

# CUCINA A LA CARTE MENU

## STARTERS

	Share	Single
<b>Burrata di Andria</b> (V) (D) Burrata cheese, fresh oregano, tomatoes from the market	110	70
<b>Zucca e Caprino</b> (D) (V) Roasted pumpkin carpaccio, goat cheese, pumpkin seed, balsamic	85	45
<b>Carpaccio di Polpo</b> Octopus carpaccio, potato, capers, tomato, olives, parsley, lemon dressing	125	
<b>Carpaccio di Manzo</b> (D) (R) Thinly sliced wagyu beef, garden lettuce, parmesan, honey dressing, black truffles	100	
<b>Frisella di grano duro e Polipetti</b> (G) Baby octopus, tomato sauce, capers, anchovies olive oil, garlic on crisp bread	70	50
<b>Tagliere del Macellaio</b> (P) (G) Butcher pork board	80	55

## SOUPS

	Share	Single
<b>La Jota Friulana</b> (P) (G) White cabbage, beans, potatoes, pork, pasta topped with pecorino		45
<b>Zuppa di Crostacei</b> (R) (S) Shellfish soup, langoustine, prawns, mussels, tomatoes, parsley		75

## PIZZAS

	Share	Single
<b>Bufalina</b> (D) (G) Fresh buffalo mozzarella cheese, tomato, basil, olive oil, parmesan	75	
<b>Al Tartufo</b> (D) (V) (G) Fresh ricotta cheese, spinach, shaved truffle, parmesan, tomato powder	90	
<b>Nduja e Provola</b> (P) (G) (D) Spicy pork nduja, provola cheese, parmesan, black olives powder	80	
<b>Caponata</b> (V) (G) (D) Eggplant, capsicum, tomato, zucchini, pine nuts, raisins, red vinegar, mozzarella	75	
<b>Salsiccia e patate</b> (P) (G) (D) Pork sausage, potatoes, mozzarella, lemon balm, pork jus, parmesan	85	

## SALADS

	Share	Single
<b>Insalata di Tonno</b> Baby gem lettuce, ventresca tuna, vegetables, white wine vinegar, olive oil	75	45
<b>Peperoni Panzanella</b> (V) (G) Grilled marinated capsicum, garlic, olive oil, mint leaves, rustic bread	70	40
<b>Insalata di radicchio con pere</b> (D) (N) Red radicchio lettuce, pear, gorgonzola, walnuts, aged balsamic, olive oil	70	40

(D) Dairy, (V) Vegetarian, (P) Pork, (N) Nuts, (A) Alcohol, (R) Raw,  
(VG) Vegan, (G) Gluten, (S) Shellfish, (E) Eggs

Consumption of raw, rare or medium cooked seafood or meat may increase the risk of foodborne illness.

All items listed are priced in United Arab Emirates Dirham (AED), and are inclusive of Government Fees, Taxes and Service Charge.

Sharing food is more than eating, it unites us, provides a sense of belonging and creates lasting connections.  
Sharing food feeds, the soul!

## BENVENUTO A CUCINA

## MAINS

	Share	Single
<b>Spadellata di Pesce</b> (D) (A) (G) (S) Mazzancolle prawns, mussels, sea bream, ricotta, toasted focaccia bread	210	140
<b>Veal Milanese</b> (G) (E) Breaded cutlet, rocket leaves, plum tomatoes	230	
<b>Costolette d'Agnello</b> (N) Lamb rack, crushed tomatoes, mustard, vegetable caponata, pine nuts, basil leaves	220	140
<b>Orata all' Cartoccio</b> Sea bream fillet, potato puree, chopped capers, olives, parsley	190	
<b>Salsiccia e Spinaci</b> (P) (G) Pork sausage, sautéed spinach, garlic, red chilli, bread crumbs	210	140
<b>Brasato Lento di Capra</b> (D) Slow braised goat, baked agria potatoes	170	90
<b>Tomahawk 1.3kg</b> (D) Table melted Italian butter, 3 side dishes	780	
<b>Pollo alla griglia</b> (D) Crispy whole baby chicken, potatoes, portobello mushrooms	150	
<b>Porchetta</b> (P) (D) Slow cooked pork belly, herbs, roasted potatoes, provola cheese, pork jus	190	120
<b>Melanzana frita</b> (G) (D) (V) (E) Fried eggplant, bread crumbs tomato, mozzarella, parmesan, basil	90	

## SIDES

	Share	Single
<b>Broccoli</b> (V) Baby broccoli	45	
<b>Patate Arrosto</b> (V) Roasted agria potatoes with sea salt	30	
<b>Asparagi gligliati con tartufo</b> (V) Grilled asparagus, black truffle	45	

- Chef Emanuele Rizzo