

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, turnip top



Carpaccio Di Manzo

Fassona beef carpaccio, Taggiasca olives, capers, sun-dried tomato and Parmiggiano Reggiano 24 month fondue

Insalata Di Rucola

Rocket leaves, green beans, Datterino tomato, radish, cucumber, mint, Pecorino Toscano and Bergamotto dressing

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



Filetto Di Orata

Pan seared sea bream fillet, tomato sauce, capers, Taggiasca olives, anchovies and crispy zucchini

Tagliata Di Manzo

Black Angus Beef striploin, celeriac puree, wild mushrooms and mustard sauce

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