

LUNCH MENU

ANTIPASTI

Insalata Di Carciofi

*Globe artichokes, green asparagus, watercress, Parmigiano Reggiano
24 months aged cheese and egg yolk powder*

Fritto Di Calamari

Fried Patagonia calamari, chili and lime mayo

Vitello Tonnato

Sardinian artichokes salad, balsamic dressing, Parmigiano Reggiano and chives

Burrata

Apulian burrata, basil pesto, roasted Datterino tomato and onion powder

PRIMI & SECONDI

Agnolotti Del Plin Alla Zucca

Homemade agnolotti, pumpkin, Parmigiano Reggiano fondue, almonds and sage

Tortelli Cacio E Pepe

Homemade tortellini, Pecorino Romano cheese, black pepper, artichoke and marjoram

Pizza Salame

Tomato sauce, spicy beef salami, grilled eggplant, Pecorino Romano and fresh parsley

Gamberi

Prawn, roasted Romanesco broccoli, baby corn, chili and lemon prawn sauce

DESSERTS

Tiramisu

Mascarpone mousse, Savoirdi, espresso and chocolate flakes

Selezione Di Gelato E Sorbetti

Ice cream and sorbet selection

AED 125

2 course Lunch menu : Choose from a selection of Starter + Main Course or Main Course + Dessert
Includes a bottle of water for 2 guests

Please inform us of any food allergies at the time of order. All prices are inclusive of taxes.

THE ARTISAN

Il Ristorante

DINNER MENU

ANTIPASTI

Insalata Di Carciofi

*Globe artichokes, green asparagus, watercress, Parmigiano Reggiano
24 months aged cheese and egg yolk powder*

Insalata Di Finocchi

*Italian fennel, bergamot and balsamic dressing, Taggiasca olives, Parmigiano Reggiano
24 months aged cheese and orange zest*

Tartare Di Capesante

Hokkaido scallop tartare, strawberry, ginger, bergamot, white balsamic vinegar and fresh dill

Fritto Di Calamari

Fried Patagonia calamari, chili and lime mayo

Vitello Tonnato

Slow cooked Fassona veal, tuna and capers sauce, celery and Amalfi lemon dressing

Carpaccio Di Fassona

*Fassona beef carpaccio, rocket leaves, Parmigiano Reggiano
24 months aged cheese, Datterino tomato and Amalfi lemon dressing*

PRIMI & SECONDI

Agnolotti Del Plin Alla Zucca

Homemade agnolotti, pumpkin, Parmigiano Reggiano fondue, almonds and sage

Mezzi Paccheri Al Ragu Genovese

"Mancini" paccheri, Fassona beef white ragu, thyme and Pecorino Toscano

Pizza Salame

Tomato sauce, spicy beef salami, grilled eggplant, Pecorino Romano and fresh parsley

Pizza Funghi

Smoked buffalo mozzarella, wild mushrooms and sun-dried Roma tomatoes

Gamberi

Prawn, roasted Romanesco broccoli, baby corn, chili and lemon prawn sauce

Tagliata Di Manzo

Black Angus striploin, mashed potato and horseradish sauce

DESSERTS

Tiramisu

Mascarpone mousse, Savoiardi, espresso and chocolate flakes

Selezione Di Gelato E Sorbetti

Ice cream and sorbet selection

Cannoncini

Crispy pastry roll, stuffed with fresh house cream

AED 250

3 course Dinner menu : Choose from a selection of Starter + Main Course + Dessert
Includes a bottle of water for 2 guests

Please inform us of any food allergies at the time of order. All prices are inclusive of taxes.