

# SUMMER MENU

## *Antipasti*

***Schiacciatina Toscana con carpaccio di manzo  
al tartufo e pesto di rucola (G,D,N) 55 AED***

Thin Bread Grilled with Truffle Flavor Beef  
Carpaccio and RoccaSalad Pesto Sauce

***Carpaccio di branzino marinato (N) 124 AED***

Marinated Sea Bass Carpaccio with Sundried Tomatoes and Mango Coulis

***Peperoni rossi arrosto con acciughe del Cantabrico 55 AED***

Roasted Bell Pepper, with Garlic Anchovies and Basil

## *Pasta and Risotti*

***Spaghetti alla Bisanzio (G, D) 140 AED***

Spaghetti with Fresh San Marzano Tomato Raw, Taggiasca Black Olives,  
Garlic Optional, Fresh Chili and Parmigiano Reggiano

***Fusilli alla Trapanese. (G, N, D) 140 AED***

Fusilli Pasta with Cherry Tomatoes, Basil,  
Almonds and Garlic Served with Pecorino Cheese

***Cotoletta di vitello alla Primavera. (G, D) 210 AED***

Pan-fried Veal Escallops with Fresh Cherry Tomatoes Salad,  
Black Olives, Oregano, Basil, Served with Roasted Potatoes

## *Desserts*

***Parfait alle fragole con sorbetto alla mela verde 65 AED***

StrawberriesParfait with Green Apple Sorbet

**Ask your Waiter for Allergens**

(V) - Vegetarian (D) - Dairy (G) - Gluten (N) - Nuts (S) - Shellfish & Crustaceans  
**All prices are inclusive of 7% Municipality Fee, 10% Service Charge & 5% VAT**