



Benvenuti da Chic Nonna!

Where the elegance of a classic Italian mansion meets the allure of a late-night Salotto.

Our two-story Osteria Gourmet is a one-of-a-kind venue, seamlessly blending the richness of Italian heritage with the cosmopolitan spirit of Dubai.

Our culinary Maestro,

Executive Chef Giuseppe Pezzella,

whose artistry in the kitchen is a symphony of flavours that transcends time. With a philosophy firmly rooted in the use of seasonal ingredients and meticulously sourced premium products, Chef Giuseppe's creations pay homage to the diverse landscapes of Italy, from the enchanting North to the sun-kissed South.

At Chic Nonna, we hold true to the age-old recipes and techniques that have been passed down through generations. Each dish on our menu is a testament to his commitment to tradition and an invitation for you to savour Italy's genuine flavours.



CAVIAR & CRUDO

Beluga
30gr - 1300
50gr - 2200

Oscietra
30gr - 500
50gr - 950

Antipasto di Mare for two

Selection of raw seafood (SH)(R)
450

Oyster Pearl Noir Cadoret n 3 France

Sparkling wine granita, marinated cucumber, Kaluga caviar (SH)(A)(R)
50 per piece

STARTERS AND SALADS

Tartare di Tonno

Blue fin Tuna, avocado mousse, mango, Oscietra caviar, rice chips (R)
115

Ricciola e Melone

Cured Amberjack, citrus, green melon gazpacho, sea urchins' sauce, tomato tartare (SH)(R)
125

Tagliatella di Calamari

Slow cooked squid, orange gel and bottarga (G)(SH)
130

Carpaccio di Gamberi

Red prawns, burrata cheese, green mayonnaise, almond (SH)(D)(R)
150

Panissa con mantecato di Baccalà

Fried chickpea flour croquettes with codfish (D)(G)
65

Parmigiana

Baked eggplant, mozzarella cheese, Parmigiano Reggiano, basil sauce (D)(G)
85

Vitello tonnato

Veal, tuna sauce, bell pepper, anchovies, capers
115

Fiori di Zucchine

Mozzarella stuffed fried zucchini flower, ricotta cheese, 36-month Parmigiano Reggiano sauce, confit cherry tomatoes (D)(G)
120

Polpo

Pan seared octopus, green beans, potato, sweet and sour onion, black olives (D)
125

Capesante

Roasted scallops, pumpkin puree, red radish, amaranth, veal jus (SH)
135

Carpaccio di Fassona

Beef, celery, Parmigiano Reggiano, Wild arugula coulis, artichoke dressing, seasonal truffle (D)(C)(R)
145

Insalata Chic Nonna

Mix leaves, beetroot, orange, pumpkin seeds, figs, balsamic dressing (N)
65

Insalata di Carciofi

Artichokes, parmigiano, green celery, mint leaves, and gorgonzola dressing (C)(D)
75

Burrata, selezione di Pomodori

Organically grown tomatoes, basil oil, burrata cheese (D)
110

Mozzarella di Bufala 300 gr for two

Datterino tomato, wild arugula, 50 years old balsamic vinegar, extra-virgin olive oil (D)
160

Radici, zucchine, noci e salsa al Parmigiano Reggiano

Roots and zucchini salad, walnuts and Parmigiano sauce (D)(N)
65

PIZZETTE GOURMET

Pizzetta e Panzerotto - Selection of small fried pizza (D)(G) – 50

Focaccia di Recco - Filled with Stracchino cheese (D)(G) – 95  

Margherita - Tomato, fior di latte and basil (D)(G) – 95 

Tartufo nero - Black truffle, Wagyu bresaola, buffalo mozzarella and figs (D)(G) – 150

“Nerano” - Zucchine, provolone cheese, buffalo mozzarella and black pepper (D)(G) – 140 

(G) Contains Gluten, (N) Nuts, (D) Dairy,
(SH) Shellfish, (S) Sesame, (A) Alcohol, (C) Celery, (R) Raw

 Vegan  Vegetarian
 Signature



PASTA E RISOTTI

Gnocchi Ripieni

Gnocchi stuffed with red prawns and stracchino cheese, lime (SH)(D)(G)
145

Spaghetti alle vongole

Clams, puffed quinoa (G)(SH)
175

Add bottarga

25

Calamarata 2.0

Paccheri pasta, mix seafood, amalfi lemon, plankton marine (D)(G)(SH)
160

Risotto Astice

Lobster risotto, citrus gel, caviar (D)(SH)(R)
195

Ravioli del Plin

Duck ragout stuffed ravioli, garlic puree (D)(G)
145

Fettuccina Bolognese

Hand cut Fettuccina Pasta, Bolognese sauce, beef jus, Parmigiano Reggiano (D)(G)
135

Risotto Porcini & Nocciola

Porcini mushroom risotto, beef tartare, hazelnut, herbs (D)(N)(R)
160

Tortelli

Hand made Tortelli filled with eggplant parmigiana and mozzarella sauce (D)(G)
120

Bavette Nerano

Linguine, zucchini, basil, Provolone del Monaco cheese (D)(G)
140

Cacio&Pepi

Fresh Tagliolini pasta, winter truffle, pecorino cheese and a selection of 8 different peppers (D)(G)
160

MAIN COURSES

Branzino

Pan seared sea bass, frisee sauce, black olives, capers, lettuce salad, lemon butter sauce (D)
190

Merluzzo

Roasted Black Cod, Cannellini beans, salsa mediterranea (SH)
220

Sogliola

500gr Whole Dover Sole, fish broth, potatoes, shallot confit (D)(G)
350

Variazione di Galletto

Corn fed chicken variation, parsnip, vegetable terrine and veal jus (G)
165

Agnello

Lamb chops, sweet potato puree, lamb jus
190

Filetto di Wagyu 6/7

Beef tenderloin Rossini style, foie gras, spinach, potato mille-feuille (D)
400

CONVIVAL

Branzino

Grilled or salt crusted 1kg mediterranean sea bass fish
550

Cotoletta alla Milanese

Breaded veal, Datterino tomatoes, rocket leaves and lemon (D)(G)
345

Chicken 450 gr

Roasted whole chicken served with crispy potatoes, mushroom sauce
350

Fiorentina

1.3kg beef t-bone steak served with spinach and baked potatoes
750

SIDES

Pure'di patate

Mashed baked potato (D)
45

Spinaci burro e parmigiano

Butter and Parmigiano Reggiano spinach (D)
45

Asparagi

Josper grilled asparagus, oregano, sesame seeds (S)
45

Broccolini

Chili and garlic broccolini (D)
45

Crispy potato gaufrette

Black truffle mayonnaise (G)
65

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(SH) Shellfish, (S) Sesame, (A) Alcohol, (C) Celery, (R) Raw

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



CHIC NONNA

OSTERIA GOURMET