

## DINNER MENU

### ANTIPASTI

#### Battuta Di Manzo

*Black angus beef tartare, burrata foam, potato gratin and fresh black truffle*

#### Tartare Di Tonno Rosso

*Blue fin tuna tartare, chives, egg yolk emulsion, pistachios, grapefruit and Amalfi lemon dressing*

#### Carpaccio Di Ricciola

*Yellowtail carpaccio, "Malpighi" balsamic dressing, lime, Espelette pepper and fresh chives*

#### Vitello Tonnato

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

#### Insalata Di Finocchi

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

#### Burrata

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

### PRIMI & SECONDI

#### Pollo Al Forno

*Yellow chicken supreme, eggplant puree, Sicilian vegetable caponata and thyme sauce*

#### Risotto Straciatella

*Acquerello risotto, basil pesto, Apulian burrata and basil oil*

#### Agnolotti Del Plin Alla Zucca

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

#### Orata In Crosta Di Sale

*Salt crusted sea bream, virgin sauce and Taggiasca olive sauce*

#### Pizza Gamberi Alla Busara E Basilico

*Basil pesto, mozzarella, prawns, sun-dried tomato, burrata and zucchini chips*

#### Bufala

*Tomato sauce, buffalo mozzarella cheese, dry oregano, with extra virgin olive oil*

### DESSERTS

#### Selezione Di Gelato E Sorbetto

*Ice cream and sorbet selection*

#### Crostata Agli Agrumi

*Frangipane tart, assorted citrus selection and pink grapefruit sorbet*

#### Torta Caprese Ai Lamponi

*Raspberries caprese cake, milk chocolate mousse, raspberries gel and macaroon ice 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.