

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 & Main

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