

PIATTI BRUNCH MENU

Amuse Bouche

Pizza Bufalina (G)(D)

San Marzano tomato sauce, Buffalo Mozzarella and fresh basil

Starters

Carpaccio di Fassona con Parmigiano e Rucola (D)

Fassona's beef carpaccio with rocket leaves and Parmesan flakes

Zuppetta di Cozze (SH)

Sautéed Mediterranean mussels with fresh tomatoes

Burrata con Pomodori Datterino (D)(V)

Burrata with Datterino tomatoes and basil

Fritto Misto di Stagione (SH)(G)

Crispy deep-fried selection of seafood served with Tartare sauce

Main courses

Spaghetti alla Sofia Loren (D)(G)

Spaghetti with fresh tomato heritage and basil

Tagliata di Manzo (D)

Beef "Tagliata" served with mashed potatoes

Orata alla Ligure

Sea bream "Ligurian" style with cherry tomatoes, Taggiasca olives and basil

Desserts

Tiramisù (D)(G)(N)

Traditional Italian Tiramisù

Macedonia di frutta con Panna (G)

Mixed fruit salad with whipped cream

Sorbetto al Limone (D)(G)

Lemon sorbet



BEVERAGE PACKAGES

NON ALCOHOLIC PACKAGE – 380 AED

Water
Juices
Soft drinks

WINE PACKAGE – 450 AED

WINE

White – Banrock Sauvignon Blanc, 2023
Red wine – Pian di Remole rosso Frescobaldi, 2023
Prosecco – Pierlant Brut, Blanc de Blancs

WINE AND SPIRITS PACKAGE – 550 AED

WINE

White – Banrock Sauvignon Blanc, 2023
Red wine – Pian di Remole rosso Frescobaldi, 2023
Prosecco – Pierlant Brut, Blanc de Blancs

SPIRITS

Vodka - Stolichnaya
Gin - Tanqueray
Whiskey – Bulleit
Tequila – Jose Cuervo Blanco
Rum -Bacardi Superior

CHAMPAGNE PACKAGE – 900 AED

WINE

White – Banrock Sauvignon Blanc, 2023
Red wine – Pian di Remole rosso Frescobaldi, 2023

SPIRITS

Vodka - Stolichnaya
Gin - Tanqueray
Whiskey - Bulleit
Tequila – Jose Cuervo Blanco
Rum – Bacardi Superior

CHAMPAGNE

Taittinger, Brut NV

(V) Vegetarian, (N) Nuts, (SH) Shellfish, (D) Dairy, (G) Gluten

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.