

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 AL PARMIGIANO REGGIANO

San Massimo risotto, Parmigiano Reggiano 36 months (D) (V)

OR

GUANCIA DI MANZO

12-hour braised beef cheek, smoked mashed potatoes, shallot confit (D) (A)

OR

TORTELLI SPINACI

Homemade tortelli filled with ricotta, spinach (H) (V) (D) (E) (G)

OR

PIZZA ALLA MARINARA E BURRATA

Tomato sauce base, fresh burrata, anchovies and garlic (D) (G)

DOLCE

BONET

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

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
SPRITZ** Rinomato aperitivo, Prosecco, soda

MOCKTAIL AED 20

**PASSION
DELIGHT** Passion fruit, coconut syrup,
pineapple juice, syrup

**MIRACLE
GARDEN** Raspberry purée, watermelon
juice, citrus, ginger ale

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