

## Lunch Set Menu

Choice of starter and main or main and dessert



### Starters

#### INSALATA DELLA NONNA

Mix leaves, red radish, orange segments, beetroot, balsamic dressing.

#### GAMBERI E CAPONATA

Prawns, sautéed vegetables (SH)

#### PIZZETTA MARGHERITA

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



### Main Course

#### LASAGNA DELLA NONNA

Homemade lasagna, beef ragout, green peas, Parmigiano fondue (D)(G)

#### FILETTO DI SALMONE

Pan seared salmon fillet, carrot purée and baby cabbage (D)

#### RISOTTO ZUCCHINI, MENTA E STRACCHINO

Green zucchini risotto, stracchino cheese and fresh mint (D)

### Dessert

#### GELATO O SORBETTO

1 scoop ice cream or sorbet (D)

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

#### PICCOLA PASTICCERIA

Selection of homemade Italian pastries (G)(D)



- AED 125 per person -

## *Dinner Set Menu*

Choice of starter, main and dessert



### *Starters*

#### **BURRATA AND TOMATOES**

Burrata and organically grown tomatoes (D)

#### **CHIC NONNA SALAD**

Mix leaves, beetroot, raspberries, pumpkin seeds,  
figs, balsamic dressing (N)

#### **PARMIGIANA**

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

### *Main Course*

#### **TORTELLI ALLA ZUCCA**

Homemade tortelli pasta, pumpkin, ricotta cheese,  
Parmigiano fondue, peperone crusco (G)(D)

#### **SALMONE**

Grilled salmon, green leek purée, caramelized baby carrot,  
baby leek, baby corn

#### **CAVATELLI CACIO E PEPE**

Fresh cavatelli pasta, 36-months Parmigiano Reggiano,  
Pecorino Romano cheese, black pepper (G)(D)

SIDE - ROASTED POTATOES



### *Dessert*

#### **CHEESECAKE**

New-York baked cheesecake, hazelnut crust, fruits (D)(N)(G)

#### **TIRAMISU**

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

- AED 250 per person -