



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

FISH, POULTRY & MEAT

CARNE & PESCE

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

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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