

BUSINESS LUNCH

ANTIPASTI

Burratina

Apulian burratina, grilled zucchini, sun-dried datterino tomatoes and balsamic vinegar

Pizzetta Al Tartufo

Wood-oven-baked pizzetta, cow's milk mozzarella and fresh black truffle

Carpaccio Di Salmone

Salmon carpaccio with lime, pink pepper, green apple, mint oil and mascarpone cheese

Insalata Waldorf

Baby gem lettuce, celery, green apple, walnuts, grapes, chives and yogurt dressing

Vellutata Di Zucca

Pumpkin soup with roasted pumpkin seeds, Piedmont PGI hazelnuts, Pecorino Toscano fondue and caramelized onion

PRIMI & SECONDI

Pappardelle Al Brasato

Homemade fresh pappardelle with braised Wagyu beef and Parmigiano Reggiano fondue

Fregola Alla Norma

Sardinian fregola risottata with tomato sauce, fried eggplants, basil and homemade dried ricotta

Filetto Di Orata Alla Mediterranea

Pan-seared seabream fillet served with roasted datterino tomatoes, Taggiasca olives, basil and capers

Cannelloni Ricotta E Spinaci

Oven-baked homemade cannelloni pasta stuffed with ricotta and spinach, Apulian burrata, basil pesto and toasted pine nuts

Salsicce Di Agnello E Polenta

Lamb sausages with mushrooms and polenta flavored with Gorgonzola cheese

DOLCE

Cremoso Al Cioccolato

Creamy dark chocolate delight with vanilla ganache

AED 135

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

All prices are subject to 7% municipality fees and 5% VAT