

· ANTIPASTI ·

· FREDDI ·

- BURRATA, POMODORINI E BASILICO** 95 AED
Fresh burrata cheese with heritage cherry tomato, semi-dried tomato pesto, and basil (D/N)🍷
- CARPACCIO DI MANZO** 125 AED
Thinly sliced wagyu beef, mustard sauce, parmesan shavings, rocket leaves, and black truffle
Dressed at the table
(D/M/E)
- POLPO E PATATE NOVECENTO** 89 AED
Octopus salad with sun-dried tomatoes, Taggiasca olives, basil, lemon mashed potatoes, and potato crisps
(MO/D/O/C)

· CALDI ·

- PARMIGIANA DI MELANZANE AFFUMICATA** 75 AED
Baked eggplant, smoked scamorza, rich tomato sauce, parmesan cheese, and basil (D/O/C)🍷
- CALAMARI FRITTI** 90 AED
Deep-fried curly squid and zucchini served with honey-mayo dressing, and red chilli (MO/E/G/M)
- POLPO ALLA LUCIANA** 85 AED
Napoli-style braised octopus in tomato sauce with garlic, chili, cherry tomatoes, Taggiasca olives, capers, and parsley, served with grilled rustic bread (MO/O/C/G)

· INSALATA ·

- INSALATA NOVECENTO** 65 AED
Mixed baby leaves, avocado, roasted mixed nuts, pickled red onion, shaved parmesan, and grape dressing (D/N)🍷
- INSALATA DI CESARE** 69 AED
Crisp romaine lettuce, caesar dressing, shaved parmesan, Sicilian anchovies and croutons (G/D/F/M)
- INSALATA CAPRESE** 89 AED
Fresh *Cuore di Bue* tomatoes, whole buffalo mozzarella, avocado, rocket leaves, and balsamic dressing (D)🍷
- Grilled chicken +45 AED
Grilled shrimps +49 AED

· ZUPPA ·

- MINISTRONE ALLA NOVECENTO** 59 AED
Classic light seasonal vegetable soup (O/C)🍷
- ZUPPA DI FUNGHI SELVATICI** 65 AED
Wild mushroom soup served with mixed mushrooms, parsley and croutons (D/O/C)🍷
- ZUPPA DEL GIORNO** 55 AED
Chef's special fresh seasonal *soup of the day*

· PIZZA ·

- MARGHERITA** 69 AED
Classic: tomato sauce, mozzarella, parmesan, and basil (D/G)🍷
Caprese: crispy parmesan pizza, fresh pink tomato, buffalo mozzarella, rocket leaves, and basil (D/G)🍷
- 5 FORMAGGI** 79 AED
Mozzarella, gorgonzola, pecorino, parmesan cheese, and smoked scamorza served with honey on the side (D/G)🍷
- TARTUFATA** 99 AED
Truffle cream, smoked mozzarella, fior di latte, wild mushrooms and fresh black truffle (D/G)🍷
- VALTELLINA** 120 AED
Mozzarella, cherry tomato, thinly sliced bresaola, rocket leaves, parmesan shavings, and basil (D/G)
- MARINARA** 75 AED
Tomato sauce, garlic, oregano, capers, anchovies, Taggiasca black olives, and basil (G/F)
- DIAVOLA** 89 AED
Tomato sauce, mozzarella, parmesan, basil, and spicy beef spianata calabrese (D/G)
- NOVECENTO** 105 AED
Tomato sauce, mozzarella, turkey ham, burrata, and baked cherry tomatoes (D/G)
- CALZONE FARCITO** 85 AED
Classic: smoked mozzarella, tomato sauce, turkey ham, mushrooms, and basil (D/G)
Diavola: smoked mozzarella, tomato sauce, spicy salami, mushrooms, and basil (D/G)
Vegetariano: smoked mozzarella, tomato sauce, mixed peppers, mushrooms, and basil (D/G)🍷

🍷 Vegetarian, (C) Celery, (G) Gluten, (SH) Shell Fish, (E) Eggs, (F) Fish, (L) Lupin, (D) Dairy, (MO) Molluscs, (M) Mustard, (N) Nuts, (P) Peanuts (SS) Sesame Seeds, (S) Soya, (SD) Sulphur dioxide, (O) Onions those with special dietary requirements or allergies, please ask the servers. All prices are in UAE Dirhams and are inclusive of 7% municipality fees and 5% VAT.

· PASTA ·

PENNE ALL'ARRABBIATA

Penne in spicy tomato sauce, garlic, chilli, cherry tomato and parsley
(G/C/O) 

69 AED

SPAGHETTI ALLA BOLOGNESE

Spaghetti in classic beef ragout, parmesan and basil (G/D/C/O)

89 AED

TAGLIOLINI AL TARTUFO NERO

Homemade tagliolini pasta with parmesan and chicken broth sauce, finished at table in "Parmigiano Reggiano" wheel served with fresh black truffle
(G/D/E/C/O)

129 AED

TAGLIOLINI ALL' ASTICE

Homemade tagliolini pasta with lobster, garlic, chilli, tomato sauce, cherry tomato and basil
(SH/O/C/G/E)

Half / Whole
145 / 275 AED

PENNE ALLA NOVECENTO

Penne in creamy spicy tomato sauce, garlic, chilli, cherry tomato and tomato crumble
(G/D/C/O) 


79 AED

RIGATONI ALLA CARBONARA

Rigatoni pasta, parmesan, pecorino cheese, egg yolk and black pepper
(G/E/D)


Beef / Duck
89 / 99 AED

GNOCCHI AL GORGONZOLA E TARTUFO

Soft potato gnocchi, gorgonzola cheese, and fresh truffle sauce
(G/D/C/O) 

95 AED

TORTELLI RICOTTA E SPINACI

Ricotta and spinach stuffed tortelli with sage butter sauce, parmesan and spinach pesto
(G/D/E/N) 

120 AED

RISOTTO AI FUNGHI SELVATICI 89 AED

Wild mushroom risotto, porcini broth, parmesan, mascarpone cream, and parsley
(D/O/C)

Fresh Truffle

+ 29 AED

· CARNE ·

BISTECCA AI FERRI

Grilled wagyu ribeye steak, cherry tomato, rocket leaves, parmesan shavings and balsamic glaze
(D/C/O)

195 AED

AGNELLO SCOTTADITO

Grilled prime lamb chop served with mashed potato, broccoli A.O.P
(D/O/C)

230 AED

Peppercorn sauce

+20 AED

Peppercorn sauce

+20 AED

OSSOBUCO DI VITELLO

Slow-braised veal shank, buttery mashed potatoes, and parsley gremolata
(G/D/O/C)

220 AED

PETTO DI POLLO ARROSTO

Crispy skin chicken breast, mixed wild mushrooms, roasted potatoes, mushroom sauce and chives pesto
(D/N)

125 AED

· PESCE ·

BRANZINO ALLA NERANO

Pan-seared sea bass fillet, seasonal steamed vegetables with *Nerano-style* zucchini cream
(F)

140 AED

PESCATO DEL GIORNO

Chef's special catch of the day

Market Price

· CONTORNI ·

35 AED

ROASTED POTATOES



GRILLED ASPARAGUS



PINK TOMATO AND BALSAMIC



SAUTEED GREEN VEGETABLES



MIXED SALAD



MASHED POTATO

(D) 