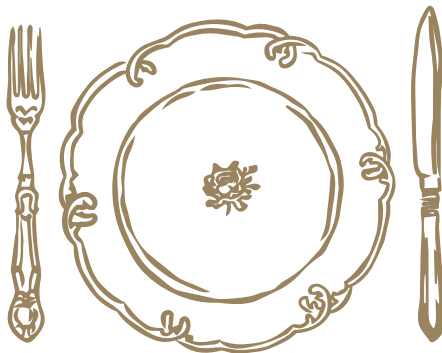


Pranzo Della Nonna



THE ART OF THE
ITALIAN MIDDAY BREAK



AVAILABLE
SATURDAY & SUNDAY

12 PM – 4 PM

Insalata di Finocchi e Arancia

Fennel salad, orange, rocket leaves, citrus dressing (D)

Gamberi e Caponata

Prawns, sautéed seasonal vegetables with sweet and sour dressing (SH)

Pizzetta Margherita

Tomato sauce, fior di latte cheese, fresh basil (D)(G)

Vellutata di Zucca

Pumpkin soup (D)

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Orecchiette Cime di Rapa e Salsiccia

Homemade orecchiette pasta, beef sausage, cime di rapa sauce (D)(G)

Risotto Pomodoro e Burrata

Carnaroli rice, fresh tomato sauce, burrata cheese, basil (D)

Filetto di Salmone

Pan-seared salmon fillet, broccoli purée, lemon dressing (D)

Pollo alla Cacciatora

Chicken suprême, cacciatora sauce, olives, tomato, rosemary

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Gelati e Sorbetti

1 scoop – ice cream or sorbet (D)

(Chocolate, pistachio, vanilla, lemon, raspberry or mango)

Vaniglia e Lampone

Vanilla bavarois, raspberry compote (D)

Two Courses - AED 130
Three Courses - AED 140

 Vegetarian

(G) Contains Gluten, (N) Nuts, (D) Dairy, (C) Celery, (S) Shellfish



COCKTAILS

Mirtillo • 35

Homemade blueberry cordial & Pinot Grigio wine

Palomino Spritz • 35

Tio Pepe Fino cherry wine, hazelnuts bitters & tonic water

MOCKTAILS

Mela Rossa • 23

Blend of green and pink apples homemade cordial
and dash of soda water

WINES

White Wine • 35

Pinot Grigio, Borgo San Leo

Rosé Wine • 35

Syrah, Sea Change

Red Wine • 35

Primitivo, Vinuva

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