



Benvenuti da Chic Nonna!

Where the elegance of a classic Italian mansion meets the allure of a late-night Salotto.

Our two-story Osteria Gourmet is a one-of-a-kind venue, seamlessly blending the richness of Italian heritage with the cosmopolitan spirit of Dubai.

Our culinary Maestro,

Executive Chef Giuseppe Pezzella,

whose artistry in the kitchen is a symphony of flavours that transcends time. With a philosophy firmly rooted in the use of seasonal ingredients and meticulously sourced premium products, Chef Giuseppe's creations pay homage to the diverse landscapes of Italy, from the enchanting North to the sun-kissed South.

A handwritten signature in black ink, appearing to read 'Giuseppe Pezzella', written in a cursive style.



CAVIAR & CRUDO

Beluga	Oscietra
30gr - 1300	30gr - 500
50gr - 2200	50gr - 950

Antipasto di mare for two
Selection of raw seafood (SH)(R)
500

Oyster guillardeau N 3
(SH)
45 per piece

ANTIPASTI

Tartare di tonno
Bluefin Tuna, avocado mousse, mango, Oscietra caviar served with rice chips (R)
120

Tagliatella di calamari
Slow cooked squid, bottarga powder, citrus, caviar, green apple (G)(SH)
135

Carpaccio di gamberi
Red prawns, burrata cheese, green mayonnaise, almond, red prawn tempura, mango puree. (SH)(D)(R)
170

Tartare di manzo con panissa
Fried chickpea flour croquettes with beef tartare, green celery mayo, capers, marinated egg yolk, parmesan, truffle (G)(D)
130

Parmigiana della nonna
Baked eggplant, mozzarella cheese, Parmigiano Reggiano, basil sauce (G)(D)
85

Vitello tonnato
Veal, tuna sauce, bell pepper, anchovies, capers, quail egg.
115

Fiori di zucchine
Fried zucchini flower stuffed with mozzarella, ricotta cheese, 36-month Parmigiano Reggiano sauce, confit cherry tomatoes (G)(D)
120

Polpo
Pan seared octopus, green beans puree, potato, sweet and sour onion, black olives, green beans puree, octopus croquette. (D)
125

Capesante
Roasted scallops, green pea purée, red radish, cecina powder, veal jus, affilia cress (SH)
135

Carpaccio di fassona
Beef, celery, Parmigiano Reggiano, wild arugula coulis, artichoke dressing, seasonal truffle, pillow puff (D)(C)(R)(G)
145

Insalata “chic nonna”
Mix leaves, beetroot, orange, pumpkin seeds, figs, balsamic dressing (N)
65

Insalata finocchi e arance
House salad, fennel, orange segments, spinach, walnuts, pomegranate, goat cheese (D)
75

Insalata di carciofi
Artichokes, Parmigiano Reggiano, green celery, baby spinach, and gorgonzola dressing (C)(D)
85

Burrata
Organically grown tomatoes, basil oil, burrata cheese (D)
110

Mozzarella di bufala 300 gr “for two”
Datterino tomato, wild arugula, 25 years old balsamic vinegar, extra-virgin olive oil (D)
160

PIZZETTE GOURMET

Pizzetta e panzerotto - Selection of small fried pizza (G)(D) – 50

Focaccia di recco - Filled with Stracchino cheese (G)(D) – 95

Margherita - Tomato, fior di latte and basil (G)(D) – 95

Amalfi - Buffalo mozzarella, green peas, anchovies, Amalfi lemon (G)(D) – 140

Tartufo nero - Black truffle, rocket, buffalo mozzarella (G)(D) – 150

(G) Contains Gluten, (N) Nuts, (D) Dairy,
(SH) Shellfish, (S) Sesame, (A) Alcohol, (C) Celery, (R) Raw

Vegan Vegetarian



PASTA E RISOTTI

Gnocchi ripieni
Red prawns and stracchino cheese stuffed gnocchi, lemon zucchini sauce (SH)(G)(D)
140

Cavatelli cacio & pepe
Fresh Cavatelli pasta, pecorino cheese, crispy capsicum (G)(D)
125

Calamarata 2.0
Calamarata pasta, mixed seafood, Amalfi lemon, plankton marine (G)(D)(SH)
160

Spaghetti vongole e telline
Clams, sundried tomatoes and crunchy bread (G)(SH)
175

Add bottarga 25

Risotto scampi & squid ink
Riserva San Massimo rice, langoustine, black INK, saffron bisque, citrus (D)(SH)(R)
195

CARNE, POLLAME E PESCE

Filetto di branzino
Pan seared sea bass, green bean puree, black olives, capers, lettuce salad, lemon dressing. (D)
185

Merluzzo
Baked Chilean Seabass, Cannellini white beans purée, salsa mediterranea (SH)
195

Sogliola alla mugnaia
Whole dover sole, with lemon, caper, butter sauce (D)(G)
350

DA CONDIVIDERE

Cotoletta alla Milanese
Breaded veal, Datterino tomatoes, rocket leaves and lemon (G)(D)
345

La lasagna della nonna
Traditional Lasagna with Bolognese sauce (G)(D)
245

Branzino
Grilled or salt crusted 1kg sea bass fish, salsa mediterranea and roasted potatoes
550

Fiorentina
1.3kg beef t-bone steak served with spinach and baked potatoes
750

Pici alla bolognese
Homemade Pici pasta, Bolognese sauce, beef jus, Parmigiano Reggiano (G)(D)
135

Ravioli del plin
Duck ragout stuffed ravioli, Parmigiano fondue and veal jus (G)(D)
140

Risotto porcini & nocciaola
Porcini mushroom risotto, beef tartare, hazelnut, herbs, black truffle. (D)(N)(R)
160

Cappelletti ai tre pomodori
Pappa al pomodoro stuffed ravioli, three varieties of tomato, burrata sauce, pesto powder. (G)(D)
120

Bavette Nerano
Linguine, zucchini, basil, Aged parmesan cheese (G)(D)
140

Variazione di galletto

Corn fed chicken variation, parsnip, vegetable terrine and veal jus (G)
160

Petto d' anatra
Slow cooked duck breast, roasted carrots, apricot, fried polenta, carrot puree. (D)
175

Agnello
Lamb chops, sweet potato purée, beetroot ravioli, white radish lamb jus (D)
180

Filetto di wagyu 6/7
Beef tenderloin Rossini style, foie gras, spinach, potato mille-feuille (D)
400

CONTORNI

Pure'di patate
Mashed baked potato (D)
45

Spinaci burro e parmigiano
Butter and Parmigiano Reggiano spinach (D)
45

Asparagi
Josper grilled asparagus, oregano, sesame seeds (S)
45

Broccolini
Chili and garlic broccoli
45

Crispy potato goufrette
Black truffle mayonnaise (G)
45

(G) Contains Gluten, (N) Nuts, (D) Dairy,
(SH) Shellfish, (S) Sesame, (A) Alcohol, (C) Celery, (R) Raw

Prices are subject to 7% Municipality fee and 5% VAT

Chic Nonna Cheesecake

New York baked cheesecake, hazelnut crust, fruits (D)(N)(GF)
65

Profiteroles

Bigne, milk chocolate cremeux, mandarin compote, caramelized hazelnut (G)(D)(N)
65

Millefoglie

Puff pastry, vanilla cream, salted caramel sauce (G)(D)
65

Pastiera rivisitata

Pastiera mousse, agrumes jam, yuzu and orange blossom sorbet (G)(D)(N)
65

Cioccolato e fichi

Chocolate and coconut mousse, figs sorbet and balsamic vinegar (G)
65

Vassoio

Selection of mini Italian pastries (G)(D)(N)
Sharing up to 4 pp
130

Tiramisù

Savoardi, coffee cremeux, mascarpone mousse (G)(D)(N)
65

Torta della Nonna

Warm custard and pine nut tart served with vanilla ice cream (G)(D)(N)
65

Gelati e sorbetti - per scoop

Homemade ice cream and sorbet (D)(N)(GF)
25

Selezione di Formaggi

Our selection of artisanal Italian cheeses (G)(D)
3 pieces 90 / 5 pieces 110

DAL BAR

GRAPPA

Caja & Rey Grappa Chardonnay - 125	Nonino Vendemmia Millesimata - 50
Grappa Di Luce - 125	Nonino Chardonnay Barrique - 60
Berta Oltre il Vallo - 75	Nonino Moscato - 60

DIGESTIF

Limoncello - 60	Branca Menta - 50
Amaro Montenegro - 55	Cynar - 50
Amaro Nonino - 50	Amaretto Disaronno - 50
Fernet Branca - 50	Sambuca - 50

BRANDY & COGNAC

Torres 15 - 50	Remy XO - 200
Remy Martin VSOP - 85	Louis XIII - 2000

DALLA CANTINA

VINI DOLCI - SWEET WINES

2016 Palazzina, Moscato D'Asti, Cascinone Italy Moscato Bianco	60
2021 Kabir, Donnafugata Italy Moscato D'Alessandria	125
2012 Vin Santo del Chianti Classico "Castello di Brolio", Ricasoli Italy Malvasia, Trebbiano, Sangiovese	165

VINI FORTIFICATI - FORTIFIED WINES

20 Years Old Tawny, Taylor's Portugal Touriga Nacional, Touriga Franca Blends.	155
Deluxe Cream, Capataz Andres, Emilio Lustau Spain Palomino, Pedro Ximénez	65