

THE ARTISAN

Il Ristorante

SUMMER ESCAPE 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

INSALATA DI FINOCCHI

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

VITELLO TONNATO

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

FRITTO DI CALAMARI

Fried Patagonia calamari, chili and lime mayo

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 STRACCIATELLA

Acquerello risotto, basil pesto, Apulian burrata and basil oil

AGNOLOTTI DEL PLIN ALLA ZUCCA

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

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

BRESAOLA

Mozzarella, Italian beef bresaola, rocket pesto and Parmigiano Reggiano fondue

DOLCI

TIRAMISU

Mascarpone mousse, Savoiardi, espresso, chocolate flakes

PROFITEROLES

Bigne, vanilla custard cream and dark chocolate ganache

SELEZIONE DI GELATO E SORBETTO

Ice cream and sorbet selection

AED 249

INCLUDES A 3-COURSE MENU AND 1 SIGNATURE COCKTAIL
OR GLASS OF HOUSE WINE(WHITE, RED, ROSE OR SPARKLING)

Please inform us of any food allergies at the time of order. | All prices are subject to 7% municipality fees and 5% VAT.