

MENU DEL PRANZO

Available from Monday – Friday at 12:00PM until 4:00PM

PANE E OLIO

Pagnotta rustica served with extra virgin olive oil (G)

ANTIPASTI

BURRATA

Burrata, baked tomatoes, cherry tomato, basil (V) (D)

OR

INSALATA BELLA

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

SECONDI

STROZZAPRETI

Homemade strozzapreti pasta with swordfish, fresh tomatoes and capers (H) (G) (E)

OR

BRASATO DI MANZO

Slow-braised oyster blade, smoked mashed potatoes, hazelnut breadcrumbs, chives (G) (A) (D) (N)

OR

GOCCIA CON BOLOGNESE

Homemade tear-drop ravioli filled with spinach and ricotta cheese in Bolognese sauce (H) (D) (E) (G)

OR

PIZZA ALLA MARINARA E BURRATA

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

DOLCE

OREGANO CHEESECAKE

Fresh oregano cheesecake with forest berry sorbet (D) (G) (E)

AED 135 PER PERSON

3-Course Menu

WINE AED 40 by the glass

WHITE Chardonnay, Ventiterre, 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, citrus

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

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