



Menù di Stagione



ANTIPASTI

Fiori di zucca (V, N, D) 110

Zucchini flowers, ricotta cheese,
taggiasca olives

2021 *La Chablisienne Chablis La Pierrelée* 118
Burgundy, France

Asparagi bianchi gratinati (D, N) 120

White asparagus gratin, parmesan, pistachio

2023 *Rapaura Spring Reserve Sauvignon Blanc* 78
Marlborough, New Zealand

Insalata di granchio (S) 180

Crab salad, vegetables, fresh chilly,
tomato gazpacho

2023 *Kaltern Pinot Grigio* 98
Trentino-Alto Adige, Italy

PASTA

Linguine alla Nerano (D, G) 95

Linguine, zucchini, provolone cheese

2022 *Gaja Rossj-Bass Langhe* 350
Piedmont, Italy

Risotto asparagi bianchi (D, V) 120

White asparagus risotto

2023 *Castello di Tassarolo Spinola Gavi* 108
Piedmont, Italy

Tagliatelle al ragu d'agnello (G, D, E) 120

Homemade tagliatelle, lamb ragu,
green peas, mint

2021 *Vietti Perbacco Langhe Nebbiolo* 118
Piedmont, Italy

SECONDI

Sella d'agnello (D) 195

Lamb saddle, artichokes, potatoes,
taggiasca olives

2019 *Tenuta Luce Lucente* 118
Tuscany, Italy

Saltimbocca di rana pescatrice (F, D, G) 195

Monkfish medallion, beef speck, sage

2017 *Joseph Faiveley Volnay 1er Cru Santenots* 350
Burgundy, France

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

ALL PRICES ARE INDICATED IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY
FEE & 10% SERVICE CHARGE & 5% VALUE-ADDED TAX

