

APERITIVO

Available daily from 4:00PM until 9:00PM



COCKTAIL AED 40

APEROL SPRITZ	Aperol, Prosecco, soda
RINOMATO SPRITZ	Rinomato aperitivo, Prosecco, soda
HUGO	St. Germain, Prosecco, soda
AMERICANO	Campari, Mancino Rosso, soda
NEGRONI SBAGLIATO	Campari, Mancino Rosso, Prosecco
CLASSIC NEGRONI	Campari, Mancino Rosso, Gin
GARIBALDI	Campari, fresh orange juice
BELLINI	Fresh peach purée, Prosecco

MOCKTAIL AED 20

MIRACLE GARDEN	Berry rush tea, watermelon juice, citrus, ginger ale
PASSION DELIGHT	Passion fruit, figs, vanilla tea, citrus, soda

SPIRITS AED 40

VODKA	Stolichnaya
GIN	Tanqueray
RUM	Bacardi Superior
WHISKY	Johnnie Walker Red Label
TEQUILA	Olmecca Blanco

BEER AED 40




PERONI	by bottle
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WINES & SPARKLING AED 40

WHITE	Chardonnay, 'Ventiterre', Zonin, Italy
RED	Nero D'Avola Ca di Ponti, Sicily Italy
ROSÉ	Domaine La Rouillère Rosé Côtes de Provence, France
SPARKLING	Atto Primo Brut, Italy

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

NV	Prosecco 'Jejo' Bisol Valdobbiadene, Italy	 65	 370	
NV	Champagne, Louis Roederer Brut, France	120	720	

WHITE WINE

2019	Verdicchio dei Castelli di Jesi Classico DOC Villa Bianchi, Umani Ronchi, Marche, Italy	55	270	
2018	Torrontes 'Serie A', Zuccardi, Salta, Argentina	65	320	
2019	Pinot Grigio Borgo Tesis Fantinel, Friuli, Italy	75	370	
2020	Sauvignon Blanc 'Private Bin' Villa Maria, Marlborough, New Zealand	82	400	
2019	Gavi Pricipessa 'Gavia' DOCG Banfi, Piemonte, Italy	88	430	
2019	Chablis Laroche Burgundy, France	95	450	

ROSÉ WINE

2019	Domaine La Rouillère Rosé, Côtes de Provence, France	75	370	
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RED WINE

2019	Pinot Noir Le Fou, Pays-d'Oc, France	55	270	
2019	Malbec 'Ique' Enrique Foster Mendoza, Argentina	72	350	
2016	Château Darzac , Bordeaux Superioré Bordeaux, France	78	380	
2018	Chianti Classico DOCG Castello di Albola Tuscany, Italy	85	/	840
2017	Cabernet-Merlot Terre di San Leonardo Trentino-Alto Adige, Italy	90	/	890

BEVERAGE

Available daily from 12:00PM until 1:00AM



SIGNATURE COCKTAILS

AMERICANCELLO	Rinomato aperitivo and Mancino Vermouth Amaranto Infuse Mandarine, soda	65
I AM BELLA	Tanqueray, Mancino Vermouth Secco, Rinomato aperitivo	70
OH MY GOLD	Illegal Mezcal Reposado, Mancino Vermouth Ambrato, Suze Bitter	75
BELLA'S NEGRONI	Tanqueray, Mancino Vermouth Chinato, Rinomato Scuro Bitter, aged 24 hours in a clay pot	80
LIPSTICK	Vermouth Mancino Ambrato, watermelon, raspberry, Prosecco	65
LOVE IN PORTOFINO	Italian Gin Malfy, St. Germain, cucumber and basil shrub, citrus	70
MIRAFLORES	Rum, figs, citrus, peach soda	70
SILLY PASSION	Olmecca Blanco Tequila, Vanilla Liquor, passion fruit shrub, lime	70
DIRTY MIND	Johnnie Walker Black Label, yuzu purée, protein Malbec Red Wine	70
I'M NOT A SAINT	Tequila Reposado and Mezcal, Orange Liquor, Pineapple Spicy Cordial, lime	70
LADY B	Stolichnaya vodka, raspberry, mint, citrus	70
PURIFIER	Torres 20 Brandy, Bullet Rye Whiskey, Demerara Syrup, Angustura Bitter	80

MOCKTAILS

MIRACLE GARDEN	Berry rush tea, watermelon, citrus, ginger ale	40
GREEN LIGHT	Peach tea, cucumber, basil, citrus	40
PASSION DELIGHT	Passion fruit, figs, black vanilla tea, citrus, soda	40

Our bartenders would be delighted to prepare any of the classic cocktail of your choice.

All prices are inclusive of 5% VAT and 7% municipality fee.

VODKA



Ketel One	50	1,000
Tito's	50	1,150
Grey Goose Cherry	60	1,400
Grey Goose Le Poire	60	1,400
Grey Goose Le Citron	60	1,400
Belvedere	70	1,500
Nikka Coffey Vodka	75	1,600
Stolichnaya Elite	80	1,800
Grey Goose	80	1,800
Beluga Noble	85	1,800

VODKA MAGNUM

Belvedere 1.5		3,000
Grey Goose 1.5		3,000

GIN

Bulldog	45	900
Malfy	45	900
Tanqueray Sevilla	50	1,000
London N°1	55	1,000
Portobello	55	1,000
Roku	55	1,100
Tanqueray Rangpur	55	1,100
Hendricks	55	1,200
Tanqueray 10	55	1,300
Mare	60	1,200
Sipsmith	60	1,200
Botanist	60	1,200
Stars of Bombay	60	1,350
Nikka Coffey Gin	60	1,400
Oxley	60	1,700
Monkey 47	80	1,400

TEQUILA



BLANCO

Reserva 1800 Silver	50	1,000
Patron Silver	60	1,400
Jose Cuervo Platino	75	1,600
Don Julio Blanco	80	1,800
Casamigos Blanco	80	1,800
Roca Patron Silver	90	2,000

REPOSADO

Reserva 1800 Reposado	50	1,000
Patron Reposado	70	1,500
Casamigos Reposado	90	2,000
Don Julio Reposado	90	2,200
Roca Patron Reposado	110	2,200
Clase Azul Reposado	180	3,500

ANEJO

Herradura Anejo	60	1,200
Reserva 1800 Anejo	60	1,200
Herradura Ultra	70	1,400
Patron Anejo	80	1,700
Casamigos Anejo	100	2,200
Don Julio Anejo	110	2,500
Roca Patron Anejo	120	2,400
Don Julio 1942	280	6,000
Clase Azul Anejo	700	15,000

TEQUILA



SUPER PREMIUM

Jose Cuervo Reserva De La Familia	120	2,500
Gran Patron Platinum	205	4,000
Don Julio Real	350	9,000
Patron Guillermo Del Toro	400	8,000
Herradura Selection Suprema	400	8,000
Gran Patron Burdeos	450	10,000
Claze Azul Ultra Anejo	2,000	

FLAVORED

Patrón XO	50	900
Patrón Citrónge	50	900

MAGNUM

Patrón Añejo		3,000
Claze Azul Reposado		6,000

MEZCAL

Illegal Mezcal Reposado	60	1,000
Se Busca Reposado	70	1,300
Illegal Mezcal Anejo	80	1,500
Se Busca Anejo	80	1,500

RUM

Sailor Jerry	45	900
Zacapa Ambar	45	900
Koko Kanu	50	1,000
Bacardi 8	50	1,100
Gosling Black Seal Rum	50	1,100
Diplomatico Reserva	60	1,200
Matusalem 15 YO	60	1,200
Havana Club Anejo 7	60	1,400
Brugal 1888	65	1,400
Bumbu	70	1,500
Appleton Estate 12	70	1,500
Matusalem 23 YO	80	1,800
Zacapa 23	90	2,000
Zacapa XO	140	2,800
Appleton Estate 21	250	5,000

SCOTCH



Talisker 10	60	1,300
Glenmorangie Original	60	1,300
Bowmore 12	65	1,300
Laphroaig 10	65	1,300
Ardbeg 10	65	1,300
Glenfiddich 12	70	1,400
Glenlivet 12	70	1,400
Glenmorangie Lasanta	75	1,600
Caol Ila 12	80	1,600
Macallan 12	80	1,600
Glenfiddich 15	80	1,600
Ardbeg Uigeadail	80	1,700
Ardbeg Corryvreckan	80	1,700
Glenfiddich 18	90	2,000
Oban 14	140	3,000
Glenfiddich 21	140	3,000
Dalmore Cigar Malt	150	2,800
Lagavulin 16	160	3,500
Macallan 18	200	4,500

BOURBON

Wild Turkey 101	50	900
Bulleit Bourbon	50	1,200
Makers Mark	55	1,200
Knobb Creek	55	1,200
Woodford Reserved	55	1,200
Jack Daniels	55	1,300
Buffalo Trace	60	1,200
Jim Beam Double Oak	60	1,200
Makers Mark 46	60	1,300
Jack Daniels Single Barrel	70	1,500

RYE

Jack Daniels	55	1,000
Bulleit Rye	50	1,300

JAPANESE WHISKY



Nikka from the Barrel	70	1,200
Nikka Taketsuru	80	1,400
Nikka Miyagikyo	80	1,400
Nikka Coffey Malt	85	1,700
Nikka Coffey Grain	85	1,700
Hibiki Harmony	140	3,000
Nikka 12	160	3,000
Yamazaki 12	200	4,000

INDIAN

Amrut	80	1,600
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BLENDED

Monkey Shoulder	55	1,000
Chivas 12 YO	60	1,400
Johnnie Walker Black Label	70	1,500
Johnnie Walker Double Black	80	1,600
Chivas 18 YO	110	2,600
Johnnie Walker Blue Label	250	5,500

BRANDY COGNAC & ARMAGNAC

Pisco Lapostolle	50	1,000
Torres 20 YO	50	1,100
Hennessy VS	60	1,300
Hennessy VSOP	75	1,700
Martell VSOP	80	1,800
Courvoisier VSOP	80	1,800
Remy Martin VSOP	80	1,800
Armagnac Castarede VSOP	80	1,800
Hennessy XO	180	3,500

GRAPPA



Grapa Argiolas	50
Grappa Nonino Millesimata	50
Grappa Nonino Chardonnay Barriques	60

VERMOUTH

Mancino Secco	50
Mancino Ambrato	50
Mancino Amaranto	50
Mancino Chinato	50
Mancino Sakura	60
Mancino Kopi	60

AMARO

Amaro Nonino	45
Jägermeister	45
Fernet Branca	45
Cynar	45
Branca Menta	45

LIQOURS

Molinari Sambuca	45
Baileys	45
Frangelico	45
Limoncello	45
Cointreau	45
Amaretto Disaronno	45

LOUNGE MENU

Available daily from 4:00PM until 12:00AM



I CRUDI

OSTRICHE	Gillardeau n2-Marennes Oleron (S)	per pc.	40
CAVIALE	Ars Italica, Tradition Prestige	30g	525
	White sturgeon caviar, creamy, seaweed notes	50g	750
	Ars Italica Oscietra, Gueldenstaedtii	30g	650
	Gueldenstaedtii caviar, buttery, sea urchin notes	50g	1,050
	Beluga Caviar	30g	1,400
	Huso caviar, hazelnut, buttery notes	50g	2,500

ANTIPASTI

BELLA CALAMARI		125
Fried calamari, prawns, homemade tartare mayonnaise (S) (E)		
BURRATA PREMIUM		120
Burrata, baked tomatoes, cherry tomato, basil (V) (D)		
TAGLIERE MISTO SPECIAL		200
Cold cuts selection (G)		
TRUFFLE PIZZA		155
Fior di latte, scamorza cheese, cream of pecorino, truffle paste (V) (D) (G)		
BUFALINA PIZZA		120
Tomato sauce base, fresh buffalo mozzarella (V) (D) (G)		

PASTE E RISOTTO

PASTA PATATE E ASTICE		520
Mixpasta, potato sauce, lobster, pecorino and scamorza, truffle (S) (D) (G) (cooking time 45 minutes) (recommended for 2 people)		
TORTELLI IN PADELLA		165
Homemade tortelli filled with ricotta, spinach, truffle (H) (V) (D) (E) (G)		
CACIO E PEPE TARTUFO		190
Artisanal spaghetti with pecorino, black pepper and truffle (V) (D)		
RISOTTO AL TARTUFO		195
Risotto with Parmigiano Reggiano cheese "Bruna Bianca", black truffle (D) (V)		

All prices are inclusive of 5% VAT and 7% municipality fee.
Please inform your waiter for any dietary requirements.

A Alcohol | D Dairy | E Egg | H Homemade Pasta | N Nuts | S Shellfish | V Vegetarian | Vg Vegan | G Gluten

PESCATO DEL GIORNO

Oven-baked | Jospier Chargrilled | Steamed | Sea Salt Crust

Fresh catch of the day
(cooking time 45+ minutes) 100g 55

FISH DISPLAY

SCAMPI per pc. 175
Chargrilled scampi, 300g (S)

GAMBERONI per pc. 58
Chargrilled Jumbo prawns (S)

GRANCHIO 460
Chargrilled Alaskan King crab (S)

ASTICE 420
Chargrilled Canadian lobster (S)
(cooking time 25+ minutes)
(recommended for 2 people)

ASTICE BLU 680
Chargrilled blue lobster (S)
(cooking time 25+ minutes)
(recommended for 2 people)

MISTO DI MARE ALLA GRIGLIA

Seafood mix chargrilled of jumbo prawns, sea bass, octopus, calamari,
king crab, scampi, carabineros (S) 1,250
(cooking time 25+ minutes)
(recommended for 2 people)

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SECONDI CARNI

COSTOLETTA MILANESE

Veal chop Milanese, rucola, cherry tomato (N) (E) (G)

275

JOSPER CHARGRILLED WOOD-FIRED MEAT

All meat will be served with side dishes, depending on fresh produced on the day.

AGNELLO

Chargrilled lamb chops, 3 pcs.

190

WAGYU BEEF

FILETTO WAGYU

Wagyu tenderloin, grade 7, 250g

390

ENTRECOTE

Wagyu ribeye, grade 7, 250g

360

CARNE MISTA ALLA GRIGLIA

Mix meat chargrilled of Wagyu tenderloin, Wagyu ribeye, lamb chop, chicken
(cooking time 25+ minutes)
(recommended for 2 people)

1,250

CONTORNI SPECIAL

MISTO VERDURE GRIGLiate

Mix grilled vegetables - spinach, broccoli, asparagus

150

All prices are inclusive of 5% VAT and 7% municipality fee.
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A Alcohol | D Dairy | E Egg | H Homemade Pasta | N Nuts | S Shellfish | V Vegetarian | Vg Vegan | G Gluten