



BEST OF



AED 300 PER PERSON

STARTER

CHOICE OF

BURRATA **D, SU, V**

Beef tomato, basil pesto, aged balsamic vinegar

BEEF CARPACCIO **D, G, R**

CARPACCIO DI MANZO

Parmesan aioli, rocket pesto, crispy shallots

PASTA

CHOICE OF

TRUFFLE TAGLIATELLE **D, E, G, V**

TAGLIATELLE AL TARTUFO

Home-made pasta, parmesan

BEEF CARBONARA **D, E, G**

PICI ALLA CARBONARA

Home-made pasta, Pecorino Romano, black pepper, egg, beef bacon

MAIN

CHOICE OF

GRILLED SEA BASS **D, F, N, SU**

BRANZINO MEDITERRANEO

Aubergine and pepper 'caponata', basil pesto

FRIED LAMB CHOPS **D, E, G**

COSTOLETTE DI AGNELLO FRITTE

Fennel and asparagus salad, lemon segments

DESSERT

PISTACHIO TIRAMISU **D, E, G, N, V**

TIRAMISU AL PISTACCHIO

Pistachio mascarpone cream,
savoiardis biscotti, espresso coffee

Dishes indicated with (C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin,
(MU) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian
Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.
Please notify your server if you have any known food allergies or intolerances.





APPETIZER

ANTIPASTI

GARLIC BREAD D, G, V	50
PANE AGLIO E OLIO Butter, mixed herbs	
CHEESY GARLIC BREAD D, G, V	55
PANE ALL'AGLIO E FORMAGGIO Mozzarella, fontina, parmesan	
DOUGH BALLS D, G, V	50
PALLE DI PASTA Garlic butter, mixed herbs	
KALE & FENNEL SALAD MU, N, SU, V	65
INSALATA DI CAVOLO, FINOCCHIO E ARANCE Orange, pine nuts, pickled shallots	
FRIED ARTICHOKE E, G, V	65
CARCIOFI FRITTI Basil mayo, Maldon salt	
BURRATA D, SU, V	85
Beef tomato, basil pesto, aged balsamic vinegar	
BABY BEETROOT SALAD D, N, SU, V	60
BARBABIETOLE ROSSE Goat's cheese, pistachio, frisee salad	
PRAWN COCKTAIL E, F, MU, S	80
COCKTAIL DI GAMBERETTI Cocktail sauce, baby gem, bisque foam	
ROASTED SCALLOP D, G, S	110
CAPELANTE IN PADELLA Lemon and parsley breadcrumbs, semi-dried tomato, garlic butter	
STEAMED MUSSELS POT D, S	95
SAUTE' DI COZZE Choice of: white sauce, tomato sauce or garlic butter, sourdough crouton	
FRIED SEAFOOD E, F, G, S	85
FRITTO DI PARANZA Red mullet, calamari, prawns, anchovies, caramelized lime, tartare sauce	
BEEF CARPACCIO D, G, N, R	95
CARPACCIO DI MANZO Parmesan aioli, rocket pesto, crispy shallot	
BEEF TARTARE D, E, G, R	95
TARTARE DI MANZO Hand diced beef tenderloin, shallots, capers, parsley, egg yolk	
CHARCUTERIE BOARD D, G, SU	85
TAGLIERE DI SALUMI MISTO Beef mortadella, veal pancetta, beef prosciutto, pickled vegetables, homemade breadsticks, olives	

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PASTA & RISOTTO

PASTA & RISOTTI

TRUFFLE TAGLIATELLE D, E, G, V	150
TAGLIATELLE AL TARTUFO	
Home-made pasta, parmesan	
CHEESE & PEPPER TUSCAN PASTA D, E, G, V	120
CACIO E PEPE PICI	
Home-made pasta, Pecorino Romano, black pepper	
Sharing option for 3-4 people	350
MUSHROOM RISOTTO C, D, V	120
RISOTTO AI FUNGHI	
Parsley, parmesan	
GNOCCHI SORRENTINA D, E, G, V	100
GNOCCHI ALLA SORRENTINA	
Basil, mozzarella cheese	
BASIL PESTO HOMEMADE 'PICI' D, G, N, V	95
PICI AL PESTO	
Basil pesto, pine nuts, pecorino cheese	
LEMON SOLE TORTELLONI D, E, F, G, S	130
TORTELLONI ALLA SOGLIOLA	
Warm tomato sauce, parlsey	
SEAFOOD PASTA D, F, G, S	165
CALAMARATA ALLO SCOGLIO	
Squid, mussels, clams, shrimp, cherry tomato, parlsey	
CLAM SPAGHETTI D, E, G, S	145
SPAGHETTI ALLE VONGOLE	
Garlic, chili, olive oil, parsley	
Sharing option for 3-4 people	560
TRUFFLE VEAL TORTELLINI C, D, E, G	135
TORTELLINI BRODO	
Beef broth, celery root, truffile	
BEEF PAPPARDELLE C, D, E, G	140
PAPPARDELLE ALLO STUFATO DI MANZO	
Aged parmesan	
Sharing option for 3-4 people	365
BEEF CARBONARA D, E, G	145
PICI ALLA CARBONARA	
Home-made pasta, Pecorino Romano, black pepper, egg, beef bacon	
Sharing option for 3-4 people	460
SPICY BEEF BUCATINI D, E, G	130
BUCATINI NDUJA	
Burrata, heritage tomato and smoked pepper sauce, spicy beef sausage	
PAPAS' LASAGNA D, E, G	110
Beef ragout, bechamel, parmesan foam	



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PIZZA

MARGHERITA D, G, V	85
Mozzarella, basil	
FOUR CHEESE D, G, V	95
QUATTRO FORMAGGI	
Mozzarella, Gorgonzola, Fontina, Parmesan	
TRUFFLE & MUSHROOM D, G, V	140
TARTUFO & FUNGHI	
Smoked Scamorza cheese, black truffle, wild mushrooms	
SMOKED DUCK BREAST, WALNUT & FIG D, G, N	120
PETTO D'OCA, NOCI E FICHI	
Fior di latte mozzarella, olive oil, soft cheese	
HOMEMADE SAUSAGE & SPICY BROCCOLINI D, G	105
FRIARIELLI E SALSICCIA	
Home made beef sausage, spicy broccolini leaf	
SPICY BEEF D, G	105
NDUJA & BURRATA	
Burrata cheese, San Marzano tomato sauce	
MORTADELLA & BURRATA D, G, N, V	140
Mozzarella, black truffle, pistachio	

FISH, POULTRY & MEAT

CARNE & PESCE

GRILLED TIGER PRAWNS D, S	140
GAMBERONI ALLA GRIGLIA	
Garlic, chili, parsley, lemon oil	
GRILLED SEA BASS D, F, N, SU	150
BRANZINO MEDITERRANEO	
Aubergine and pepper caponata, basil pesto	
STUFFED CALAMARI D, G, F, S	145
CALAMARI RIPIENI	
Lemon butter, parsley, capers, spinach	
GRILLED BABY CHICKEN C, SO	135
POLLETTO ALLA GRIGLIA	
Grilled carrots, veal jus, charred lime	
VEAL CHOP D, E, G	260
COTOLETTA ALLA MILANESE	
Panned veal chop, rocket, cherry tomatoes, lemon	
FRIED LAMB CHOPS D, E, G	165
COSTOLETTE DI AGNELLO FRITTE	
Fennel and asparagus salad, lemon segments	
T-BONE STEAK 1KG C, D, SU	650
COSTATA DI MANZO	
Peppercorn sauce, mixed salad, fries	
BEEF RIB EYE C, D, SU	280
BISTECCA DI MANZO	
Peppercorn sauce, cherry tomatoes, rocket	
BEEF TENDERLOIN C, D, SU	260
TAGLIATA DI FILETTO	
Salsa verde, cherry tomatoes, rocket	

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SIDES

CONTORNI

FRIES V 45
PATATINE
Sea salt

TRUFFLE FRIES D, V 65
PATATINE
Truffle and parmesan

ROASTED POTATOES D, V 45
PATATE AL FORNO
Olive oil, rosemary

BROCCOLINI D, V 45
Garlic, chili

GRILLED ASPARAGUS V 45
ASPARAGI GRIGLIATI
Lemon oil

MIXED SALAD SU, V 45
MISTICANZA
Mixed green leaves



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KID'S MENU

PASTA

CHEESE PASTA **D, E, G, V** 45
Parmesan, extra virgin olive oil

POTATO GNOCCHI **D, E, G, V** 45
Tomato and basil

SPAGHETTI BOLOGNESE **D, E, G** 45
Beef mince, tomato sauce, parmesan

PIZZA

MARGHERITA **D, G, V** 55
Mozzarella, tomato, basil

CHICKEN **D, G** 55
Rosted mixed peppers, mozzarella

BEEF BRESAOLA **D, G** 55
Cherry tomato and shaved parmesan

FISH, POULTRY & MEAT

GRILLED SEA BASS **D, F** 65
Green peas, potato

GRILLED ½ CHICKEN **C** 65
French fries, gravy

BEEF TENDERLOIN **C** 65
French fries

SWEETS

ICE CREAM CONE **D, G, V** 35
Choice of: Vanilla, chocolate, strawberry



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Papas

PAPAS BERRY
SPRITZ



BELISSIMA



APEROL SPRITZ



CAMPARI SPRITZ



BOLOGNA SPRITZ



LIMONCELLO SPRITZ



AVERNA SPRITZ



GIANT APEROL AED 300

SPRITZ MENU

Pavia

CAMPARI SPRITZ 70

Campari & prosecco

Padua

APEROL SPRITZ 70

Aperol, prosecco, orange juice

Amalfi

LIMONCELLO SPRITZ 70

Homemade limoncello, prosecco, basil cordial

Sicily

AVERNA SPRITZ 75

Averna, prosecco, soda water, pomegranate

Veneto

BELLISSIMA 80

Aperol, prosecco, peach liquor,
homemade passionfruit syrup, peach foam

Saronno

★ PAPAS BERRY SPRITZ 80

Strawberry pink gin, amaretto, prosecco, cotton candy

Bologna

BOLOGNA SPRITZ 90

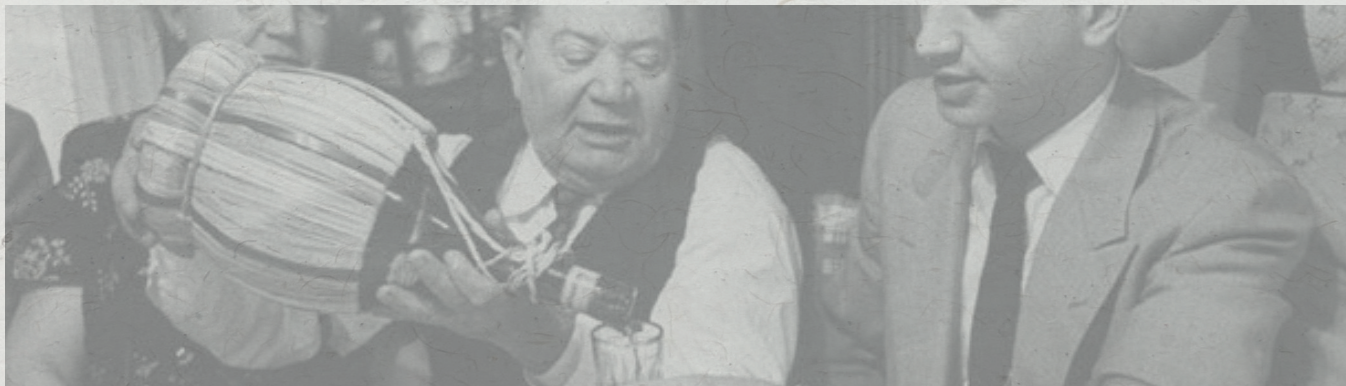
Montenegro, prosecco, lemon juice, sugar syrup

COCKTAILS

OLD AS CONTE Gin, Campari, barrel-aged sweet vermouth	80
WHISKY MIRAGE Bourbon whisky, Aperol, Kumquat marmalade, lemon juice, orange bitter	85
MODO DOLCE Vodka, grenadine, white cacao, lemon juice, rose water	75
TORINO'S WAY Gin, Italicus, Aperol, grapefruit foam, tonic	75
GIN WHISPER Gin, apple infused jasmine tea, yuzu, pomegranate reduction, orange blossom	80
PAPAS GIRL Tequila Blanco, grapefruit soda, citrus	75
APEROL BLAZE Tequila, Aperol, Cointreau, lime juice, agave syrup	80
CRISTALLO Gin, violette liqueur, Blue Curaçao, tonic water, lime juice	90

MOCKTAILS

COSTA SMERALDA White tea, yuzu purée, grapefruit, cordial, citrus	45
SATURNIA Pomegranate reduction, yuzu purée, apple, jasmine green tea, soda	45



SPARKLING WINE

	GLASS	BTL
Conte Fosco, Cuvée Brut, Emilia Romagna	55	325
Medici Quercioli Secco, Dry Lambrusco, Emilia Romagna	60	355
Ruggeri, Prosecco DOC, Treviso	70	415
Valdo Paradise Rosé, Veneto	70	415

WHITE WINE

	GLASS	BTL
Pinot Grigio, Vinuva, Sicily	60	295
Vermentino, Trebbiano, Pian di Rèmole Bianco, Frescobaldi, Toscana	70	345
Verdicchio dei castelli di Jesi DOC Classico, Villa Bianchi, Umani Ronchi, Marche	75	370
Sauvignon Blanc, Ca' Bolani, Friuli-Venezia Giulia	80	395
Cortese, Gavi DOCG, Granée, Beni di Batasiolo, Piedmont	85	420

ROSÉ WINE

	GLASS	BTL
Pinot Grigio Rosé, Italia, Provincia di Pavia, Lombardy	60	295
Pinot Grigio Rosé "Pink As Flamingos", Adria Vini, Piemonte	65	320

RED WINE

	GLASS	BTL
Primitivo, Vinuva, Salento	60	295
Cabernet Sauvignon, Sangiovese, Pian di Rèmole, Frescobaldi, Toscana	65	320
Corvina, Rondinella, Molinara, Ventiterre Valpolicella DOC, Zonin, Veneto	70	345
Nero d'Avola, Sallier De La Tour, Sicily	80	395
Nebbiolo, Beni di Batasiolo, Langhe, Piedmont	90	445

SWEET WINE

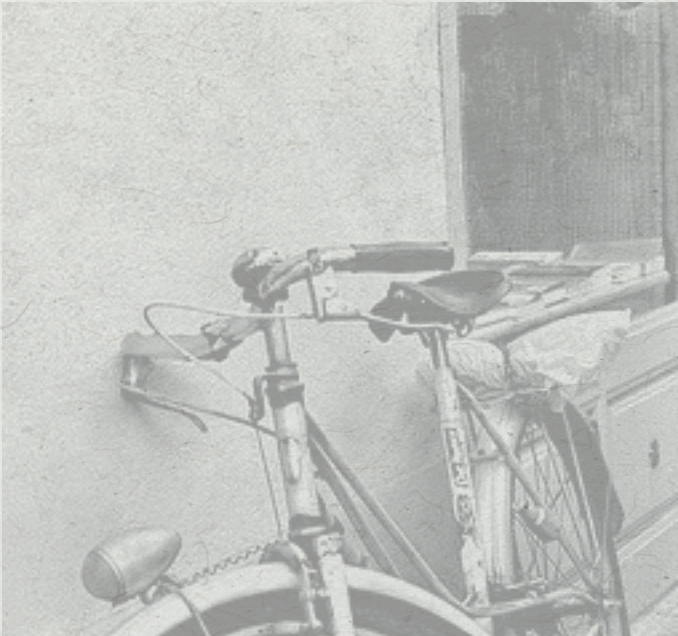
	GLASS	BTL
Marsala Superiore, Giribaldi Dolce, Cantine Pellegrino, Sicily '75cl'	60	590
Moscato Passito "Palazzina", Araldica, Piedmont '37.5cl'	75	365

BOTTLED BEER

Peroni	BTL	60
Peroni 0.0% (Non Alcoholic)		50

DRAFT BEER

	HALF PINT	PINT
Peroni	35	65



VODKA

	30ML	60ML	BTL	1.5L
Stoli Premium	55	105	1350	
Zubrowka	55	105	1350	
Beluga Noble	75	145	1850	
Ciroc Vodka	75	145	1850	
Grey Goose	75	145	1850	3600
Crystal head	80	155	1900	



GIN

	30ML	60ML	BTL
Tanqueray	55	105	1350
Rutte Dry	60	115	1450
Whitley Neill	60	115	1450
Hendricks	70	135	1650
The Botanist	70	135	1650
Tanqueray 10	70	135	1650
Gin Mare	70	135	1650
Monkey 47 '50cl'	110	215	1750

RUM

	30ML	60ML	BTL
Bacardi Superior	55	105	1350
Capt Morgan Black	55	105	1350
Capt Morgan Spiced	55	105	1350
Havana Club 7yo	75	145	1850
Bacardi 8yo	70	135	1650
Ron Zacapa 23yo	120	235	2900

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CACHAÇA

	30ML	60ML	BTL
Cachaça Germana Soul	60	115	1400

TEQUILA

	30ML	60ML	BTL
Jose Cuervo Especial Gold / Silver	55	105	1350
Casamigos Blanco	70	135	1650
Patrón Silver	75	145	1850
Casamigos Reposado	95	185	2250
Don Julio Blanco	105	205	2400
Don Julio Reposado	120	235	2900
Don Julio Añejo	140	275	3200
Clase Azul Reposado	280	550	5800
Don Julio 1942	340	680	8200
Komos Reposado Rosa	170	330	3900
Komos Anejo Cristalino	200	390	4300

MEZCAL

	30ML	60ML	BTL
Verde Amarás Espadín	55	105	1350
The Lost Explorer Espadín	125	245	2750



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WHISKY

30ML

60ML

BTL

SCOTCH BLEND

Dewar's White Label	55	105	1350
Monkey Shoulder	65	125	1450
J Walker Black	75	145	1850
Chivas Regal 12yo	70	135	1650
Chivas Regal 18yo	130	255	2900
J Walker Blue	290	580	6800

SCOTCH SINGLE MALT

The Glenlivet 12yo	75	145	1850
Laphroiaig 10yo	75	145	1850
Glenfiddich 12yo	80	155	1900
Glenfiddich 15yo	110	215	2550
The Macallan 12yo	110	215	2550
Glenfiddich 18yo	150	290	3250
Glenfiddich 21yo	240	470	5400

AMERICAN

Canadian Club	55	105	1550
Bulleit Bourbon	55	105	1550
Makers Mark	65	125	1450
Jack Daniel's No.7	65	125	1450
Woodford Reserve	75	145	1850

IRISH

Jameson	65	125	1450
Bushmills Blackbush	65	125	1750

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GRAPPA

	30ML	60ML	BTL
Grappa Passione Blanco	55	105	1250
Berta Oltre Il Vallo	85	165	1500
Antinori. Grappa Di Tignanello	80	155	1850

COGNAC / BRANDY / PISCO

	30ML	60ML	BTL
Lapostolle Pisco	55	105	1350
Hennessy VS	70	135	1500
Remy VSOP	95	185	2250
Hennessy XO	220	430	4800
Remy XO	230	455	4950

LIQUEURS

	30ML	60ML	BTL
Sambuca Anniversario	55	105	1150
Disaronno	55	105	1150
Jägermeister	55	105	1150
Kahlua	55	105	1150
Galliano	55	105	1150
Baileys Original	60	115	1400
Frangelico	60	115	1400
Limoncetta Di Sorrento	60	115	950
Italicus Rosolio Di Bergamotto	65	135	1450

SOFT DRINK

Coca Cola / Coke Zero	30
Sprite / Diet Sprite	30
Tonic Water	30
Ginger Ale	30
Soda Water	30
Red Bull	40
Red Bull Sugar Free	40
Red Bull Red Edition	40

WATER

Voss Still 37.5cl	25
Voss Sparkling 37.5cl	25
Voss Still 80cl	40
Voss Sparkling 80cl	40

JUICE

Green apple	30
Cranberry	30
Orange	30
Guava	30
Pineapple	30

FEVER TREE

Aromatic Tonic	40
Refreshingly Light Tonic	40
Elderflower Tonic	40

