IL PRANZO DI MONTAGNA

IL PRANZO • AED 220
IL PRANZO CON IL BERE NON ALCOLICO • 348
IL PRANZO CON IL BERE ALCOLICO • 488

ANTIPASTI

TONNO
Lime-marinated tuna, pickles cucumber, capers, red chilli

BRESAOLA E FICHI
Cured beef bresaola, marinated figs, arugula salad

PARMIGIANA
Baked eggplant, San Marzano tomato, 24-month DOP Parmesan

CARCIOFI
Purple artichokes, shaved pears, arugula, green olive tapenade, aged pecorino

CALDI

POLPETTE
Italian beef meatballs, roasted tomato sauce, Parmesan

FUNGHI AL TEGAMINO
Slow cooked egg, wild mushrooms ragout, toasted focaccia, chicken jus

PASTA

LASAGNA
Oven-baked pasta, black angus ragù, smoked scamorza, 24-month DOP Parmesan

SECONDI

Choice of one per person, served with side dishes

ORATA
Grilled sea bream, San Marzano tomato confit, charred bell pepper, citrus, fennel

RISOTTO ZUCCA
Pumpkin risotto, toasted seeds, green herb emulsion

TAGLIATA DI MANZO
Sliced beef, onion Bordelaise, fondant Ratte potatoes

AGNELLO
Lamb shoulder, creamy polenta, olive jus

PASTICCERIA

MANTECATO
Freshly made ice cream, toppings, chocolate sauce

TIRAMISU
Ladyfingers, mascarpone cream, espresso

DOLCI DELLA NONNA
Forgotten pastries

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fee.
Should you have any allergies or dietary requirements, please ask your waiter for assistance

IL PRANZO CON IL BERE

ENJOY YOUR IL PRANZO WITH
SELECTION OF DRINKS.
PACKAGE AVAILABLE FOR 3 HOURS

COCKTAILS

BELLINI ALLA PESCA

APEROL SPRITZ

AMERICANO

CHESTNUT SOUR

MOCKTAILS

BELLI-NO

NOT A NEGRONI

ITALIAN PEACH TEA

VIRGIN MOJITO

BEER

Moretti

SPIRITS

Ketel One
Tanqueray Export
Havana 3yo
Bulleit Bourbon

WINE

125 ml • 50 / Bottle • 290

SPARKLING WINE
NV Ferrari, Brut

ROSÉ WINE
2021 Langhe Rosato, Rosy, Pio Cesare

WHITE WINE
2025 Verdicchio dei Castelli di Jesi Classico, Umani Ronchi

RED WINE
2024 Langhe Rosso, G. D. Vajra

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