

NONNA'S BUSINESS LUNCH



THE ART OF THE
ITALIAN MIDDAY BREAK

In Italy, lunchtime is sacred. It's not just a quick meal—it's a daily ritual, a time to pause, recharge, and reconnect. And no one understands this better than Nonna.

At Chic Nonna, we bring her wisdom to the heart of Dubai with a Business Lunch that blends tradition with modern sophistication. Imagine stepping into Nonna's home, where the scent of simmering sauces and freshly baked focaccia welcomes you. She wouldn't let you rush through lunch—she'd insist you sit, savor, and enjoy.

At Chic Nonna, each dish is crafted with the same love and attention Nonna would have poured into Sunday lunch. Designed for those who appreciate quality without compromising time, our curated two and three-course menu is a celebration of authentic flavors—just as Nonna would do.

Because in Italy, even the busiest day deserves a moment at the table. And at Chic Nonna, business is always better with a taste of home.


CHIC NONNA
—
OSTERIA GOURMET

AVAILABLE MONDAY TO FRIDAY
12 PM – 2 PM



Insalata di finocchi

Fennel salad, baby lattuce, datterino tomato, orange segments, citrus dressing 

Gamberi e caponata

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

Pizzetta margherita

Tomato sauce, mozzarella cheese, fresh basil (D)(G) 

Zuppa di lenticchie

Lentil soup with croutons (VG)(D)

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Lasagna della Nonna

Traditional lasagna with bolognese sauce, Parmigiano Reggiano fondue (D)(G)

Risotto ai frutti di mare

Acquerello rice, squid, mussels, prawns, lobster bisque, Amalfi lemon (SH)

Filetto di salmone

Pan seared salmon fillet, green peas, semi dry tomato, lemon dressing

Scaloppine di vitello al limone

Veal sirloin, lemon sauce, mashed potato (D)(G)

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Gelato o sorbetto


1 scoop – ice cream or sorbet (D)
(Chocolate, pistachio, vanilla, lemon, raspberry or mango)

Cioccolato e nocciola

Chocolate mousse, crunchy chocolate, hazelnut praline (G)(N)(D)

Two Courses - AED 130

Three Courses - AED 140

 Vegetarian, (G) Contains Gluten, (N) Nuts, (D) Dairy, (C) Celery, (R) Raw

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



COCKTAILS

Mirtillo • 35

Homemade blueberry cordial & Pinot Grigio wine

Palomino Spritz • 35

Tio Pepe Fino cherry wine, hazelnut bitters & tonic water

MOCKTAILS

Mela Rossa • 23

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

WINES

White Wine • 35

Pinot Grigio Riff

Rosé Wine • 35

Zinzula, Masseria Altemura

Red Wine • 35

San Leo Borgo

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