



# MENU

## STARTER

<b>FRITTO MISTO</b> (F/MO/SH/G) 90 Fried mix Calamari, Shrimps, Sardines and Vegetables	<b>CARPACCIO DI VITELLO</b> (D) 85 Cured Veal loin, Truffled Parmesan and Pecorino cheese Cream, Artichokes, Dry Tomatoes
<b>CAPONATA E RICOTTA</b> (C/N/D) 50 Stewed Vegetables Sicilian style, Salted Hard Ricotta Cheese	<b>CARPACCIO DI BRANZINO</b> (F/C) 80 Thinly sliced raw seabass, lime flavored Gaspacho Gel
<b>PARMIGIANA DI MELANZANE</b> (V/D) 60 Eggplant, Tomato, Parmesan fondue	<b>BURRATA E POMODORI</b> (V/D/N) 90 Fresh Burrata Cheese, Sundried Tomatoes Pesto, Cherry Tomatoes, Basil
<b>INSALATA NOVECENTO</b> (V/D) 55 Grilled Zucchini, Aubergine, Dried Tomato Pesto, Mix Leaf, Smoked Scamorza Cruton	<b>LOMBO DI TONNO MARINATO</b> (F/N) 80 Finely sliced coffee cured Yellowfin Tuna Loin, sweet and Rock Melon, Citrus Dressing

## PASTA

<b>PACCHERI NOVECENTO</b> (D/G) 95 Bronze Drawn Paccheri pasta, Rice saffron Sauce, Ossobuco ragout, Parmesan cheese foam	<b>LINGUINE ALL'ASTICE</b> (SH/G/D) 175 Bronze Drawn Linguini Pasta, Canadian Lobster, Lobster sauce
<b>SPAGHETTI ALLE VONGOLE, MANDORLE E LIMONE</b> (G/N/MO) 120 Bronze Drawn Spaghetti, Clams, Almonds and Lemon zest	<b>TAGLIATELLA RIPIENA RICOTTA E SPINACI</b> (D/G) 85 Home made Pasta stuffed with Ricotta, Spinach and truffle
<b>CALAMARATA DI PESCE MISTO</b> (G/SH/MO) 110 Bronze Drawn Calamarata Pasta with mixed seafood, Fish and seafood Bisque	<b>ZUPPA DI SEDANO RAPA AL GORGONZOLA E FICHI SECCHI</b> (D/C) 80 Celeriac Crème Soup With Gorgonzola Cheese and Dried Figs
<b>RISOTTO ALLA STRACCIATELLA CON SALSA AI FRUTTI DI BOSCO</b> (D/N/V) 85 Carnaroli Rice 'Acquarello' Finished with fresh stracciatella cheese, topped with berries Sauce, Pistacchio Dust	

## MAIN

<b>FILETTO DI BRANZINO AL LIMONE</b> (D) 115 Pan seared Fillet seabass with lemon butter sauce and fresh mix vegetables	<b>POLLO ALLA DIAVOLA</b> (D) 105 Free Range Corn Fed Baby chicken diavola style with Roasted potatoes
<b>OSSOBUCO DI VITELLO</b> (D) 145 Veal Ossobuco with saffron mashed potato	<b>TAGLIATA DI MANZO CON RUCOLA E PARMIGIANO</b> (D) 160 Australian Grass fed rib eye Steak with Rocket leaves and Parmesan cheese
<b>POLPO PATATE E PROVOLA</b> (D/MO) 110 Seared Octopus served with a potato- provone cheese cream and "Luciana" sauce	

### SIDE DISHES 35/-

- Steamed Vegetables
- Mashed Potatoes (G/D)
- Roasted Potatoes
- Asparagus 45/-

(V) Vegetarian, (F) Fish, (N) Nuts, (SH) Shellfish, (D) Dairy, (G) Gluten, (C) Celery, (E) Eggs, (M) Mustard, (SS) Sesame Seeds, (S) Soya, (SD) Sulphur Dioxide  
For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.  
All prices are in UAE Dirhams and are inclusive of 7% municipality fees and 5% VAT.