DRAUGHT BEER

	½P	P
PERONI, *Italy*	36	62

BOTTLED BEER

STELLA ARTOIS, *Belgium*	42
CARLSBERG, *Denmark*	36
CORONA, *Mexico*	52
HEINEKEN, *Holland*	42
PERONI ZERO, 0% ALCOHOL, *Italy*	40

CLASSIC COCKTAILS

MARGARITA	60
MOJITO	60
PINA COLADA	60
NEGRONI	60
ESPRESSO MARTINI	60

GIN

TANQUERAY, *England*	42
HENDRICK'S, *Scotland*	60
TANQUERAY 10, *England*	55
GIN MARE, *Spain*	60

VODKA

KETEL ONE, *Netherlands*	42
GREY GOOSE, *France*	65
CIROC, *France*	65

RUM

BACARDI SUPERIOR, *Cuba*	42
SAILOR JERRY SPICED, *USA*	42
MALIBU COCONUT, *Barbados*	46
HAVANA CLUB 7, *Cuba*	58

TEQUILA

EL JIMADOR BLANCO, *Mexico*	42
JOSE CUERVO GOLD, *Mexico*	48
CASAMIGOS BLANCO, *Mexico*	65

WHISKEY

JOHNNIE WALKER RED, *Scotland*	42
JOHNNIE WALKER BLACK, *Scotland*	65
GLENFIDDICH 12, *Scotland*	75
GLENFIDDICH 15, *Scotland*	85
GLENFIDDICH 18, *Scotland*	125
JAMESON, *Ireland*	52

CHAMPAGNE & SPARKLING

	G	B
CONTE FOSCO CUVEE BRUT, *Italy*	46	225
LAURENT-PERRIER LA CUVEE BRUT NV, *France*		950
ALBERTO NANI ORGANIC DOC PROSECCO, *Italy*		390

WHITE WINE

DA LUCA, *Pinot Grigio, Italy*	44	210
PLV 'AVOIR LA PÊCHE' *Chardonnay, Fr*	50	230
FISH HOEK, *Chenin Blanc, SA*		230
LEFTFIELD, *Sauvignon Blanc, NZ*		380

ROSÉ WINE

ITALIA, *Pinot Grigio Rose, Italy*	44	210
PEARL ROSE, *100% Vegan & Organic, France*		460

RED WINE

DA LUCA, *Nero d'Avola, Italy*	44	210
LE FOU, *Pinot Noir, France*	55	250
YALUMBA Y SERIES, *Shiraz, Australia*		300
NORTON DOC, *Malbec, Argentina*		330

MOCKTAILS

MI AMOR 42
Strawberry, passion fruit, pineapple, mango

ITALIAN LEMONADE 42
Blood orange or raspberry, lemon, sugar

VIRGIN MOJITO 42
Soda, lime, sugar & mint leaves

SOFT DRINKS

COCA COLA, COKE ZERO, SPRITE, GINGER ALE, TONIC, SODA WATER	22
ORANGE, APPLE, PINEAPPLE JUICE	25
RED BULL, RED BULL SUGARFREE	36

SOFIA'S Kitchen

SOFIA'S Kitchen

A TASTE OF TOGETHERNESS

Sofia's Kitchen celebrates the warmth of Italian tradition: the timeless recipes passed down by nonnas and the celebration of gathering around a table. Sofia grew up listening to the laughter of family meals in her nonna's kitchen, where she learned that food is love. Inspired by these roots, she re-imagined Italian classics, blending them with global influences discovered on her travels.

Now in Dubai, under Sofia's welcoming arches, every dish is a tribute to tradition and togetherness, inviting you to savour the warmth of a nonna's touch and the spirit of Italian celebration.

INSALATA & ANTIPASTI

ANTIPASTI SELECTION (D,G,N,SB,SU) — 56
Taggiasca olives, semi dried tomatoes, grissini, padron peppers, Grana Padano

***with cured meats selection** — 88
Wagyu beef bresaola, panci, veal coppa

LA BURRATA INSALATA (D,N,SU,V) — 92
Grilled peach, bitter leaves, aged balsamic

CARPACCIO DI MANZO (G,R,SB,SU) — 85
Angus beef carpaccio, endives, truffle mustard dressing

BAKED GOATS CHEESE SALAD (D,G,N,SU) — 62
Caramelised figs, roasted & pickled beetroot, baby kale, aged balsamic, pine nuts

TUSCAN TOMATO BRUSCHETTA (D,G,N,V) — 54
Plum tomato, house focaccia, caciocavallo

ARANCINI GRANDE (D,E,G,SB,SU) — 64
Angus beef ragu, fontina cheese, tomato fondue, chive cream

CHILI GARLIC PRAWNS (D,G,SB,SF,SU) — 92
Baked, with herb butter and lemon

TUNA CRUDO (R,SF) — 82
Citrus salad, basil, chili

FROM THE PORK KITCHEN (P)
NON-HALAL

PROSCIUTTO & MELON (D,E,G,SB,PORK) — 48
Cold-pressed cantaloupe melon, olive oil

PORK & LEEK SAUSAGES (D,G,SU,PORK) — 88
Olive & Parmesan mash, balsamic red onion jus

PORK PARPADELLE WHITE RAGU (C,D,E,G,PORK) — 92
Soffritto, white pepper, Grana Padano

SPAGHETTI CARBONARA (D,E,G,PORK) — 90
Homemade pasta, pork bacon, egg, Grana Padano, cracked pepper

NONNA'S PORCHETTA (C,D,G,SU,PORK) — 125
White bean, roasted apple & celery salad, salsa verde

PORK CROCCHETTES (D,E,G,PORK) — 52
Pork cheek, béchamel, green apple

PROSCIUTTO & RUCOLA PIZZA (D,G,SU,PORK) — 90
Aged Grana Padano, balsamic, olive oil

OUR HAWAIIAN PIZZA (C,D,G,SB,SU,PORK) — 92
Braised pulled pork, caramelized pineapple

MORTADELLA PIZZA (D,G,N,PORK) — 82
Mozzarella, tomato sauce

PORK CHOP SALTIMBOCCA (D,SB,SF,SU,PORK) — 155
Prosciutto, sage, butter, broccolini

CLASSIC MAINS

CHARGRILLED COUNTRY BIRD (D) — 120
Baby chicken, charred baby gem, Taggiasca olives salsa

BEEF TAGLIATA (D,G) — 195
Angus striploin, olive mash, pan jus

BRANZINO (D,G,SF) — 145
Grilled Seabass, clams, fregola, sauce vierge

SICILIAN CAULIFLOWER (D,V) — 85
Oven-baked with fontina and mozzarella, tomato sauce, Padron peppers, Grana Padano, basil

GRILLED TURBOT (D,SB,SF,SU) — 125
Red capsicum, datterino tomato, capers, preserved lemon

SIDES (V)

TRUFFLE PARMESAN FRIES (D,SB,V) — 36

OLIVE MASH (D,SU,V) — 34

GRILLED ASPARAGUS (D,V) — 36

BROCCOLINI, ROAST GARLIC (D,V) — 38

RUCOLA & PARMESAN SALAD (D,SU,V) — 35

NEIGHBOURHOOD FAVOURITES

CAESAR SALAD (D,E,G,SF) — 62
Classic Caesar, aged Parmesan, boiled egg

with Grilled Chicken — 82

with Grilled Shrimp (SF) — 94

THE ANGUS BEEF BURGER (D,E,G,SB,SU) — 95
Angus beef, Boston lettuce, aged cheddar, caramelized onion bacon jam, pickle, fries

***with double wagyu patty and cheese** — 135

CRISPY-FRIED CHICKEN BURGER (D,E,G,SB,SU) — 72
Celeriac apple slaw, brioche bun, tangy signature sauce, fries

CLASSIC BUTTER CHICKEN (D,G,N) — 90
Tomato cashew gravy, rice, naan, pickle, papadums

LAMB TAJINE (G,N) — 130
Moroccan spice, saffron cous cous, apricot

CHICKEN SHISH TAWOOK (D,E,G,SB) — 95
Marinated chicken, biwaz salad, garlic sauce, Arabic bread

ARABIC MIXED GRILL (D,E,G,SB) — 195
Chicken shish tawook, beef kofta, lamb chop, biwaz salad,Garlic sauce

SWITCH VEGAN BURGER (G,SB,VG) — 90
Plant-based patty, grilled onion, tomato relish,vegan cheese

PIZZA

MARGHERITA (D,G,V) — 75
Tomato sauce, mozzarella cheese

PEPPERONI (D,G) — 88
Beef pepperoni and chorizo, cherry tomato

POLLO (D,G) — 84
Pulled chicken, Padron peppers, smoked mozzarella

VEGETALE (D,G,N,SB,SU,V) — 78
Basil pesto, ricotta, confit garlic, rucola

QUATTRO FROMAGGI (D,G,V) — 80
Mozzarella, gorgonzola, gruyere and Grana Padano

SWITCH VEGAN PIZZA (G,VG) — 80
Plant-based meat, tomato sauce, vegan cheese

AL DENTE PASTA

SIGNATURE FILLED PASTA (D,E,G,N)
Ask your server for today's dish

PENNE CHICKEN ALFREDO (D,G) — 85
Chicken breast, mushroom, garlic, cream, butter, Grana Padano

SEAFOOD LINGUINI MARISCO (D,E,G,SF) — 125
Gulf shrimp and clams, calamari, lemon, parsley, tomatoes

RIGATONI ARRABIATA (C,D,G,SB,V) — 74
Tomato ragu, basil, stracciatella cheese

BUCATINI BOLOGNESE (C,D,G,SB,SU) — 80
Classic beef, tomato, Italian herbs, Grana Padano

GNOCCHI (D,G,N,V) — 84
Housemade potato gnocchi, spinach fondue, caciocavallo cheese

LASAGNA (C,D,E,G) — 90
Pulled beef, bechamel, smoked mozzarella

PEA & ASPARAGUS RISOTTO (D,G,N,SB,SU) — 82
Ricotta, lemon, Pecorino

DESSERT (U)

CHOCOLATE DECADENCE (D,E,G,N) — 45
78% dark chocolate, seed tuille, salted ganache

AMALFI LEMON CAKE (D,E,G,N) — 40
Almond sponge, lemon syrup, Chantilly cream

VANILLA BEAN SEMIFREDDO (D,E,G,N) — 40
Passion fruit compote, caramelised white chocolate mousse

CLASSIC TIRAMISU (D,E,G,N) — 42
Lady finger, mascarpone, coffee essence

GELATO AND SORBET PARLOUR (D,E) — 28/38
2 scoops / 3 scoops

SEASONAL FRUIT PLATTER (VG) — 40

(C) - Celery, (D) - Dairy, (E) - Egg, (G) - Gluten, (L) - Lupins, (M) - Mustard, (N) - Nuts,
(R) - Raw ready to eat, (SB) - Soyabean, (SE) - Sesame, (SF) - Seafood, (SU) - Sulphites,
(PORK) - Contains PORK/non-Halal, (V) Vegetarian, (VG) Vegan

Please inform your server in advance of any allergens or dietary requirements.
Consumption of raw or undercooked meat, seafood, or poultry products, such as eggs, may increase your risk of food-related illness.
All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fee & 10% service charge.