




CHIC NONNA
—
OSTERIA GOURMET

*La Cena Di
Nonna*



Three Course Menu • AED 250



Sunday to Wednesday
from 6PM onwards

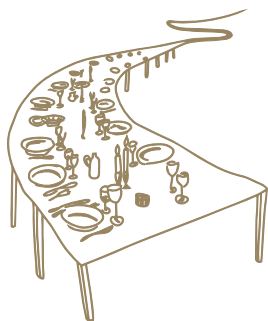


Every Italian Family Has A Ritual...

As the sun sets and the pace of the day begins to slow, families gather around the table to share stories, laughter, and dishes passed down through generations. In Italy, dinner is more than a meal, it is a cherished moment of connection, where time is measured not by the clock, but by conversations shared over good food.

Inspired by these treasured evenings, La Cena di Nonna invites you to experience the warmth and generosity of an authentic Italian dinner. Thoughtfully curated by our chefs, this menu brings together some of Chic Nonna's most beloved dishes, celebrating the simple pleasures of Italian hospitality, seasonal ingredients, and recipes rooted in tradition.

From our family table to yours, welcome to
La Cena di Nonna.



STARTER

Insalata "Chic Nonna"

Mixed leaves, beetroot, raspberries, pumpkin seeds, figs, balsamic dressing

Parmigiana della Nonna

Baked eggplant, mozzarella cheese, Parmigiano Reggiano, basil sauce (G)(D)

Spianata Pizza

Tomato, bufala, spicy salame (G)(D)

MAIN

Tagliatelle alla Bolognese

Homemade tagliatelle pasta, Bolognese sauce, beef jus,
24-months Parmigiano Reggiano (G)(D)

Cavatelli Cacio & Pepe

Homemade cavatelli pasta, 36-month Parmigiano Reggiano,
pecorino Romano cheese ,black pepper (G)(D)

Salmone Grigliato

Grilled salmon, green pea purée, mint, lemon dressing

Polletto alla Griglia

Marinated corn fed grilled chicken, mustard, Taggiasca olives,
datterino tomatoes, baby potatoes, capers, veal jus (D)

DESSERT

Tiramisu

Savoardi, coffee crèmeux, mascarpone mousse (G)(D)(N)

Chic Nonna Cheesecake

New York baked cheesecake, hazelnut crust, fruits (D)(N)(GF)

Gelato o Sorbetto

1 scoop – ice cream or sorbet (D)

Chocolate, pistachio, vanilla, lemon, raspberry or mango