

THE ARTISAN

Il Ristorante

BUSINESS LUNCH

ANTIPASTI

Burratina

Apulian Burrata, tomato, basil, red onion salad and Amalfi lemon dressing

Calzoncino Grana E Cime Di Rapa

Pizza dough, tomato sauce, Grana Padano DOP and turnip top



Insalata Di Polpo

Slow cooked octopus, green beans, Taggiasca olives, datterino tomato, potato foam and garlic crumbs

Arancini Ai Funghi

Wild mushrooms Arancini, Pecorino Toscano fondue and fresh black truffle

Vellutata Di Pomodoro

Tomato soup, Grana Padano DOP fondue, basil oil and Italian crouton



PRIMI & SECONDI

Tagliatelle Al Pesto Di Zucchine

Homemade fresh tagliatelle, zucchini pesto, Grana Padano DOP fondue and pistachios



Risotto Al Grana Padano

Acquerello risotto, Grana Padano DOP, balsamic vinegar and pear



Calamari Ripieni

Stuffed calamari, Taggiasca olives powder, salsa verde, sun dried tomato and broccoli romanesco

Guancia Di Manzo

Slow cooked Wagyu beef cheek, potato gratin and white onion puree

Pollo Con Grana E Spinaci

Stuffed chicken with spinach and Grana Padano DOP, sweet potato puree and red cabbage



DOLCE

Pannacotta Al Mandarino

Mandarin pannacotta and dark chocolate

AED 135

Set menu includes one starter, one main course and one dessert, or two starters and one main

Prices are exclusive of taxes