

IL BORRO
TUSCAN BISTRO
— —
DUBAI

SET MENU
AED 915

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

Ferruccio Ferragamo



ANTIPASTI

starters

Pizza alla pala con tartufo (V)(D)
*Traditional pizza alla pala, Umbrian black truffle,
buffalo mozzarella*

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

Vitello tonnato di Fassona (N)(F)(E)
*Thinly sliced Fassona Piemontese veal eye round, tuna sauce,
roasted hazelnuts, cranberry and celery*

Tartara di Fassona (G)(D)(E)
*Fassona Piemontese beef tartare,
organic egg yolk gem, crackers, capers*

Calamaretti e gamberi fritti (G)(SO)(S)(F)
*Fried baby calamari, prawns, organic zucchini chips,
spicy vegan mayonnaise with paprika*

PRIMI PIATTI

first course

Gnocchetti all' aragosta (S)(D)
*Homemade gnocchetti, rock lobster,
fresh tomato, garlic, chilli*

Strozzapreti all'anatra (G)(D)
Homemade strozzapreti pasta, braised duck sauce, sage

Tagliatelle al tartufo (D)
*Homemade tagliatelle, Umbrian black truffle,
parmesan*

SECONDI PIATTI

second course

Bistecca alla fiorentina
1.3 kg grain fed t-bone steak, roasted rosemary baby potatoes

Branzino al sale (F)
*1 kg sea farmed sea bass, herb salted crust,
roasted rosemary baby potatoes*

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

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)(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