

BEST OF Papas

AED 300 PER PERSON

STARTER

CHOICE OF

BURRATA D, SU, V

Beef tomato, basil pesto, aged balsamic vinegar

BEEF CARPACCIO D, G, R

CARPACCIO DI MANZO

Parmesan aioli, rocket pesto, crispy shallots

PASTA

CHOICE OF

TRUFFLE TAGLIATELLE D, E, G, V

TAGLIATELLE AL TARTUFO

Home-made pasta, parmesan

BEEF CARBONARA D, E, G

PICI ALLA CARBONARA

Home-made pasta, Pecorino Romano, black pepper, egg, beef bacon

MAIN

CHOICE OF

GRILLED SEA BASS D, F, N, SU

BRANZINO MEDITERRANEO

Aubergine and pepper 'caponata', basil pesto

FRIED LAMB CHOPS D, E, G

COSTOLETTE DI AGNELLO FRITTE

Fennel and asparagus salad, lemon segments

DESSERT

PISTACHIO TIRAMISU D, E, G, N, V

TIRAMISU AL PISTACCHIO

Pistachio mascarpone cream,
savoiardi biscotti, espresso coffee

Dishes indicated with (C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin,
(MU) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances












CAMPARI
Soda



APPETIZER
ANTIPASTI

GARLIC BREAD D, G, V — 50
PANE AGLIO E OLIO
Butter, mixed herbs

CHEESY GARLIC BREAD D, G, V — 55
PANE ALL'AGLIO E FORMAGGIO
Mozzarella, fontina, parmesan

DOUGH BALLS D, G, V — 50
PALLE DI PASTA
Garlic butter, mixed herbs

KALE & FENNEL SALAD MU, N, SU, V — 65
INSALATA DI CAVOLO, FINOCCHIO E ARANCE
Orange, pine nuts, pickled shallots

FRIED ARTICHOKE E, G, V — 65
CARCIOFI FRITTI
Basil mayo, Maldon salt

BURRATA D, SU, V — 85
Beef tomato, basil pesto, aged balsamic vinegar

BABY BEETROOT SALAD D, N, SU, V — 60
BARBABIETOLE ROSSE
Goat's cheese, pistachio, frisee salad

PRAWN COCKTAIL E, F, MU, S — 80
COCKTAIL DI GAMBERETTI
Cocktail sauce, baby gem, bisque foam



ROASTED SCALLOP D, G, S — 110
CAPESANTE IN PADELLA
Lemon and parsley breadcrumbs, semi-dried tomato, garlic butter

STEAMED MUSSELS POT D, S — 95
SAUTE' DI COZZE
Choice of: white sauce, tomato sauce or garlic butter
sourdough crouton

FRIED SEAFOOD E, F, G, S — 85
FRITTO DI PARANZA
Red mullet, calamari, prawns, anchovies, caramelized lime,
tartare sauce

BEEF CARPACCIO D, G, N, R — 95
CARPACCIO DI MANZO
Parmesan aioli, rocket pesto, crispy shallot

BEEF TARTARE D, E, G, R — 95
TARTARE DI MANZO
Hand diced beef tenderloin, shallots, capers, parsley, egg yolk

CHARCUTERIE BOARD D, G, SU — 85
TAGLIERE DI SALUMI MISTO
Beef mortadella, veal pancetta, beef prosciutto,
pickled vegetables, homemade breadsticks, olives

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PASTA & RISOTTO

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TRUFFLE TAGLIATELLE D, E, G, V — 150
TAGLIATELLE AL TARTUFO
Home-made pasta, parmesan

CHEESE & PEPPER TUSCAN PASTA D, E, G, V — 120
CACIO E PEPE PICI
Home-made pasta, Pecorino Romano, black pepper
Sharing option for 3-4 people — 350

MUSHROOM RISOTTO C, D, V — 120
RISOTTO AI FUNGHI
Parsley, parmesan

GNOCCHI SORRENTINA D, E, G, V — 100
GNOCCHI ALLA SORRENTINA
Basil, mozzarella cheese

BASIL PESTO HOMEMADE 'PICI' D, G, N, V — 95
PICI AL PESTO
Basil pesto, pine nuts, pecorino cheese

LEMON SOLE TORTELLONI D, E, F, G, S — 130
TORTELLONI ALLA SOGLIOLA
Warm tomato sauce, parlsey

SEAFOOD PASTA D, F, G, S — 165
CALAMARATA ALLO SCOGLIO
Squid, mussels, clams, shrimp, cherry tomato, parlsey

CLAM SPAGHETTI D, E, G, S — 145
SPAGHETTI ALLE VONGOLE
Garlic, chili, olive oil, parsley
Sharing option for 3-4 people — 360

TRUFFLE VEAL TORTELLINI C, D, E, G — 135
TORTELLINI BRODO
Beef broth, celery root, truffle

BEEF PAPPARDELLE C, D, E, G — 140
PAPPARDELLE ALLO STUFATO DI MANZO
Aged parmesan
Sharing option for 3-4 people — 365

BEEF CARBONARA D, E, G — 145
PICI ALLA CARBONARA
Home-made pasta, Pecorino Romano, black pepper, egg, beef bacon — 460
Sharing option for 3-4 people

SPICY BEEF BUCATINI D, E, G — 130
BUCATINI NDUJA
Burrata, heritage tomato and smoked pepper sauce, spicy beef sausage

PAPAS' LASAGNA D, E, G — 110
Beef ragout, bechamel, parmesan foam



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PIZZA

MARGHERITA D, G, V — 85
Mozzarella, basil

FOUR CHEESE D, G, V — 95
QUATTRO FORMAGGI
Mozzarella, Gorgonzola, Fontina, Parmesan

TRUFFLE & MUSHROOM D, G, V — 140
TARTUFO & FUNGHI
Smoked Scamorza cheese, black truffle, wild mushrooms

SMOKED DUCK BREAST, WALNUT & FIG D, G, N — 120
PETTO D'OCA, NOCI E FICHI
Fior di latte mozzarella, olive oil, soft cheese

HOMEMADE SAUSAGE & SPICY BROCCOLINI D, G — 105
FRIARIELLI E SALSICCIA
Home made beef sausage, spicy broccolini leaf

SPICY BEEF D, G — 105
NDUJA & BURRATA
Burrata cheese, San Marzano tomato sauce

MORTADELLA & BURRATA D, G, N, V — 140
Mozzarella, black truffle, pistachio

FISH, POULTRY & MEAT

CARNE & PESCE

GRILLED TIGER PRAWNS D, S — 140
GAMBERONI ALLA GRIGLIA
Garlic, chili, parsley, lemon oil

GRILLED SEA BASS D, F, N, SU — 150
BRANZINO MEDITERRANEO
Aubergine and pepper caponata, basil pesto

STUFFED CALAMARI D, G, F, S — 145
CALAMARI RIPIENI
Lemon butter, parsley, capers, spinach

GRILLED BABY CHICKEN C, SO — 135
POLLETTO ALLA GRIGLIA
Grilled carrots, veal jus, charred lime

VEAL CHOP D, E, G — 260
COTOLETTA ALLA MILANESE
Panned veal chop, rocket, cherry tomatoes, lemon

FRIED LAMB CHOPS D, E, G — 165
COSTOLETTE DI AGNELLO FRITTE
Fennel and asparagus salad, lemon segments

T-BONE STEAK 1KG C, D, SU — 650
COSTATA DI MANZO
Peppercorn sauce, mixed salad, fries

BEEF RIB EYE C, D, SU — 280
BISTECCA DI MANZO
Peppercorn sauce, cherry tomatoes, rocket

BEEF TENDERLOIN C, D, SU — 260
TAGLIATA DI FILETTO
Salsa verde, cherry tomatoes, rocket

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SIDES
CONTORNI



FRIES V 45
PATATINE
Sea salt

TRUFFLE FRIES D, V 65
PATATINE
Truffle and parmesan

ROASTED POTATOES D, V 45
PATATE AL FORNO
Olive oil, rosemary

BROCCOLINI D, V 45
Garlic, chili

GRILLED ASPARAGUS V 45
ASPARAGI GRIGLIATI
Lemon oil

MIXED SALAD SU, V 45
MISTICANZA
Mixed green leaves



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Papas







