

CHEF'S MENU

AED 600 PER PERSON

OSTRICA (S)

Italian oyster Perla Del Delta

ANTIPASTI

INSALATA DI MISTICANZA (V)

L'Amo salad

LE TRE TARTARE (G,S)

Italian red prawns & caviar, tuna with capers mayo & croutons,
seabass with mullet roe, lime & celery salad

PRIMI

RISOTTO ALLO ZAFFERANO, SCAMPI E CAVIALE (A,D,S)

Saffron risotto, langoustine, Oscietra caviar

SPAGHETTONE CACIO&PEPE E RICCI DI MARE (D,G)

Spaghetti Mancini, sea urchins, pecorino cheese, black pepper

SECONDO

BRANZINO IN GUAZZETTO (F)

Wild seabass, chickpeas, chili, hot pimento, cherry tomatoes

DOLCE

GELATO ARTIGIANALE AL PISTACCHIO (D,N)

Home-made Bronte pistachio ice cream, sour cherry topping

Includes a bottle of water

(A) Alcohol (D) Dairy (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian