

## Crudi · Raw

### **Carpaccio di Branzino (SF) · 80**

Sea Bass, Mandarin, Apple, Chilli, Radish, Avocado, Blood Orange Dressing

### **Tartara di Tonno (SF) · 85**

Hand Cut Tuna Tartare, Avocado Mousse, Fennel, Radish, Pickled Shallot, Ginger Dressing

### **Carpaccio di Capesante (SF) · 120**

Scallops, Compressed Cucumber, Lemon Confit, Red Chilli and Mandarin Dressing

### **Battuto di Filetto di Manzo (E, M, G) · 115**

Beef Tartare, Green Peppercorn Mustard, Pickles and Focaccia

### **Carpaccio Di Manzo (D, N) · 100**

Wagyu Beef, Hazelnut, Pecorino Cheese, Cress, Chives, Truffle Dressing

## Insalate · Salad

### **Burrata (D) · 99**

Burrata Cheese, Tomato Veil, Semi-dried Tomato, Basil

### **Insalata di Rapa Rossa (D, N) · 70**

Heirloom Beetroot, Mesclun Salad, Yoghurt, Orange, Almond Flakes, Balsamic Dressing

### **Mimosa di Asparagi (E, N) · 90**

Green Asparagus, Garlic Aioli, Egg, Thyme Infused Breadcrumbs and Lemon dressing

### **Insalata Duomo (SF) · 125**

Canadian Lobster, Tiger Prawns, Kale, Mizuna, Frisée, Chia Seed and Citrus Dressing

## Antipasti Caldi · Hot Starter

### **Polpo Arrosto (D, SF) · 120**

Grilled Octopus, Smoked Potato Purée, Samphire, Capers, Mixed Greens

### **Fritto Misto (SF, G) · 110**

Fried Baby Squid, Red Prawns, Samphire, Zucchini, Lemon Aioli and Tomato Jam

### **Parmigiana (G, D) · 90**

Eggplant, Fresh Tomato Sauce, Mozzarella di Bufala and Basil

## Pizza

### **Tartufo (G, D) · 115**

Mushrooms, Black Truffle, Fior di Latte and Taleggio Cheese

### **Margherita (G, D) · 90**

Tomato Sauce, Fior di Latte, Oregano, Basil and Extra Virgin Olive Oil

### **Burrata (G, D) · 105**

Tomato Sauce, Burrata, Basil and Extra Virgin Olive Oil

### **Salame Piccante (G, D) · 105**

Spianata Piccante Salame, Tomato Sauce, Fior Di Latte, Taggiasca Olives and Marinated Capsicum

D - Dairy, N - Nuts, G - Gluten, SF - Shellfish/Seafood, E - Egg, M - Mustard

All prices are in AED and are inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT

*If you have any concerns regarding food allergies, please alert server prior to ordering*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

## Pasta e Risotti

### **Risotto Porcini e Tartufo (D) • 145**

Acquerello Rice, Porcini Mushrooms, Seasonal Black Truffle, and Aged Parmesan

### **Risotto Asparagi e Scampi (SF, D, N) • 150**

Acquerello Rice, Langoustine, Green Asparagus, Basil, Lemon Confit, and Yogurt

### **Tagliatelle al Tartufo (G, D) • 150**

Homemade Tagliatelle Pasta, Seasonal Black Truffle, and Aged Parmesan

### **Tagliatelle Bolognese (G, D) • 110**

Homemade Tagliatelle Pasta, Bolognese Ragù, Parmesan, and Basil

### **Pappardelle al Pomodoro (G, D) • 110**

Homemade Pappardelle Pasta, Fresh Cherry Tomato Sauce, Baked Ricotta, and Basil

### **Burrata Ravioli (G, D) • 110**

Homemade Burrata Ravioli, Zucchini Purée, Semi-dried Tomato, and Basil

### **Spaghetti con Astice (G, SF, D) • 260**

Spaghetti alla Chitarra, Canadian Lobster, Fresh Datterino Tomato Sauce, Capers, and Basil

### **Gnocchi Sorrentina (G, D) • 110**

Homemade Potato Gnocchi, Tomato sauce, Fior di Latte, Parmesan, and Basil

**Add On** - Fresh Truffle served at the Table at MP per gram

## Secondi • Main Course

### **Branzino (SF, N) • 175**

Josper Roasted Sea Bass, Topinambur Purée, Pickled Mushrooms and Swiss Chard

### **Salmone (SF) • 175**

Roasted Salmon, Grilled Asparagus, Smoked Cauliflower Purée, Caper Relish and Salsa Verde

### **Suprema di Pollo (D, N) • 190**

Chicken Supreme, Foie Gras, Corn Purée, Hazelnut Crust, Chicken Jus

### **Tagliata di Manzo 7+ (D) • 395**

Grilled Wagyu Strip Loin, Crunchy Potato and Salsa Verde

### **Agnello (D) • 195**

Lamb Rump, Green Peas, Broad Beans, Lemon Confit, Yogurt, Mint and Lamb Jus

## Contorni • Side Dish

### **Broccolini • 45**

Roasted Tender Steamed Broccolini and Red Chilli

### **Patate Fritte • 40**

Hand Cut Fries

### **Patate Fritte al Tartufo (D) • 55**

Hand Cut Fries, Parmesan and Black Truffle Aioli

### **Fagiolini e Mandorle (D, N) • 45**

Sautéed Green Beans and Almond Flakes

### **Insalata Mista (M) • 55**

Mixed Green Salad, Artichokes, Tomatoes, and Parmesan with Oregano Dressing

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