

COLAZIONE

BREAKFAST
served until 12 noon

BREAKFAST BASKET

Freshly baked croissants and bread served with berries jam and butter.

AED 20

PARFAIT DI FRUTTA

Red berries marmalade layered with yoghurt and granola.

AED 20

A selection of freshly baked croissants is available.

UOVA STRAPAZZATE

Scrambled eggs served on top of toasted home baked bread, with Italian veal sausage.

AED 34

UOVA AL TEGAMINO

Fried eggs cooked the way you like it, with Italian veal sausage.

AED 34

TOMATO AND ONION OMELETTE

Omelette filled with caramelized onions and tomatoes, served with Italian veal sausage.

AED 36

MUSHROOM AND CHEESE OMELETTE

Omelette filled with sauteed mushrooms and Provolone cheese, served with Italian veal sausage.

AED 36

ADD YOUR FAVORITES

MOZZARELLA

AED 6

VEAL HAM

AED 8

VEAL BACON

AED 8



PIADINA

FRESHLY MADE,
EVERY DAY



An all-time favorite quick Italian dish, originating from Emilia-Romagna region, is Piada or Piadina Romagnola, known and loved in Italy. We searched from Italy's town to town, village to village and brought to you the most authentic recipes.

PIADINA BOSCAIOLA

Roasted chicken and portobello mushrooms, with creamy goat cheese and mixed salad drizzled with balsamic dressing.

AED 44

PIADINA VEGETARIANA

Grilled Mediterranean vegetables, Provolone cheese, fresh tomatoes, caramelized onions and pesto spread.

AED 44

PIADINA ALLA BRESAOLA

Bresaola, Roma tomatoes, arugula, creamy goat cheese and pesto spread.

AED 48



PIADINA BOSCAIOLA

PIADINA ALLA BRESAOLA >

PIADINA VEGETARIANA >

ANTIPASTI

STARTERS

TOMATO PESTO BREAD 🍀

Freshly baked pizza bread with our traditional homemade tomato sauce and basil pesto.

AED 28

CIPOLLE E TIMO 🍀

Freshly baked pizza bread topped with caramelized onions and thyme, served with goat cheese cream and black olives tapenade.

AED 28

CAPRESE 🍀

Fresh Buffalo Mozzarella served with Roma tomatoes and basil, seasoned with extra virgin olive oil.

AED 42

GAMBERI MARINATI

Grilled prawns marinated with fresh dill and parsley, seasoned with extra virgin olive oil.

AED 46

POLPO E PATATE

Grilled octopus served with potatoes, celery and Kalamata olives.

AED 48

GAMBERI MARINATI



POLPO E PATATE



Caprese - years of history steeped in rich tradition is captured in this delicious word. Translating to 'Salad of Capri', the dish hails from the little island off the coast of Naples.

BURRATA AL TARTUFO >



Burrata, an artisanal cheese, has origins dating back to about 1900, on the Bianchini farm in the city of Andria within Murgia, an area in the south of Italy.



BRESAOLA

Thinly sliced bresaola served with arugula and shaved Parmigiano.

AED 46

BRUSCHETTA 🍀 🍷

Freshly baked focaccia bread topped with diced Roma tomatoes, basil and garlic, drizzled with extra virgin olive oil.

AED 38

BURRATA 🍀

Creamy Burrata cheese served with arugula, slices of Roma tomatoes and freshly baked bread.

AED 54

BURRATA AL TARTUFO 🍀 🍷

Creamy Burrata, fresh tomatoes, homemade basil pesto, lavished with truffle oil.

AED 58

ZUPPE

FRESHLY MADE
EVERY DAY

ZUPPA MINISTRONE



ZUPPA MINISTRONE 🍀 🍷

Traditional Italian vegetable soup.

AED 34

ZUPPA POMODORO E PEPPERONI

Roasted tomatoes and red pepper soup, garnished with fresh parsley.

AED 34

ZUPPA DI LENTICCHE 🍀 🍷

Homemade Italian green lentil soup.

AED 32



VEGAN



VEGETARIAN



GOOD FOR YOU, GOOD FOR PLANET

INSALATE

SALADS

POLLO CESARE

Mix of Romaine lettuce with homemade Caesar dressing, served with grilled chicken and Parmigiano.

AED 52

RUSPANTE

Mixed green salad with roasted rosemary chicken, blue cheese, green apple and caramelized walnuts, tossed in honey mustard dressing and croutons.

AED 52

QUINOA

Mixed green salad topped with artichoke, quinoa and fresh basil leaves, drizzled with lemon dressing.

AED 48

TIPICA TOSCANA

Tuscan kale, roasted pumpkin & sweet potato, dressed with balsamic vinegar and topped with blue cheese crumbles.

AED 50



POLLO E FUNGHI >

^
QUINOA



The lifestyle of southern Mediterranean people, consisting mainly of pasta, fruits and vegetables, beans and nuts, healthy grains, fish, olive oil and small amounts of dairy, proved to be more likely to lead to lifelong good health.



INSALATONA SALMONE

Mixed green salad with grilled salmon, fresh tomatoes, onions, garbanzo, cannellini and borlotti beans, served with lemon dressing.

AED 56

POLLO E FUNGHI

Romaine lettuce with roasted rosemary chicken, bell peppers, grilled portobello mushrooms and fresh tomatoes, drizzled with balsamic dressing and slices of Parmigiano.

AED 54

PANZANELLA

Mix of Romaine lettuce, fresh tomatoes, cucumber, black olives, red onion and goat cheese, drizzled with balsamic dressing and croutons.

AED 46

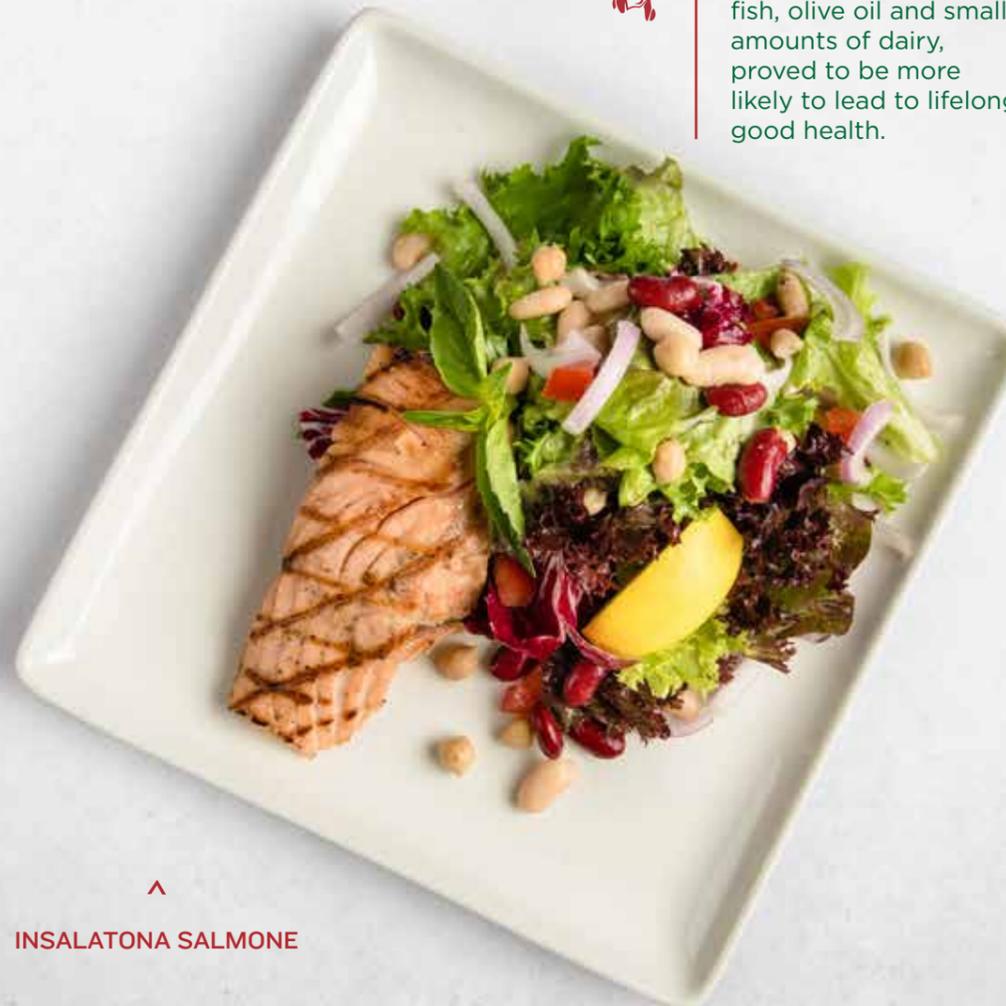
TONNO E UOVA

Mixed green salad with sprinkled tuna, black olives, boiled eggs, onion, fresh tomatoes, roasted potatoes and green beans, tossed in lemon dressing.

AED 52



< TIPICA TOSCANA



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INSALATONA SALMONE

PASTA

BARILLA,
THE WORLD'S NO.1 PASTA



< CANNELLONI RICOTTA E SPINACI

LINGUINE AI FRUTTI DI MARE

Linguine with seafood - clams, mussels, octopus, calamari, served with homemade tomato sauce, sprinkled with fresh parsley.

AED 64

LINGUINE AL PESTO

Linguine with homemade basil pesto, green beans and diced potatoes.

AED 48

CANNELLONI RICOTTA E SPINACI

Cannelloni filled with a perfect whisk of ricotta and spinach, baked in homemade Béchamel sauce and Parmigiano.

AED 56

LINGUINE AI FRUTTI DI MARE



TAGLIATELLE CON FUNGHI E TARTUFI



^ FARFALLE ALLA BOLOGNESE

Choose wholegrain pasta. The grains and hard outer layer increase the pasta's fiber and protein content.



FARFALLE ALLA BOLOGNESE

Farfalle with traditional slow-cooked Ragú and chopped fresh parsley.

AED 56

TAGLIATELLE CON FUNGHI E TARTUFI

Tagliatelle pasta with sautéed wild mushrooms, lavished with truffle.

AED 58

FUSILLI MONTANARA

Fusilli with sautéed chicken and mushroom in a Parmigiano creamy sauce.

AED 58

TORTELLINI ALFREDO

Three-Cheese Tortellini filled with a perfectly balanced blend of Emmental, light Ricotta, and nutty Grana Padano, tossed in delicate Parmigiano creamy sauce, garnished with fresh parsley.

AED 48



PASTA

BARILLA,
THE CHOICE OF ITALY

SPAGHETTI AL POMODORO

Spaghetti with traditional homemade tomato sauce, fresh basil and extra virgin olive oil.

AED 46

SPAGHETTI CARBONARA

Spaghetti with beef pancetta and eggs, topped with traditional Pecorino cheese.

AED 54

PRIMAVERA

Whole grain pasta with wholesome vegetables, sundried tomatoes and fresh homemade tomato basil sauce.

AED 48

PENNE AL SALMONE

Penne with sautéed fresh salmon, capers, diced garden-fresh tomatoes, basil, lemon zest and homemade tomato sauce.

AED 60



SPAGHETTI AL POMODORO



< CASARECCE TOSCANE

^ SPAGHETTI ALLE VONGOLE

LASAGNA

Homemade lasagna layered with slow cooked Ragú, tomato sauce and Béchamel.

AED 62

CASARECCE TOSCANE

Casarecce with zucchini purée, sautéed shrimps, garden-fresh tomatoes, Tuscan kale and anchovies.

AED 52

SPAGHETTI ALLE VONGOLE

The classic Spaghetti with fresh clams, Italian extra virgin olive oil, garlic and garden-fresh parsley.

AED 68

SPAGHETTI E POLPETTINE

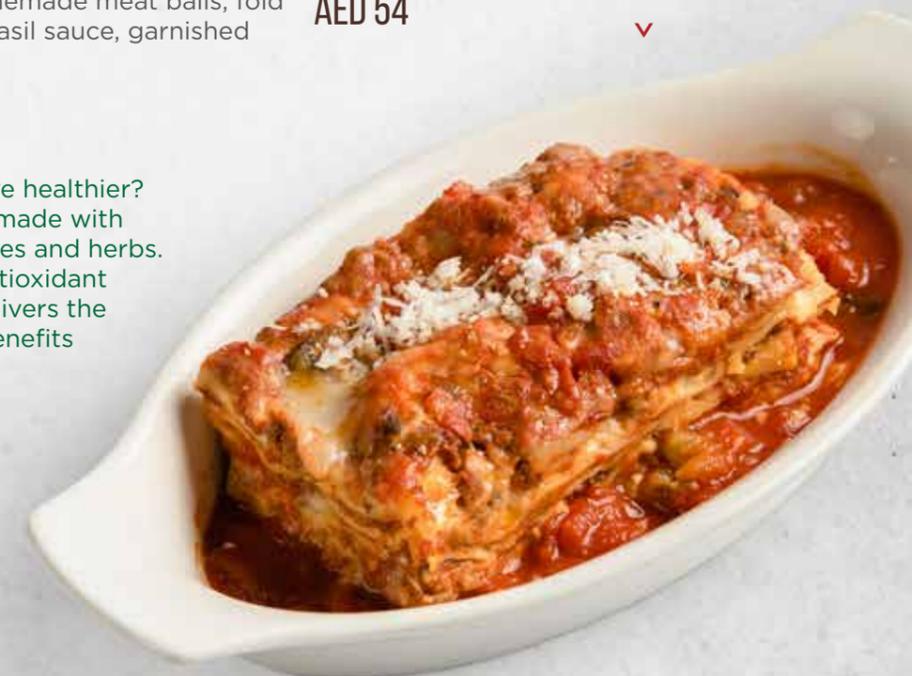
Spaghetti with homemade meat balls, fold in a fresh tomato-basil sauce, garnished with Italian parsley.

AED 54

LASAGNA



Can eating pasta help us live healthier? Yes, dress it up with sauce made with nutrient-rich fresh vegetables and herbs. Red sauce, has powerful antioxidant properties. Pesto sauce, delivers the anti-inflammatory health benefits of olive oil and garlic.



PIZZA

THIN CRUST, JUST LIKE IN ITALY

AVAILABLE IN TWO SIZES

MARGHERITA

The legendary pizza with homemade tomato sauce, Mozzarella and fresh basil.

TRICOLORE

Mozzarella, fresh tomatoes, goat cheese, arugula, enriched with balsamic glaze.

NOBILE

Tomato sauce, beef bresaola, Mozzarella, blue cheese, cherry tomatoes, arugula and shaved Parmigiano.

SOLO METRO

AED 30 AED 58

AED 32 AED 62

AED 34 AED 66



Ask for wholegrain pizza. The crust contains a good deal of protein, increased fiber content, essential vitamins and minerals needed for healthy digestion.

< NOBILE



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FRUTTI DI MARE

SALSICCIA

Our handcrafted tomato sauce, Mozzarella, bell peppers and succulent Italian veal sausage.

AED 38 AED 72

ORTOLANA

Blend of wheat and wholegrain dough with tomato sauce, fresh basil, Mozzarella and mixed grilled vegetables.

AED 32 AED 60

PEPPERONI

Homemade tomato sauce, fresh Mozzarella and beef pepperoni.

AED 36 AED 70

FRUTTI DI MARE

Traditional Italian dough with homemade tomato sauce, topped with a mix of mussels, prawns and calamari.

AED 36 AED 70

TONNO E CIPOLLA

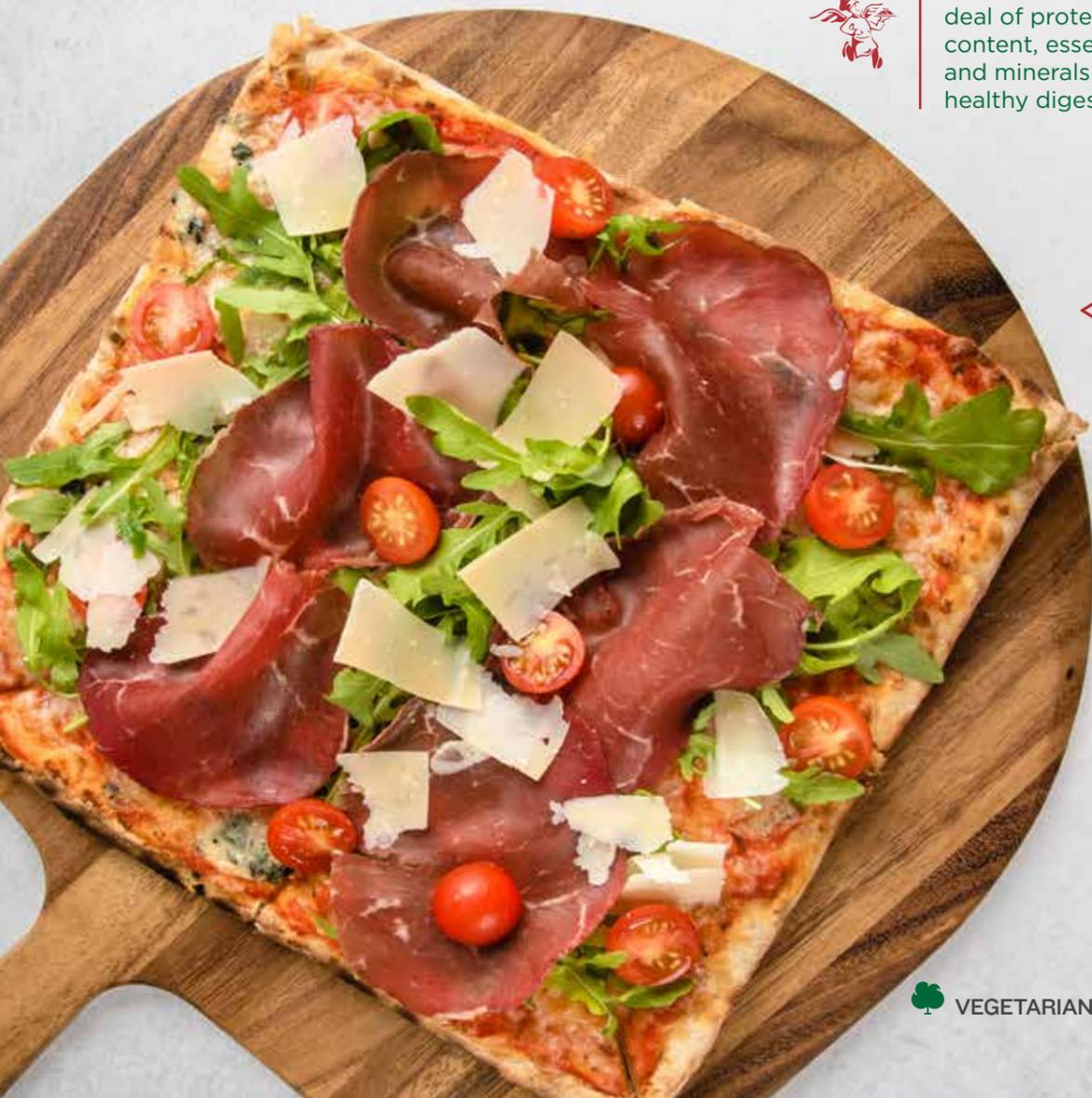
Our all-time favourite pizza with sprinkled tuna, fresh onion, homemade tomato pizza sauce, Mozzarella and fresh parsley.

AED 36 AED 70

CAPRICCIOSA

Homemade tomato sauce, Mozzarella, veal ham, black olives, fresh mushrooms and artichokes.

AED 34 AED 66



 VEGETARIAN  WHOLEGRAIN

RISOTTI & AL FORNO

RISOTTO & OVEN BAKED CHICKEN

POLLO MARINATO ALLE ERBE



POLLO MARINATO ALLE ERBE

Oven baked chicken marinade with fresh herbs and lemon, served with roasted vegetables and rosemary potatoes.

AED 60

POLLO MARINATO PICCANTE

Oven baked chicken marinade with chilly flakes and lemon, served with roasted vegetables and rosemary potatoes.

AED 60

RISOTTO CON POLLO E FUNGHI

Creamy risotto with chicken and mushroom, garnished with garden-fresh rosemary and thyme.

AED 54

RISOTTO DI MARE

Seafood risotto with prawns, calamari, tomatoes, fresh dill and chilli flakes.

AED 58

RISOTTO ALLA MILANESE

Creamy saffron risotto with butter and Parmigiano, garnished with sautéed zucchini.

AED 56

RISOTTO DI MARE



DOLCI & PASTICCERIA

DESSERTS AND PASTRY



TIRAMISU AED 22
Ladyfinger cookies soaked in espresso with Mascarpone and cocoa.

PANNA COTTA AED 20
Silky dairy vanilla pudding with homemade berries marmalade or caramel sauce, at your choice.

TORTA NOCCIOLE E CIOCCOLATO AED 22
Chocolate mousse layered with hazelnut sponge cake.

PAVLOVA - MERINGA AED 22
Italian meringue filled with Lychee cream and berries compote.

STRAWBERRY TART AED 20
Shortcrust pastry with cream and glazed strawberries.

< **TORTA NOCCIOLE E CIOCCOLATO**



Tiramisu, meaning “pick me up”, has its origin date to the 1960s in the region of Veneto, Italy. “Tiramisu is a flavor that doesn’t exist in nature and that’s why people love it.”

Oven baked daily, delightful Italian croissants.

PLAIN CROISSANT AED 9

PAIN AU CHOCOLAT AED 12

ZATAAR CROISSANT AED 12

APRICOT JAM CROISSANT AED 12

CHEESE CROISSANT AED 12

< **TIRAMISU**