia e lampone (V)(N)(D)

Mixed rocket and spinach, fresh orange, raspberry,
pine nuts, parmesan, aged balsamic vinegar

Carpaccio di rape rosse (V)(N)(G)(D)

Beetroot carpaccio, soft goat cheese, pistachios

Calamaretti fritti e Mazzancolle (SO)(S)(G)(F)

Fried baby calamari, Mazzancolle prawns from Sicily,
zucchini chips, spicy vegan mayonnaise with paprika

PRIMI PIATTI

first course

Risotto ai funghi porcini e chiodini (D)

Add truffle: 40

Cascina Oschiena carnaroli rice, porcini and
shimenji mushrooms, girotondo cheese

Strozzapreti all'anatra (D)

Homemade strozzapreti pasta, braised duck sauce, sage

SECONDI PIATTI

second course

Polletto alla griglia

Spicy corn fed baby chicken, mustard, caramelised onions

Costolette di agnello alla brace (D)

Grilled lamb chop, Topinambur cream, Brussel sprout
and confit shallot

Branzino al sale (F)

1 kg sea farmed sea bass, herb salted crust,
roasted rosemary baby potatoes

CONTORNI

side dishes

Asparagi (V)

Josper grilled asparagus

Verdure grigliate (V)

Josper grilled mixed vegetables

DOLCI

desserts

Sfogliatina calda di mele, gelato alla vaniglia (N)(G)(D)

Warm apple tart, vanilla ice cream

Tiramisù (D)

Mascarpone, lady finger biscuits,
espresso coffee, cocoa powder

Torta al formaggio fresco (N)(D)

Cheesecake, Tahiti vanilla pods, blueberry compote

Cantucci (N)

Traditional almond biscuits