**ANTIPASTI**

**Insalata Verde**
Mixed green leaf salad with cherry tomatoes, cucumber, balsamic vinegar and extra virgin olive oil dressing

**Verdure Grigliate con Formaggio di Capra**
Grilled Mediterranean vegetables topped with goat cheese and balsamic reduction

**Insalata Caprese con Mozzarella di Bufala**
Fresh buffalo mozzarella, sliced tomato, fresh basil and olive oil

**Burrata**
Fresh Burrata cheese served with balsamic glazed cherry tomatoes and olive oil topped with micro herbs and accompanied with garlic bread

**Salmone Affumicato**
Smoked Salmon served with capers, steamed fresh asparagus, pickled onions and a bouquet of mixed green lettuce with toasted rye bread

**Insalata di Mare**
Mesclun salad topped with seared scallops, selection of steamed prawns, calamari, baby octopus, sundried tomatoes and dressed with olive oil and lemon juice
ANTIPASTI

Scampi Saltati con Rucola
Sautéed prawns served with rocket, roasted garlic, parsley, olive oil and a fresh tomato relish

Calamari Fritti
Crispy calamari served with a homemade basil aioli

Cozze al Vapore
Marinated mussels infused with garlic, fresh chilli, onion, tomatoes and parsley

Cappesante al Tartufo Nero di Norcia
Pan-fried scallops with celery purée, black truffle and a reduction of an aged balsamic vinaigrette

Bresaola della Valtellina all’ Olio Tartufato
Cured beef from the Valtellina region, served with rocket, parmesan shavings and dressed with truffle oil

Carpaccio di Manzo con Parmigiano Reggiano
Thinly sliced beef tenderloin served with rocket salad, parmesan shavings and lemon oil dressing
ANTIPASTI

Insalata di Cesare con Pollo O Gameretti
Traditional Caesar salad with romaine lettuce, topped with fresh homemade Caesar dressing, croutons and parmesan shavings

Grilled chicken 58
Grilled shrimps 68

ZUPPE

Minestrone
Traditional Italian vegetable soup 46

Zuppa alla Pescatora
Seafood soup, cooked with tomato bouillon and served with a garlic crouton 52

Zuppa di Funghi
Cream of roasted mushroom soup with truffle oil 46

Zuppa del giorno
Soup of the day (please ask the server) 42
**RISOTTO**

*Risotto ai Frutti di Mare* 🐟 🌮
Italian Arborio rice with mixed seafood, cooked in a traditional herb stock

*Risotto al pollo con spinaci e basilico* 🎭
Italian Arborio rice cooked with chicken, spinach and basil

*Risotto ai Funghi* 🍄
Italian Arborio rice cooked with mushrooms

*Verdure Risotto Primavera* 🌿 🍃
Italian Arborio rice with freshly cut green asparagus, artichoke, leek, celery, garlic, onion and dill cooked in vegetable stock

*Risotto con zucca, rosemary, gorgonzola e basilico* 🐉 🍃
Creamy risotto with pumpkin, rosemary, gorgonzola and basil
PASTA

Alla Bolognese
Traditional Bolognese with minced meat
Select your pasta (spaghetti, penne, linguini, fusilli, farfalle)

All’ Arrabiata
Spicy tomato and fresh basil sauce
Select your pasta (spaghetti, penne, linguini, fusilli, farfalle)

Fusilli Mare Monti
Fusilli, tossed in pink shrimp and mushroom sauce

Linguine ai Frutti di Mare
Linguini and seafood cooked in a light spicy tomato sauce

Spaghettini aglio e olio con scampi
Spaghettini cooked with prawns, garlic, olive oil, chopped parsley and chilli flakes

Tortellini lancio
Tortellini tossed in herbs, goat cheese and pink sauce

Linguine alle Vongole
Linguine pasta cooked with fresh clams, olive oil, garlic, chilli flakes and chopped parsley

Tagliatelle calabrese
Tagliatelle pasta with tuna, anchovies, black olives, capers and tomato sauce
PASTA

**Penne con Pollo e Funghi**
*Penne with sautéed chicken fillet, mushrooms, parmesan cheese and cream*

**Cannelloni vegetali**
*Baked cannelloni stuffed with mediterranean vegetable ragout and béchamel sauce*

**Tagliatelle alla Genovese**
*Tagliatelle cooked in a homemade pesto sauce and roasted pine seeds*

**Gnocchi di Patate ai Quattro Formaggi**
*Homemade potato dumplings served with a creamy sauce of gorgonzola, parmesan, buffalo and fontina cheese sauce*

**Ravioli di Ricotta e Spinaci**
*Ravioli stuffed with fresh spinach and ricotta cheese served with tomato sauce, rocket leaves and pecorino cheese*

**Rosso fresco parpadelle buffalo**
*Fresh red parpadelle, buffalo mozzarella and sun dried tomatoes*

**Lasagne Emiliane**
*Layers of pasta with ragout of minced meat, béchamel & tomato sauce and grated parmesan cheese*
PORK

Prosciutto di Parma con Melone
Parma ham with melon and chopped fresh basil leaves

Parppadelle all' Amatriciana
Parppadelle cooked with Pork bacon, onion, chilli and tomato sauce

Spaghetti alla Carbonara
A classic Roman dish cooked with pork bacon, onion, parmesan cheese, egg yolk and served with light creamy sauce

Rigatoni con salsa rosa e Salsiccia
Rigatoni with fresh pink sauce, Italian pork sausage, green peas and chopped basil leaves

Mama Regina’s Pizza
Pork ham, pineapple, tomato sauce, mozzarella and oregano

Siciliana Pizza
Godfather’s favourite Pizza
Pork ham, mushrooms, black olives, eggplant, tomato sauce, mozzarella, garlic and oregano

Parma Pizza
Mozzarella, tomato sauce, Parma ham, parmesan shavings and rocket

Our Kitchen team will be pleased to assist with any dietary requirement. Please notify our service associates if you have any food allergies.

Here, our food has a local accent. We favor local produce. Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced.

All prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.
PIZZA DEL FORNAIO

Margherita 🌿
Tomato sauce, mozzarella and basil leaves

Frutti di Mare 🍴
Mixed seafood, mushrooms, tomato sauce, oregano and mozzarella cheese

Diavola 🍴
Tomato sauce, mozzarella, spicy beef peperoni, red bell peppers and oregano

Dell’ Ortolano 🌿
Onion, mushrooms, eggplant, bell peppers, black olives, tomato sauce, artichokes and mozzarella

Quattro Stagioni 🍴
Mushrooms, artichoke, roasted chicken breast strips, tomato sauce, bell peppers, mozzarella and oregano

Caprese 🌿
Fresh mozzarella, tomato sauce, fresh tomatoes and fresh basil leaves

Our Kitchen team will be pleased to assist with any dietary requirement. Please notify our service associates if you have any food allergies.

Here, our food has a local accent.
We favor local produce. Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Datas are all locally grown and produced.

All prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.
PIZZA DEL FORNAIO

Bolognese
 Beef ragout, mozzarella cheese topped with fresh basil and parmesan shavings

Quattro Formaggi
 Basil and Italian four cheese mornay sauce
 (this pizza is served without tomato sauce)
**PESCE / FISH**

*Cattura del filetto di giorno* 🐟
Grilled catch of the day fillet, sautéed fresh spinach, celery purée and served with creamy caper sauce

*Salmone al Forno* 🐟
Oven baked fillet of salmon with honey glazed cherry tomatoes with balsamico, grilled parsnips, green peas and lemon dill sauce

*Misto di Mare alla Griglia con Patate al rosmario e Salsa al burro e limone* 🐟
Grilled catch of the day fillet, shrimps, squid, mussels served with vegetable risotto and a lemon garlic sauce

*Gamberoni Speziati alla Griglia con salsa piccante* 🐟
Grilled prawns with a spicy tomato sauce, ratatouille Provencal served with spaghetti aglio e olio

*Branzino al forno con Patate alle erbe e Caponate di melanzane* 🐟
Oven baked sea bass fillet, artichokes, rocket, eggplant and zucchini caponata served with a tarragon sauce
CARNI

Filetto di Manzo alla griglia
Grilled beef tenderloin served with broccoli, sautéed spinach, roasted Tuscan carrots and beef jus

Bistecca di manzo alla griglia
Grilled beef rib eye, homemade steak fries, steamed vegetables and green pepper corn sauce

Pollo Parmigiana
Parmesan crusted chicken escalope with tomato relish and linguine pomodoro

Pollo Piccata
Pan seared chicken breast, lemon caper sauce and asparagus risotto

Ossobuco alla Milanese
Braised veal shank in a classic Milanese tomato herb sauce served with saffron risotto

Costolette d’Agnello alla griglia
Grilled lamb chops served with potato and sundried tomato brandade, grilled vegetables and garlic rosemary veal jus
DESSERT

Frutta Mista
Fresh fruit platter with mango sorbet

Tiramisu
Homemade Tiramisu with mascarpone mousse cream with espresso flavoured ladyfinger biscuits topped with cocoa

Crème Brûlée
Homemade crème brûlée

Torta della Nonna
Our delicate pastry crust filled with silky pastry cream and pine seed

Gelato
Three scoops of ice cream - vanilla, strawberry or chocolate

Panna cotta
Traditional homemade panna cotta topped with fresh mixed berries compote

Selezione di Formaggi
Selection of Italian cheese
(please ask your server for the daily chef choice)
## STILL & SPARKLING

<table>
<thead>
<tr>
<th>Drink</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Melt Water Sparkling</td>
<td>500ml</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>750ml</td>
<td>35</td>
</tr>
<tr>
<td>Melt Water Still</td>
<td>500ml</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>1000ml</td>
<td>35</td>
</tr>
<tr>
<td>Evian</td>
<td>500ml</td>
<td>25</td>
</tr>
<tr>
<td>Local Water</td>
<td>500ml</td>
<td>19</td>
</tr>
<tr>
<td></td>
<td>1500ml</td>
<td>29</td>
</tr>
<tr>
<td>Perrier</td>
<td>330ml</td>
<td>25</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>500ml</td>
<td>34</td>
</tr>
</tbody>
</table>

## SOFT DRINKS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepsi</td>
<td>25</td>
</tr>
<tr>
<td>Diet Pepsi</td>
<td>25</td>
</tr>
<tr>
<td>Mirinda</td>
<td>25</td>
</tr>
<tr>
<td>7up</td>
<td>25</td>
</tr>
<tr>
<td>7up Light</td>
<td>25</td>
</tr>
<tr>
<td>Evervess Ginger Ale</td>
<td>Evervess Tonic</td>
</tr>
<tr>
<td>Red Bull</td>
<td>Red Bull Sugar Free</td>
</tr>
<tr>
<td></td>
<td>36</td>
</tr>
</tbody>
</table>

## JUICES

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Squeezed</td>
<td>32</td>
</tr>
<tr>
<td>Orange</td>
<td>Pineapple</td>
</tr>
<tr>
<td>Chilled Juices</td>
<td>23</td>
</tr>
<tr>
<td>Mango</td>
<td>Orange</td>
</tr>
</tbody>
</table>
FLAVOURED DRINKS

Ice Tea Peach | Lemon (Lipton) 22
Fresh Lemon Ice Tea 24
Fresh Lime Soda | Fresh Lime Water 24

MOCKTAILS

Fruit Blend 34
Fine blend of fresh juices of your choice

Fruit Punch 34
Orange juice, pineapple juice, mango juice, grenadine

Cinderella 34
Orange juice, pineapple juice, grenadine, soda water, sour mix

Virgins 34
Mojito | Colada | Mary

Shirley's Temple 34
Ginger ale, orange juice, grenadine

Brutal Banana 34
Banana, vanilla ice cream, dates, fresh milk, sugar syrup

MILK SHAKES

Vanilla 26
Chocolate 26
Strawberry 26
Banana 26
COFFEE

Espresso
The classic - smooth and rich in flavour, lingering aroma with caramelly sweet finish

Double Espresso
Two perfect shots of rich espresso

Cappuccino
Espresso with steamed milk, topped with a deep layer of foam

Long Black Coffee
American style coffee, rich and full bodied

Café Latte
Espresso with steamed milk, lightly topped with foam

HOTチョコレート
Perfect blend of the finest chocolate and fresh milk - a real treat for chocolate lovers

FINEST SELECTION OF TEAS & INFUSIONS

English Breakfast | Earl grey | Darjeeling tea
Green tea with jasmine | Moroccan mint tea
Chamomile | Peppermint