Size: 14.5x14.5cm
Below hole for the pom
Frame gold foil

Percorsi e Passioni

BY CHEF FRANCESCO TORCASIO

This menu was born from the desire to take you on a journey through the most meaningful stages of my culinary path a path, shaped by research, emotions, and roots.

Each dish tells a part of my story:
experiences, evolutions, and above all, passions.

With “Percorsi e Passioni,” I aim to elevate the dining experience here at Chic Nonna, offering authentic flavors intertwined with contemporary techniques, while never losing touch with the soul of the South of Italy.

Among the courses, a central role is played by the tortelli filled with burrata, beef 'nduja, and Tropea red onion a dish that powerfully speaks of my homeland: Calabria. Iconic, intense, and deeply rooted ingredients that embody the generosity, warmth, and bold character of Southern Italy.

WELCOME TO THIS JOURNEY:
MINE, AND NOW YOURS.

Degustation Menu - 595 AED
Wine Pairing - Additional 475 AED

Prices are subject to %7 municipality fee + %5 VAT

Amuse-Bouche
Tuna tartare roll, brioche with beef tartare, wagyu arancino (G)(D)

Starters

Vitello Tonnato
Veal, tonnato sauce, bell pepper, anchovies, quail egg

Capesante
Roasted scallops, cauliflower purée, red radish, cecina chips, veal jus (SH)(D)

Pasta

Fregola al Gambero Rosso
Sardinian fregola, Mazara red prawns, orange gel (SH)(G)(D)

Tortelli Burrata, Nduja e Crusco
Homemade tortelli pasta, stuffed with burrata and beef ’nduja,
peperone crusco, caramelized Tropea onion (G)(D)

Main Course

Filetto di Triglia
Josper-grilled red mullet, roasted capsicum, potato rösti (SH)

or

Petto d’ Anatra
Slow-cooked duck breast, sweet potato purée,
cherry compote, shallot confit, duck jus (D)

Pre - Dessert

Sorbetto al Basilico
Basil sorbet

Dessert

Piccola Pasticceria
Fruit tart, cream choux, Sicilian cannolo (D)(G)(N)