

Zest

CRUDO BAR

Raw fish

BATTUTA DI TONNO (S)(R)	95
<i>Yellowfin tuna, lemon, avocado mousse, parsley emulsion, candied chili</i>	
CRUDO DI RICCIOLA (S)(R)	95
<i>Amberjack, capers, extra virgin olive oil, lemon zest</i>	
CAPASANTA AGLI AGRUMI (SF)(R)	105
<i>Hokkaido scallops, citrus extraction, grapefruit, radish</i>	

ANTIPASTI

Starters

BURRATA (D)	115
<i>Candy tomato, rocket oil, extra virgin olive oil</i>	
CARPACCIO DI MANZO (D)(G)(R)	125
<i>Truffle, shaved Parmigiano Reggiano, lemon dressing, rocket leaf salad, Jerusalem artichoke chips</i>	
VITELLO TONNATO (S)	130
<i>Milkfed veal striploin, tonnato sauce, quail egg, rocket leaves, crispy capers</i>	
POLPO ALLA GRIGLIA (SF)(D)	140
<i>Smoked eggplant puree, mint essence</i>	

INSALATE

Salads

PANZANELLA (VG)(G)	70
<i>Crispy focaccia, tomatoes, cucumber, red onion, basil</i>	
INSALATA DI RICOTTA (D)(N)(V)	75
<i>Mixed lettuce, ricotta cheese, baby beetroot, honey, toasted walnut, pickled pear</i>	
INSALATA DI ORTAGGI (VG)	75
<i>Mixed lettuce, vegetables, candy tomatoes, vegan mayo, walnuts</i>	

ZUPPE

Soups

CREMA DI PISELLI (D)(V)	80
<i>Creamy pea soup, buffalo mozzarella cream, lemon, mint, olive oil</i>	
ZUPPA DI PESCE 🌿(D)(S)(SF)	95
<i>Creamy seafood bisque, fish from the market, fresh herbs</i>	

PRIMI E SECONDI

Mains

SPAGHETTONI AL POMODORO (G)(VG)	95
<i>Spaghettoni, sugo al pomodoro</i>	
PACCHERI AL CACIO E PEPE (D)(G)	110
<i>Paccheri, Pecorino Romano, toasted black pepper</i>	
CAPPELLACCI D'ANATRA (D)(G)(E)	120
<i>Confit duck filled house made cappellacci, butternut, sage, Parmigiano Reggiano, demi-glace</i>	
PAPPARDELLE AL RAGÙ (D)(G)(E)	130
<i>House-made pappardelle, classic beef ragu</i>	
RISOTTO AI PORCINI E TARTUFO (D)(V)	135
<i>Carnaroli rice, porcini mushrooms, Parmigiano Reggiano, fresh black truffle</i>	
BRANZINO (D)(S)	140
<i>Pan seared seabass, potato cake, brown butter caper sauce</i>	
FREGOLA AL GAMBERO ROSSO (D)(G)(SF)	155
<i>Toasted Sardinian fregola, gambero di Mazara, crustacean bisqu sauce</i>	
RISOTTO ALLA MILANESE E GUANCIA DI VITELLO (D)(N)	165
<i>Saffron risotto, braised veal cheek, gremolata</i>	

LOCALLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (S) SEAFOOD (SF) SHELLFISH (R) RAW (V) VEGETARIAN (VG) VEGAN
Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where
peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area.

All prices are in UAE Dirhams and inclusive of applicable Municipality fees, Service charge and VAT.

DALLA GRIGLIA

From the grill

GALLETTO ALLA SENAPE	165
<i>Mustard marinated corn-fed baby chicken, with choice of one side dish & sauce</i>	
COSTATA DI MANZO	240
<i>Australian black angus ribeye, with choice of one side dish & sauce</i>	
WAGYU BEEF BURGER (D)(G)	190
<i>Cheddar, Lettuce, Mayonnaise, Tomato, with French Fries</i>	

PIZZE

Pizzas

SCHIACCIATA (VG)(G)	65
<i>Oregano, flaky salt, extra virgin olive oil</i>	
MARINARA (VG)(G)	80
<i>Tomato sauce, sliced garlic, oregano</i>	
MARGHERITA (V)(D)(G)	95
<i>Tomato sauce, mozzarella cheese, basil leaves</i>	
QUATTRO FORMAGGI (V)(D)(G)	100
<i>Mozzarella cheese, Parmigiano Reggiano, Scamorza cheese, Gorgonzola cheese</i>	
DIAVOLA (D)(G)	110
<i>Tomato sauce, mozzarella cheese, Spianata Romana beef salami, Peperoni Dolcelacrima, chili oil, basil leaves</i>	
CALZONE D'AMALFI (V)(D)(G)	110
<i>Provolone cheese, lemon ricotta, mint-marinated zucchini, black pepper, Pecorino Romano</i>	
PROSCIUTTO E FUNGHI (D)(G)	115
<i>Tomato sauce, mozzarella cheese, cooked veal ham, sauteed wild mushroom, basil leaves</i>	
TRAMONTO (D)(G)	115
<i>Mozzarella cheese, ricotta cream, veal sausage, veal belly, pickled onions, red pepper sauce</i>	
TARTUFATA (V)(D)(G)	140
<i>Mozzarella cheese, creamy truffle sauce, Parmigiano Reggiano, rocket leaves, fresh black truffle</i>	
PIZZA OF THE DAY	
<i>Allow us to explain our daily offer</i>	

LOCALLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (S) SEAFOOD (SF) SHELLFISH (R) RAW (V) VEGETARIAN (VG) VEGAN
Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where
peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area.

All prices are in UAE Dirhams and inclusive of applicable Municipality fees, Service charge and VAT.

CONTORNI

Sides

PATATE AL FORNO (D)(V) <i>Baby baked potato</i>	40
PURE' DI PATATE (D)(V) <i>Mashed potatoes</i>	40
PATATINE FRITTE (VG)(G) <i>French fries</i>	40
VERDURE GRIGLIATE (VG) <i>Grilled vegetables</i>	45
ASPARAGI GRIGLIATI (VG) <i>Grilled asparagus</i>	60

SALSE

Sauces

VEAL JUS	20
PEPPERCORN SAUCE (D)	20
POMMERY MUSTARD JUS (D)	20
MUSHROOM JUS (D)	20

DOLCI

Desserts

CREMOSO DI GIANDUIA, SORBETTO AL PASSION FRUIT (D)(G)(N) <i>Chocolate & hazelnut cremoso, passionfruit sorbet, shortbread</i>	75
COCCO E MACEDONIA (D)(G)(N) <i>Coconut cream, fruit salad, lemon curd, homemade granola</i>	75
CROSTATINA DI LAMPONI E CREMA DI RICOTTA (D)(G) <i>Shortbread tart, ricotta cream, raspberries</i>	70
CLASSIC TIRAMISÙ (D)(G)	65
SELEZIONE DI FRUTTA FRESCA (VG) <i>Selection of fresh fruits</i>	55
GELATI E SORBETTI (D)(N)(V) (PER SCOOP) <i>Ice cream and sorbet</i>	20

LOCALLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (S) SEAFOOD (SF) SHELLFISH (R) RAW (V) VEGETARIAN (VG) VEGAN
Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where
peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area.

All prices are in UAE Dirhams and inclusive of applicable Municipality fees, Service charge and VAT.

Italy
in Dubai

PIZZE

Pizzas

SCHIACCIATA (VG)(G) — 65

Oregano, flaky salt and extra virgin olive oil

MARGHERITA (V)(D)(G) — 95

Tomato sauce, mozzarella cheese, basil leaves

MARINARA (VG)(G) — 80

Tomato sauce, sliced garlic, oregano

TARTUFO (V)(D)(G) — 140

Mozzarella cheese, creamy truffle sauce, Parmigiano Reggiano, rocket leaves, fresh black truffle

DIAVOLA (D)(G) — 110

Tomato sauce, mozzarella cheese, beef Spianata Romana, peperoni dolcelacrime, chili oil, basil leaves

CALZONE AMALFI (V)(D)(G) — 110

Provolone cheese, lemon ricotta, mint marinated zucchini, black pepper and Pecorino Romano

QUATTRO FORMAGGI (V)(D)(G) — 100

Mozzarella cheese, Parmigiano Reggiano, Scamorza cheese and Gorgonzola cheese

PROSCIUTTO E FUNGHI (D)(G) — 115

Tomato sauce, mozzarella cheese, cooked veal ham, sauteed wild mushroom, basil leaves

TRAMONTO (D)(G) — 115

Mozzarella cheese, ricotta cream, veal sausage, veal belly, sour onions and red pepper sauce

PIZZA OF THE DAY

Allow us to explain our daily offer

🌱 **LOCALLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (S) SEAFOOD (R) RAW (V) VEGETARIAN (VG) VEGAN**

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area. All prices are in UAE Dirhams and inclusive of applicable Municipality fees, Service charge and VAT.

PIZZE

Pizzas

SCHIACCIATA (VG)(G) — 65

Oregano, flaky salt and extra virgin olive oil

MARGHERITA (V)(D)(G) — 95

Tomato sauce, mozzarella cheese, basil leaves

MARINARA (VG)(G) — 80

Tomato sauce, sliced garlic, oregano

TARTUFO (V)(D)(G) — 140

Mozzarella cheese, creamy truffle sauce, Parmigiano Reggiano, rocket leaves, fresh black truffle

DIAVOLA (D)(G) — 110

Tomato sauce, mozzarella cheese, beef Spianata Romana, peperoni dolcelacrime, chili oil, basil leaves

CALZONE AMALFI (V)(D)(G) — 110

Provolone cheese, lemon ricotta, mint marinated zucchini, black pepper and Pecorino Romano

QUATTRO FORMAGGI (V)(D)(G) — 100

Mozzarella cheese, Parmigiano Reggiano, Scamorza cheese and Gorgonzola cheese

PROSCIUTTO E FUNGHI (D)(G) — 115

Tomato sauce, mozzarella cheese, cooked veal ham, sauteed wild mushroom, basil leaves

TRAMONTO (D)(G) — 115

Mozzarella cheese, ricotta cream, veal sausage, veal belly, sour onions and red pepper sauce

PIZZA OF THE DAY

Allow us to explain our daily offer

🌱 **LOCALLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (S) SEAFOOD (R) RAW (V) VEGETARIAN (VG) VEGAN**

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area. All prices are in UAE Dirhams and inclusive of applicable Municipality fees, Service charge and VAT.

DOLCI

Desserts

CREMOSO DI GIANDUIA, SORBETTO AL PASSION FRUIT (D)(G)(E)(N) <i>Chocolate & hazelnut cremoso, passionfruit sorbet, shortbread</i>	75
COCCO E MACEDONIA (D)(G)(E)(N) <i>Coconut cream, fruit salad, lemon curd, homemade granola</i>	75
CROSTATINA DI LAMPONI E CREMA DI RICOTTA (D)(G)(E) <i>Shortbread tart, ricotta cream, raspberries</i>	70
CLASSIC TIRAMISÙ (D)(G)(E)	65
SELEZIONE DI FRUTTA FRESCA (VG) <i>Selection of fresh fruits</i>	55
GELATI E SORBETTI (D)(N)(V) (PER SCOOP) <i>Ice cream and sorbet</i>	20

 **LOCALLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (S) SEAFOOD (R) RAW (V) VEGETARIAN (VG) VEGAN**

Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area. All prices are in UAE Dirhams and inclusive of applicable Municipality fees, Service charge and VAT.

Zest