

VINO BIANCO DA VETRO

White wine by glass

Vina Della Casa Bianco 42

Light, crisp and dry. Floral and easy to drink

Sauvignon Blanc, Tenuta Ca Bolani 66

Medium, herbaceous and dry. Chalky and grassy nose

Chardonnay Tomaresca, Puglia 74

Full, fresh and dry with sun drenched fruit on the palate



VINO ROSSO DA VETRO

Red wine by glass

Vina Della Casa Rosso 42

Light, rich, and dry. Flavors of red fruits

Valpolicella, Zonin – Veneto 50

Light, rich, and dry. Flavors of wild berries and cherries

Col Di Sasso, Banfi 75

Full, soft and dry with intense color, fresh bouquet and chocolate flavor

VINO ROSSO PER BATTIGLIA

Red wine by bottle

Vina Della Casa Rosso 189

Light, rich, and dry. Flavors of red fruits

Valpolicella, Zonin, Veneto 230

Light, rich, and dry flavors of wild berries and cherries

Col Di Sasso, Banfi 360

Full, soft and dry with intense color, fresh bouquet and chocolate flavor

Villa Antinori Rosso, Antinori, Tuscany 546

Full, intense, dry flavors of toasty chocolate, vanilla and oak

Merlot, Feudo Butera, Sicily 357

Medium, luscious, supple with flavors of cherry and plum

Chianti Classico, Rocca Delle Macie 573

Medium, dusty and dry with sour cherry and coffee flavor

Cabernet Sauvignon, Villa Chiopris 352

Full-bodied, fruit driven wine with wild berries

Sasseo Primitivo, Masseria, Puglia 440

Flesh, herbaceous flavors of plum, bitter cherries
and rounded, soily tannins

Costasera Amarone, Masi Veneto 1,260

Powerful nose rich with chocolate and hints of coffee

Barolo, Cossetti, Piedmont 935

Full, wide and velvety with a finish of spices
and hint of vanilla

Brunello Di Montalcino Annata 1,940

This Brunello has a wonderful mix of spicy aromas
and is rich of black fruits

Vina Della Casa Rosso Carafe 347

House red wine by carafe

ANTIPASTI E INSALATA

Insalata Cucina (V) 52

Mix leaves salad, shredded roasted mushrooms, artichoke, homemade sun dried tomato, focaccia bread crouton, balsamic vinaigrette

Bruschetta al pomodoro con acciughe marinate e insalatina di rucola 48

Bruschetta of tomato and basil with marinated anchovies and arugula salad

Burrata con rucola, pomodorini a grappolo, salsa di olive e balsamico 75

Burrata cheese with rocket leaves and vine cherry tomato, balsamic sauce

Carpaccio di manzo piccante con peperoncino pomodori e rucola 65

Marinated raw beef thinly sliced, crushed chili, tomato and arugula

Polpo grigliato, patate, cavolfiore e favette con olio e aspreto d'uva 70

Grilled octopus, cauliflower, potato and broad beans with grape purée and olive oil

Flan di mozzarella di buffalo e zafferano, code di gambero 70

Flan of buffalo mozzarella and saffron with seared prawn tails

Gnocco di patate farcito di funghi con fiocchi di caprino 58

Cheese and mushroom stuffed potato parcel with crumpled goat cheese

Prosciutto di parma con grissini al grana insalata di melone e copollotti (PORK) 90

Parma ham, parmesan bread stick and cantalupo melon with spring onion

Scelta di antipasti del giorno e varietà di insalate dal buffet (A) (N) 55

Selection of daily antipasto and salads from the display

ZUPPE

Zuppa di pesce con crostino di pane all'aglio 69

Classic Italian fish soup, cherry tomato, chili and garlic croutons

Minestrone 48

Home-style vegetable soup, maccheroncini pasta

Crema di zucca con spinaci saltati all'aglio e gocce di gorgonzola 50

Pumpkin soup with sautéed baby spinach, garlic and gorgonzola cheese

Zuppa di farro e borlotti con pomodori secchi e pancetta croccante 50

Borlotti beans and spelt soup with crisp smoked beef bacon

RISOTTI

Risotto integrale al limone con Guazzetto di frutti di mare (A) 82

Lemon flavoured 'brown rice' risotto with seafood in "Guazzetto" sauce

Risotto con patate e fagiolini mantecato al pesto e pomodori semiseccchi (A) 74

Tomato risotto with potato, green beans, basil pesto and semi-dry tomato

Risotto al barolo con guanciale di manzo brasato (A) 95

Red wine and parmesan risotto with braised beef cheek

Risotto nero di seppia con coccio di seppie e cipolle rosse (A) 90

Black squid ink risotto, cuttlefish and red onion stew

(A) Contains Alcohol, (PORK) Contains Pork, (V) Vegetarian, (N) Contains Nuts.

All prices are in UAE Dirhams (AED) and inclusive of 10% municipality fees, 10% service charge and 5% VAT.

WHISKY

Famous Grouse 40

Jim Beam 48

Jack Daniels 50

JW Red Label 40

JW Black Label 60

Chivas Regal 68

Jameson 52



ITALIAN LIQUOR

Frangelico 49

Amaretto 48

Limoncello del Sol 48

Sambuca 48

Grappa Prosecco 48

Grappa Alexander 48

Grappa Moscato 48

PINTA DI BIRRA

Beer pint

Peroni draught 55

BOTTIGLIA DI BIRRA

Bottled beer

Peroni 45

Heineken 40

Amstel 40

Amstel Light 40

Becks 40

Budweiser 40

Corona 45

Fosters 40

Stella 40

Strongbow 40

SPIRITI

Spirits

GIN

Bombay Sapphire 40

Gordons Gin 40

Tanqueray 47

PIZZE

CHOOSE FROM CLASSIC OR MULTIGRAIN DOUGH

Margherita tradizionale 65

Traditional with tomato, oregano, basil and mozzarella cheese

Mediterranea 69

Tomato sauce, basil, roasted vegetables, oregano, capers, mozzarella cheese and chili olive oil

Diavola 75

Tomato sauce, spicy beef salami, basil, oregano and mozzarella cheese

Frutti di mare 95

Tomato, basil, oregano, sautéed calamari, shrimp, black mussel and mozzarella cheese

Cucina 75

Tomato, oregano, basil, mushrooms, parmesan and buffalo mozzarella cheese

Capricciosa 72

Tomato sauce, basil, oregano, smoked turkey ham, artichoke, mushroom and olive

Bufalina 72

Buffalo mozzarella, basil pesto, cherry tomato, oregano and arugula

Pizza al salame piccante e peperoni alla griglia (PORK) 90

Tomato sauce, spicy pork salami and grilled pepper

Pizza prosciutto di Parma, rucola e parmigiano (PORK) 100

Tomato sauce, mozzarella cheese, parma ham, rucola, parmesan cheese shavings

Calzone con caprino e spinaci novelli 74

Folded pizza with mozzarella goat cheese, spinach and tomato sauce

Additional toppings:

Seafood: calamari, octopus, mussels or shrimps 20

Meat: spicy salami or roast chicken 20

Grilled vegetables 12

Parma ham (PORK) 20

• PESCI •

Filetto di branzino al cartoccio (A) 105

Sea bass fillet baked in paper with olives, asparagus and fresh tomato

Grigliata mista di pesce 205

Mixed fish and seafood grilled platter

Cartoccio di fritto misto con salsa marinara 95

Italian fritto misto served on a paper parcel with a marinara sauce

Ricciola alla Mediterranea 100

Oven baked yellow tail 'halfway fish' fillet in Mediterranean style with potato, cherry tomato and olive

Gamberoni su mattonella di ceci al timo con passatina di peperoni 145

Pan seared king prawns on chickpea crumpet and bell pepper fondue

SIDE DISH

Insalata mista di stagione 22

Seasonal garden salad with house dressing

Insalata di pomodoro con basilico 22

Tomato salad with basil

Spinaci novelli saltati 27

Sautéed baby spinach

Patate fritte 27

French fries

Patate al forno 27

Oven roasted potato

Funghi trifolati all'aglio 27

Sautéed mushrooms



CARNI

Costoletta di vitello alla Milanese 130

Breaded veal cutlet Milan style

Stinco d'agnello alla moda di Sassari con olive e finocchietto 105

Stewed lamb shank Sassari style with wild fennel and olive

Galletto alla diavola 90

Spicy corn-fed baby chicken

Ossobuco alla Milanese con gremolata 110

Slow cooked veal shank Milan style with "gremolata"

Tagliata di manzo con salsa di gorgonzola 100

Sliced grilled beef with gorgonzola cheese sauce and rocket salad

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VINO BIANCO PER BOTTIGLIA

White wine by bottle

Vina Della Casa Bianco 189

Light, crisp and dry. Floral and easy drinking wine

Verdicchio Dei Castelli, Moncaro 336

Light, crisp and dry. Flavors of ripe lemon and apple

Ruffino Tuscany, Griffa Galestro 237

Light, crisp, dry and very fruity with delicate fragrance

Pinot Grigio, Lamberti 378

Light, crisp and dry. Floral and easy drinking wine

Pinot Grigio ST. Michael Eppan 473

Light, crisp and dry, aromas of honey, tropical fruits and vanilla

Villa Antinori Bianco, Tuscany 378

Soft, fresh with a good lingering, aromatic flavor

Batasiolo Gavi – Piedmont 468

Medium bodied with the flavors of peach, apple and lime

Sauvignon Blanc Camillona, Alasia 588

Medium, dry with grassy flavors and depth of citrus fruits

Chardonnay Tomaresca, Puglia 347

Full, fresh and dry with sun drenched fruit on the palate

Chardonnay, Santa Christina, Zenato 599

Full, fresh, dry with fine and elegant bouquet

Insolia, Feudo Butera, Sicily 336

Full, fresh, dry intense flavors of peach, pear and apple

Riff Pinot Grigio Cantina, Veneto 347

Light, dry with spice and plenty of fruit

Sauvignon Blanc, Tenuta Ca bolani 310

Medium, herbaceous, dry. Chalky and grassy nose

Vina Della Casa Bianco Carafe 347

House white wine by carafe

CHAMPAGNE DA BOTTIGLIA

Champagne by bottle

Moët & Chandon 850

Radiant, flavors of apple, pear and yellow peach

Taittinger Brut 850

Smoked and toast crushed raspberry, lemon zest and apple



SPUMANTE DI BOTTIGLIA

Sparkling wine by bottle

Prosecco, Veneto 273

Flavors of green apple, honeydew melon and pear

Lambrusco Bianco 189

Fruity and fresh, fresh strawberries, cherries and raspberries



VINO ROSE DA BOTTIGLIA

Rose wine by bottle

Emotivo Pinot Grigio, Italy 189

Light, rich, and dry. Aroma of lemon, green apple and blossoms

VINO ROSE DA VETRO

Rose wine by glass

Emotivo Pinot Grigio, Italy 42

Light, rich, and dry. Aroma of lemon, green apple and blossoms



SPUMANTE DI VETRO

Sparkling wine by glass

Prosecco, Veneto 53

Flavors of green apple, honeydew melon and pear



CHAMPAGNE DI VETRO

Champagne by glass

Moët & Chandon, France 160

Radiant, flavors of apple, pear and yellow peach

PASTE DI NOSTRA PRODUZIONE

Linguine allo scoglio (A) 95

Seafood linguine, fresh tomato sauce,
parsley oil

Spaghetti alla chitarra al nero di seppia con ragu di granchi 95

Homemade squid ink "spaghetti alla chitarra"
with crab ragout

Tagliolini con sugo di aragostelle e rucola 140

Homemade tagliolini and baby rock lobster
with cherry tomatoes and arugula

Tagliatelle con carciofi, pomodorini, spinaci novelli e granella di noci 82

Homemade tagliatelle pasta with
artichoke, cherry tomato, baby spinach
and toasted walnut

Maccheroni con anitra e porcini tartufati su fonduta di parmiggiano 95

Homemade maccheroni with slow cooked duck,
porcini mushroom and parmesan cheese

Panzerotti di patate, porri e pancetta di tacchino con mascarpone 90

Potato, leeks and turkey bacon ravioli with
mascarpone cream

Capellacci di zucca con crema di burro e salvia 87

Pumpkin ravioli "Capellacci" with creamy
butter and sage sauce

Pici cacio e pepe con 'nduja di manzo scottata in padella 100

Homemade pici pasta in "cacio e pepe" sauce
with sautéed beef 'nduja'

Lasagna della Cucina 82

Our signature Italian spinach lasagna with
Bolognese and mozzarella cheese with a
Parmesan cheese crust

VODKA

Grey goose 70

Belvedere 68

Finlandia 40

Stolichnaya 40



RUM

Bacardi 40

Matusalem 40



TEQUILA

White/Gold 40