



Benvenuti a Chic Nonna Dubai,

Once upon a time, nestled in the heart of the city, there was a hidden gem that carried the spirit of Italy in every dish, every gesture, and every note of laughter that echoed within its walls—Chic Nonna.

Chic Nonna wasn't just a restaurant, it was a tribute to the timeless tradition of Italian grandmothers, the beloved Nonnas, who had passed down their love for food, family, and life through generations. The story began in a sun-drenched Tuscan village, where the Nonna's gathered in bustling kitchens, rolling fresh pasta with their hands, simmering rich sauces that told tales of love, and perfecting recipes crafted with care over centuries.

At the heart of it all is the spirit of la Famiglia, where each guest is welcomed not just as a customer, but as part of a larger family. The team there, as warm as the Tuscan sun, shared stories behind each dish, speaking of the Nonnas who inspired the menu and the chefs who reimagined it for today.

Chic Nonna is more than a dining experience; it's a bridge between the old and the new, a love letter to Italy's past and a celebration of its future. It's where tradition is not only honored but reimagined, where each plate tells the story of centuries of passion, and where every bite transports you to the heart of Italy—past, present, and always with a touch of magic from Nonna.

As Nonna would say ... "Our Home is your home"

From Chic Nonna with Amore.



CAVIAR & CRUDO

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

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

Oyster guillardeau N 2
(SH)
45 per piece

ANTIPASTI

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

Calamaretti grigliati
Grill baby squid, bottarga powder, citrus, caviar, green apple (C)(SH)
135

Gamberi e burrata
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 (C)(D)
130

Parmigiana della nonna
Baked eggplant, mozzarella cheese, Parmigiano Reggiano, basil sauce (C)(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 (C)(D)
120

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

Capesante scottate
Pan-seared scallops, green pea purée, red radish, Cecina chips, and veal jus (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

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

Mozzarella di bufala 300 gr “Per due”
Datterino tomato, wild arugula, 25 years old balsamic vinegar, extra-virgin olive oil “for two” (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 (C)(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 e cannellini
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 al sale
Salt crusted 1kg sea bass fish, salsa mediterranea and roasted potatoes
550

“La 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 & noccioia
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. (C)(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

Carré d' 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 (S)
45

Broccolini
Chili and garlic broccoli
45

Crispy potato goufrette
Black truffle mayonnaise (G)
45

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



CHIC NONNA

OSTERIA GOURMET