



PRIVATE DINING & EVENTS

DIFC, DUBAI

ABOUT CHIC NONNA

*"The elegance of Italy, the heart of Dubai —
perfectly crafted for your most
memorable moments."*

Nestled in DIFC, Chic Nonna is a celebration of la dolce vita — a timeless Italian dining experience set within a grand yet intimate space that echoes elegance, warmth and sophistication.

Founded with a vision to honour Italian culinary heritage, Chic Nonna offers an immersive journey through the regions of Italy, guided by exceptional hospitality and refined flavours. From celebratory dinners and business lunches to bespoke gatherings and unforgettable soirées, Chic Nonna sets the scene for all occasions.



PRIVATE DINING ROOM

Tucked discreetly within the restaurant, Chic Nonna's Private Dining Room exudes Italian glamour. Designed to echo the spirit of an elegant Florentine residence, the space features rich wood tones, velvet textures and warm golden light that reflects off an enviable Nonna's style Ginori collection.

This exclusive setting is ideal for executive dinners, family celebrations, or private tastings. The Private Room offers privacy while maintaining a vibrant connection to the restaurant's energy.

CAPACITY

Seated: up to 14 guests

FEATURES

- Customized Chic Nonna menus and place cards
- Sommelier-curated wine pairing available
- Dedicated service team



WINE CELLAR

Our Wine Cellar is an experience unlike any other. Surrounded by over 400 hand-selected wine labels, this space offers a one-of-a-kind backdrop for intimate wine-led dinners or celebratory evenings.

FEATURES

- *Wine pairing experience with our Head Sommelier*
- *Chef's tasting menu available*
- *Ambient candlelight and exclusive service*

SALOTTO

Located on the first floor with a breathtaking view of the Burj Khalifa Salotto offers versatile and elegant lounge space perfect for receptions, aperitivo moments, and exclusive social or corporate gatherings. Designed with plush furnishings, warm lighting, and a nod to Italian / Art Deco design, these spaces bring sophistication and intimacy to every occasion.

CAPACITY

Balcony: 30 guests

Seated: up to 90 guests

Standing: up to 180 guests

FEATURES

- Private bar access
- Flexible lounge seating
- Curated cocktail and canapé menus
- DJ or live music setup on request
- Live music available upon request
- Bespoke floral styling options
- Cocktail & canapé reception menus available



SALOTTINO

Tucked into a corner of Salotto, the Salottino is a refined and intimate enclave with plush velvet seating, softened lighting, and enveloping drapery, the space feels like a secret hideaway—elegant yet unpretentious. Surrounded by rich textures and curated art, the Salottino echoes the sophistication of a private member's club, where time slows down and every detail is a nod to classic Italian hospitality.

CAPACITY

Seated: up to 25 guests

Standing: up to 35 guests

FEATURES

- *Semi-private, relaxed ambiance*
- *Ideal for pre-dinner drinks or exclusive tastings*
- *Tailored seated arrangements, beverage service and canapés*

Both spaces may be booked individually or combined with the Private Dining Room to create a multi-layered experience that flows seamlessly from aperitivo to dinner.



THE MENUS

Our culinary team has created sharing menus that bring the spirit of convivial Italian dining to your table. Each dish is inspired by traditional recipes, modernized with refined techniques and premium ingredients.



TARTINE DELLA NONNA

AED 250 PP

*A celebration of rustic Italian favourites in a canapé version.
5 types of canapés. +AED 50 every additional type*

COLD

Beef tartare, brioche bread and caviar (G)(S)
Burrata, confit tomatoes and olive crumble in small cups (D)(V)
Tuna tartare, lime and caviar served on rice cracker (S)
Vitello tonnato on tartelettes (G)(S)
Potatoes roll, stuffed with Amberjack tartare, cucumber and orange gel (S)
Salmon tart with cream fraiche

HOT

Mini eggplant parmigiana (V)(D)(G)
Pizzetta margherita (D)(G)(V)
Wagyu with green peas "arancini" (D)(G)
Veal meatballs with truffle mayo (D)(G)
Mini Burger: crispy wagyu beef, salad, tomato, mustard, plum chutney (G)(M)
Seabass filet with green beans puree
Risotto mushroom (D)(V)

DESSERT

Tiramisu (D)(G)
Tropical cheesecake (D)(GF)(N)
Pistachio and raspberry tartelette (D)(G)(N)
Hazelnut and caramel beignet (D)(G)(N)
Lemon meringue tartelette (D)(G)(N)

(V) Vegetarian, (G) Contains Gluten, (N) Nuts, (D) Dairy, (S) Shellfish, (A) Alcohol, (M) Mustard, (C) Celery, (SE) Sesame
Prices are subject to 7% Municipality fee and 5% VAT





MENU CLASSICO

AED 585 pp

Signature Chic Nonna dishes for refined palates.

STARTERS

Burrata, selezione di pomodori

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

Polpette di wagyu

Wagyu meat ball with truffle mayo (D)

Tuna tartare

Blufin tuna, avocado mousse, mango, Oscietra caviar and chips rice (R)

Pizza margherita

Tomato, fior di latte and basil (D)(G)

PASTA

Risotto al pomodoro, burrata e basilico

Fresh cherry tomatoes risotto, burrata cheese and basil (D)

Cavatelli cacio & pepe

Free cavatelli pasta with pecorino cheese and pepper (G)(D)

MAIN COURSE

Galletto alla cacciatora

Corn fed chicken, roasted potatoes, olives and tomatoes sauce

- or -

Filetto di branzino

Pan Seared seabass fillet, frisee sauce, black olives, capers, lettuce salad, lemon butter sauce (D)

DESSERT

Chic Nonna cheesecake

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

& Petit Four della casa...

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MENU PREGIATO

AED 750 pp

A curated tasting journey with wine pairing available.

STARTERS

Mozzarella di bufala con pomodorini
Bufalo mozzarella with cherry tomatoes (D)

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

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

Pizza con tartufo nero
Pizza with black truffle (D)(G)

Tartare di tonno
Bluefin tuna, avocado mousse, mango, Oscietra caviar, rice chips (R)

PASTA

Calamarata 2.0
Paccheri pasta, mix seafood, Amalfi lemon, plankton marine (D)(G)(SH)

Risotto alla milanese
Saffron risotto, slow cooked "osso buco" and gremolada (D)

MAIN COURSE

Filetto di manzo
Beef tenderloin Rossini style, spinach and potato mille-feuille (D)
- or -

Filetto di merluzzo
Roasted black cod in Mediterranea sauce (SH)

DESSERT

Vassoio di piccola pasticceria
Selection of mini-Italian pastries (D)(G)(N)

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VEGETARIAN, VEGAN, AND GLUTEN-FREE



Vegetarian, vegan, and gluten-free adaptations are available on request. Menus are seasonal and change regularly to reflect market availability.



MENU VEGETARIANO

AED 350 pp

STARTERS

Burrata, selezione di pomodori
Organically grown tomatoes, basil oil, burrata cheese (D)

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

Insalata "Chic Nonna"
Mix leaves, beetroot pumpkin seeds, raspberry, figs and balsamic dressing

PASTA

Risotto ai funghi di stagione
Seasonal mushroom Risotto (D)

or

Bottoni Caprese
Homemade tortelli pasta, datterino tomato sauce, burrata sauce, basil sauce, smoked provolone (G)(D)

DESSERT

Tiramisu
Coffee, savoiardi and mascarpone cream (D)(G)(N)

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COCKTAIL SELECTION

*Our bartenders can craft a signature drink
for your event or offer a curated list of
Italian-inspired cocktails.*



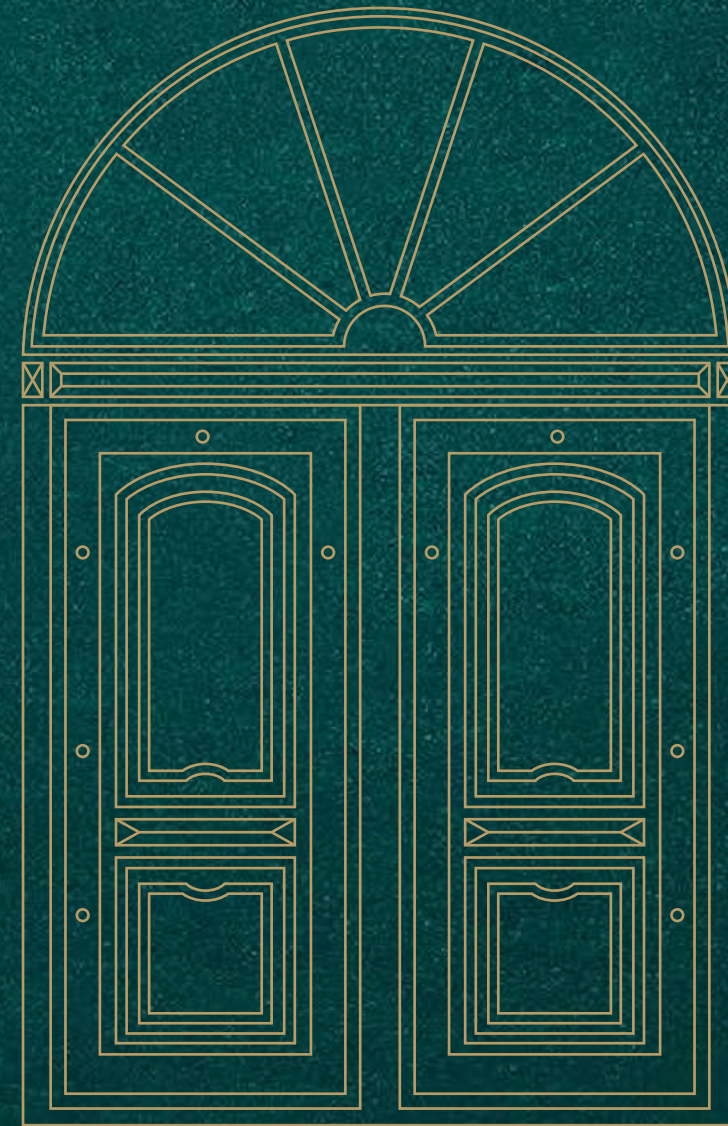


ENTERTAINMENT

*Live performers and DJs
available upon request to elevate
the atmosphere.*



CHIC NONNA
OSTERIA GOURMET



our events team is on hand to bring your vision to life — with seamless service and attention to every detail.

CONTACT US

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OPENING HOURS

Monday till Sunday: 12PM – 2AM