

# MENU DEL PRANZO

## PANE E OLIO

Pagnotta rustica served with extra virgin olive oil (G)

## ANTIPASTO

### INSALATA BELLA

Baby gem, pomelo, daikon, mix seeds, agave dressing (V) (Vg)

## SECONDI

### RISOTTO ALLA MILANESE

San Massimo risotto with saffron and veal reduction (D) (A)

OR

### OSSOBUCO DI VITELLO

Slow-cooked veal shank with riso al salto (D)

OR

### CACIO E PEPE

Artisanal spaghetti with pecorino, black pepper (V) (D)

OR

### PIZZA BUFALINA

Tomato sauce base, fresh buffalo mozzarella (V) (D) (G)

## DOLCE

### BONET

Traditional chocolate pudding with amaretto cookies (D) (E) (A) (V) (G)

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**WINE** AED 40 by the glass

**WHITE** Chardonnay, Ventiterra, Zonin, Italy

**RED** Nero D'Avola Ca di Ponti, Sicily, Italy

**ROSÉ** Domaine La Rouillère Rosé  
Côtes de Provence, France

**SPARKLING** AED 40 by the glass

Atto Primo Brut, Italy

**COCKTAIL** AED 40

**AMERICANO** Campari, Mancino Rosso, soda

**RINOMATO** Rinomato aperitivo, Prosecco, soda

**MOCKTAIL** AED 20

**PASSION DELIGHT** Passion fruit, figs, black vanilla tea, citrus, elderflower soda

**BLUE SKYLINE** Lychee purée, blue citrus, peach soda

AED 135 PER PERSON

Available from Sunday – Thursday at 12:00PM until 4:00PM

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