

DESSERTS

GELATI		ICE CREAM
LEMON SORBET		14 AED
MANGO SORBET		14 AED
VANILLA		14 AED
CHOCOLATE		14 AED
PISTACHIO		16 AED
GELATO DEL MESE		16 AED

COFFEES

SOFT DRINKS		
ACQUA PANNA MINERALE NATURALE / SAN PELLEGRINO FRIZZANTE	75 CL	20 AED
Panna Mineral Water Still / San Pellegrino Sparkling		
COCA COLA, FANTA, SPRITE, GINGER ALE		17 AED
FRESHLY SQUEEZED JUICES		22 AED
BIRRA PERONI NASTRO AZZURRO 0.0%		35 AED



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ANTIPASTI FREDDI

COLD STARTERS

BURRATA CON VERDURE GRIGLIATE E PESTO AL BASILICO 83 AED
Burrata with Grilled Vegetables and Basil Pesto

TRECCIA DI BUFALA CON POMODORI ALLA CAPRESE (For Two Persons) 99 AED
Treccia of Buffalo Mozzarella with Tomato Caprese

BRUSCHETTA CON PROSCIUTTO DI VITELLO, POMODORINI, STRACCIATELLA E PISTACCHI 49 AED
Bruschetta with Veal Ham, Date Tomatoes, Stracciatella and Pistachio

CARPACCIO DI MANZO CON RUCOLA E SCAGLIE DI PARMIGIANO REGGIANO 79 AED
Beef Carpaccio with Rocket Salad and Shaved Parmigiano Reggiano

ANTIPASTI CALDI

HOT STARTERS

MELANZANE ALLA PARMIGIANA 59 AED
Oven Baked Aubergines with Tomato Sauce, Mozzarella and Parmigiano Reggiano

PROVOLA DI BUFALA CON POMDORINI E BASILICO 65 AED
Smoked Buffalo Provola Cooked in Tomato Sauce with Basil

FRITTO MISTO 89 AED
Fried Prawns, Calamari and Mixed Vegetables with Tartare Sauce

CROCCHETTE DI POLLO E FUNGHI 49 AED
Chicken and Mushrooms Croquettes with Tomato Sauce

POLPETTE DI MANZO ALLA PIZZAIOLA 59 AED
Beef Meatballs with “Pizzaiola” Sauce

LA ZUPPE SOUPS

ZUPPA DI POMODORO CON SCAMORZA AFFUMICATA E PESTO AL BASILICO 47 AED
Tomato Soup with Smoked Scamorza Cheese and Basil Pesto

ZUPPA DI FUNGHI CON CROSTINI E OLIO AL TIMO 53 AED
Mushrooms Soup with Bread Crostini and Thyme’s Olive Oil

INSALATE

SALADS

INSALATONA 57 AED
Rocket Salad with Provolone Cheese, Hazelnut, Red Onions, Avocado, Tomatoes and Balsamic Dressing

CAPRINO 59 AED
Green Salad with Beetroot, Sun-Dried Tomatoes, Black Olives, Pearl Onions and Goat Cheese

INSALATA DI POLPO 73 AED
Octopus Salad with New Potatoes, Celery, Carrots, Black Olives, Cherry Tomatoes and Lemon Dressing

CALABRESE - Plain / Chicken or Prawns 61/75 AED
Green Salad with Grilled Vegetables, Sun-Dried Tomatoes, Green Olives, Buffalo Mozzarella and Lemon Dressing

PRIMI PIATTI

PASTA & RISOTTO

LINGUINE ALLA NERANO 69 AED
Linguine with Creamy Zucchini, Provolone Cheese, Basil and Black Pepper

GNOCCHI SARDI CON SALSA AL POMODORO, STRACCIATELLA E BASILICO 75 AED
Gnocchi Sardi with Cherry Tomatoes Sauce, Stracciatella Cheese and Basil

CASERECCIE CON POLPO ALLA LUCIANA 79 AED
Caserecce with Octopus, Cherry Tomato Sauce, Taggiasche Olives, Capers, Chili, Garlic and Parsley

LINGUINE CON VONGOLE, COZZE E POMODORINI 91 AED
Linguine with Clams, Mussels, Date Tomatoes, Chili and Garlic

PACCHERI ALLA GENOVESE 81 AED
Slow-cooked Neapolitan Beef & Onion Ragù, Paccheri Pasta, Pecorino Cheese and Basil

Paste Fresche Fatte In Casa
Homemade Fresh Pasta

TORTELLI DI RICOTTA E BROCCOLETTI, PECORINO, BURRO E SALVIA 77 AED
Tortelli Filled with Ricotta and Broccoletti Sauce, Pecorino Cheese, Butter and Sage

PAPPARDELLE AI FUNGHI 89 AED
Pappardelle with Mixed Mushrooms, Parmigiano Reggiano and Cream

RAVIOLI DI RICOTTA E LIMONE CON GAMBERI, ZUCCHINE E POMODORINI 75 AED
Ricotta and Lemon Ravioli with Prawns, Datterino Tomatoes and Courgettes

TAGLIATELLE ALLA BOLOGNESE 77 AED
Tagliatelle with Bolognese Beef Veal Ragù

LASAGNA ALLA BOLOGNESE 81 AED
Traditional Lasagna with Bolognese Beef Veal Ragù and Bechamel Sauce

RISOTTO AI FUNGHI 87 AED
Risotto with Mixed Mushrooms, Parmigiano Reggiano

RISOTTO ALLA PESCATORA 95 AED
Seafood Risotto

SECONDI PIATTI

MAIN COURSES

DEL MARE

FROM THE SEA

SALMONE ALLA GRIGLIA CON BROCCOLETTI E SCALOGNO 89 AED
Grilled Fillet of Salmon with Tender Steamed Broccoli and Shallot Dressing

BRANZINO ALLA PIASTRA CON POMODORINI, CAPPERI E OLIVE 95 AED
Grilled Fillet of Seabass with Date Tomatoes, Capers and Olives

GRIGLIATA MISTA DI PESCE 99 AED
Mixed Grilled Seafood with Green Salad, Lemon Dressing and Parsley

PIZZE

PIZZAS

MARGHERITA 67 AED
San Marzano Tomato, Mozzarella, Basil

VEGETARIANA 67 AED
San Marzano Tomato, Mozzarella, Aubergines, Peppers, Courgettes

QUATTRO FORMAGGI 71 AED
Mascarpone, Gorgonzola, Provola, Taleggio, Parmigiano

FUNGHI 69 AED
San Marzano Tomato, Mozzarella, Basil, Mushrooms



LE GOLOSE DEL NOSTRO PIZZAIOLO OUR PIZZAIOLO SPECIALITIES

TARTUFATA 87 AED
Mozzarella, Mushrooms, Truffle sauce

BROCCOLETTI 79 AED
Mozzarella, Broccoletti Sautée’ with Black Olives and Pine Kernels, Spicy Beef Salame, Smoked Scamorza Cheese, Grana Padano

BURRATA 81 AED
San Marzano Tomato, Mozzarella, Basil, Burrata, Rocket Salad

BRESAOLA 75 AED
San Marzano Tomato, Mozzarella, Bresaola, Rocket Salad, Shaved Parmesan

DIAVOLA 81 AED
San Marzano Tomato, Fior di Latte, Basil, Spicy Beef Salami

CALZONE 79 AED
San Marzano Tomato, Mozzarella, Ricotta Cheese, Parmesan, Spicy Beef Salame, Veal Ham

SICILIANA 77 AED
San Marzano Tomato, Mozzarella, Aubergines, Salted Ricotta Cheese, Basil

CAPRICCIOSA 79 AED
San Marzano Tomato Sauce, Mozzarella, Artichokes, Veal Ham, Mushrooms, Black Olives

E’ possibile ordinare la propria pizza con l’impasto senza glutine.
You can order your pizza with gluten-free dough option.

CONTORNI SIDE DISHES

PATATE ARROSTO, ROSMARINO E AGLIO 27 AED
Roasted Potatoes with Rosemary and Garlic

VERDURE MISTE GRIGLIATE 32 AED
Grilled Mixed Vegetables

INSALATA MISTA CON POMODORINI E ACETO BALSAMICO 27 AED
Mixed Leaves Salad with Heirloom Cherry Tomatoes and Balsamic Vinegar

PATATE FRITTE 27 AED
French Fries

LE CARNI MEAT

PETTO DI POLLO ALLA GRIGLIA 75 AED
Marinated and Grilled Chicken Paillard with Green Salad

POLLO ALLA MILANESE 79 AED
Chicken Milanese with Rocket and Tomatoes Salad

TAGLIATA DI MANZO 99 AED
Sliced Rib-Eye Steak with Rocket Salad, Shaved Parmigiano Reggiano and Date Tomatoes

FOCACCINE

FLAT PIZZA BREAD

ROSMARINO 26 AED
with Fresh Rosemary

MARINARA 26 AED
with Tomato Sauce, Garlic and Oregano

