



il Pastaio
— SINCE 1993

TASTE OF FAMILY

DUBAI

FESTIVE | CHRISTMAS & NYE 2023

CORPORATE FESTIVE

Menu

STARTER

Oysters No. 3 con Bruschetta Miste (S, G)

Dibba Bay Oyster 4 Pieces with Selection of Bruschetta 4 Pieces made with our Homemade Bread and Fresh Cherry Tomatoes

Asparagi con Salsa al Burro al Tartufo e Salmone, Uovo Grattugiato (N, D)

Norwegian Smoked Salmon with Asparagus, Truffle Butter Sauce, Grated Egg and Toasted Hazelnuts

Piovra alla Griglia con Purea di Rossa di Tropea e Patate (S)

Grilled Octopus Salad with Tropea's Red Onion Purée, Potatoes and Spring Onion

MAIN COURSE

Ravioli ai Quattro Formaggi con Pomodorini Confit e Succo di Pomodoro Versato (G, D)

Four Cheese Ravioli with Confit Cherry Tomatoes, served with Poured Tomato Juice

Risotto al Taleggio e Carciofi con Riduzione di Mora di Gelso (D)

Carnaroli Risotto, with Taleggio Cheese and Artichokes, topped with Mulberries Reduction

Rigatoni alla Genovese (G, D)

Rigatoni Pasta with Slow Cooked Beef and Onion

Coscia d'Agnello con Salsa alle Prugne, Patate alla Lionese e Confettura di Ribes (G)

Spanish Lamb Leg "Segovia" with Plum Sauce, Lyonnaise Potato and Cranberries Jam

Branzino al Forno con Salsa di Carote e Verdure Saltate

Pan Seared Sea Bass Fillet, served with Carrots Purée and Seasonal Sautéed Vegetables

Sedano Rapa alla Griglia e Brasato con Fonduta di Taleggio con Polenta Fritta e Crocchetta di Patate (D)

Grilled and Braise Celeriac with Taleggio Cheese Fondue, Fried Polenta and Potato Croquette

DESSERT

Tiramisu' Tradizionale (N, D, G)

Traditional Home-Made Tiramisu', with Mascarpone Cheese, Ladyfingers and Espresso Coffee

Il Pistacchio (N, D, G)

Pistacchio Parfait, with Mascarpone and Philadelphia Cheese and Mixed Nuts, served with Hazelnut Ice Cream



SPECIAL FESTIVE

Menu

December 1st - 31st

CHRISTMAS EVE DINNER

Tis' the season! Take the Italian route and soak in the festive atmosphere at il Pastaio Dubai

Our menu is embellished with festive favorites that you can feast on

Enjoy a special set menu with one bottle of grape

AED 595 per couple on December 24th

Al Habtoor City Boulevard, Sheikh Zayed Rd.

For more information, please contact 04 379 1382 or 054 7913320



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Norwegian Smoked Salmon with Asparagus, Truffle Butter Sauce, Grated Egg and Toasted Hazelnuts

Piovra alla Griglia con Purea di Rossa di Tropea e Patate (S)

Grilled Octopus Salad with Tropea's Red Onion Purée, Potatoes and Spring Onion

MAIN COURSE

Ravioli ai Quattro Formaggi con Pomodorini Confit e Succo di Pomodoro Versato (G, D)

Four Cheese Ravioli with Confit Cherry Tomatoes, served with Poured Tomato Juice

Risotto al Taleggio e Carciofi con Riduzione di Mora di Gelso (D)

Carnaroli Risotto, with Taleggio Cheese and Artichokes, topped with Mulberries Reduction

Rigatoni alla Genovese (G, D)

Rigatoni Pasta with Slow Cooked Beef and Onion

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DESSERT

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Traditional Home-Made Tiramisu', with Mascarpone Cheese, Ladyfingers and Espresso Coffee

Il Pistacchio (N, D, G)

Pistacchio Parfait, with Mascarpone and Philadelphia Cheese and Mixed Nuts, served with Hazelnut Ice Cream



CHRISTMAS EVE DINNER

STARTER

Tagliere di Speck, Carciofi alla Romana, e Pecorino Romano (G, D)

Speck Board Served with Romana's Artichokes and Pecorino Cheese

Polenta Soffice con Fonduta al Tartufo d'Alba e Uovo Pochet (D)

Sunny Side Up Egg with Mountain's Butter, Taleggio Cheese Fondue and White Alba's Truffle

PASTA

Ravioli ai Quattro Formaggi con Pomodorini Confit e Succo di Pomodoro Versato (G, D)

Four Cheese Ravioli with Confit Cherry Tomatoes, Served with Poured Tomato Juice

Risotto al Taleggio e Carciofi con Riduzione di Mora di Gelso (D)

Carnaroli Risotto, with Taleggio Cheese and Artichokes, Topped with Mulberries Reduction

MAIN COURSE

Coscia d'Agnello con Salsa alle Prugne, Patate alla Lionese e Confettura di Ribes (G)

Spanish Lamb Leg 'Segovia' with Plum Sauce, Lyonnaise Potato and Cranberries Jam

DESSERT

Meneghina Milanese con Salsa Cioccolato Fondente 70% (G, D, N)

Milano's Meneghina Christmas Cake with Chocolate Sauce 70%



New Year's Eve

Italian food has always been a firm favourite so one can expect nothing less than a convivial Italian affair from il Pastaio Dubai.

Prepare yourself for a gastronomical feast with our Special 4-Course New Year's Eve Set Menu. Leave it to our talented Chef's to make this Pre-Countdown dinner an unforgettable one.

Special 4-course Set Menu

AED 599 per person Inclusive of House Beverages from 8 pm

Al Habtoor City Boulevard, Sheikh Zayed Rd.

For more information, please contact 04 379 1382 or 054 7913320

New Year's Eve

Starter

Oysters Fine de Claire served with Shallot Vinegar and Sorrento Lemon (S)

Gran Plateau Royal of Marinated Fish and Crustaceans (S)

Artichokes Thema with Baby Squid served with Mullet Roe Bottarga Powder

Middle Courses

Tagliolini Pasta with Baby Squid, Asparagus and Cardamom (G)

Risotto Carnaroli (Riserva San Massimo) with Pears Puree, Piedmont Toma Cheese Fondue and "Barolo" Wine Reduction served with Toasted Hazelnuts (D, A)

Main Course

Saroma Wagyu Grade A4 Beef Tenderloin with Madeira and Blackberries Reduction, served with Steamed Spring Onion (G, D, A)

Baccala' (Cod Fish), Cooked in Sous Vide at 35°C, served with Rosemary Double Cream Sauce and Purple Potato Puree (G, D)

Dessert

Panettone Cake of Italian Tradition served with Valrona Dark Chocolate 70% Sauce (G, D, N)

il Pastaio
SINCE 1993
TASTE OF FAMILY
DUBAI

AL HABTOOR CITY BOULEVARD,
SHEIKH ZAYED ROAD, DUBAI, UNITED ARAB EMIRATES

FOR MORE INFORMATION, PLEASE CONTACT
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www.ilpastaiodubai.ae