MANZONI
ITALIAN

ANTIPASTI

Insalata Mista (V) — **39**
Mixed green salad

Parmigiana Di Melanzane (V) (D) — **39**
Baked eggplant, tomato sauce, mozzarella and parmesan cheese, fresh basil

Mozzarella E Ricotta Di Bufala Campana (V) (D) — **45**
Buffalo ricotta and mozzarella cheese, heirloom tomatoes, fresh basil

Burrata Di Andria (V) (D) — **59**
Burrata cheese, datterini tomato, fresh basil, oregano

Carpaccio Di Manzo (S) — **49**
Thin sliced beef herbs marinated tenderloin, cipriani dressing

Fritturina Di Mare (S) (G) — **59**
Crispy fried baby squid, prawns, whitebait, spicy chili tomato sauce

Calamari Fritti (G) — **40**
Deep fried squid, chili and garlic

Polpette Di Carne Al Sugo Di Pomodoro — **45**
Braised meat balls in tomato sauce

Arancini Di Riso Alla Siciliana (G) — **45**
Fried Sicilian style saffron rice balls, parmesan, meat ragu, green peas, truffle mayonnaise

ZUPPE

Minestrone Di Verdure Con Maltagliati (V) (G) — **35**
Classic vegetable soup, maltagliati pasta

Guazzetto Di Mare (S) (G) — **40**
Simmered squid, shrimps, mussels, clams in a rich lobster sauce, herbs crutons

SCEGLIERE IL PROPRIO PASTA E SALSA — 55

Choose Your Own Pasta and Sauce

PASTA

Trofie, Spaghetti Di Gragnano, Penne (G) (D)

SALSA

Pomodorini Infornati, Melanzane E Ricotta Marzotica (V) (D)
Baked tomato sauce, fried eggplant, aged ricotta cheese

Al Burro, Salvia E Parmigiano (V) (D)
Butter, sage, parmesan cheese

Ai Frutti Di Mare (S)
Baby squid, shrimps, clams, black mussels, octopus, cherry tomatoes

Funghi Porcini, Mascarpone, Bresaola Croccante E Tartufo
Porcini mushrooms, mascarpone cheese, crispy bresaola, black truffle

Carbonara (D)
Pasteurized egg yolk, pecorino cheese, crispy veal bacon, fresh black pepper

Ragu Alla Bolognese
Succulent slow braised beef and veal in tomato sauce

D= DAIRY G= GLUTEN N= NUTS V= VEGETARIAN

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LO CHEF RACCOMANDA

Chef Recommendation

Gnocchi Di Ricotta (D) (G) — **60**
Homemade ricotta gnocchi, crispy bresaola, mascarpone cheese, porcini mushroom

La Classica Lasagna Bolognese (D) (G) — **60**
Baked homemade lasagna with bolognese ragu, bechamel and parmesan cheese

Tortellacci Di Mare (D) (G) — **65**
Stuffed tortellini with mixed seafood, sage, parmesan, butter, black truffel

RISOTTI

Risotto Primavera (V) (D) (N) — **55**
Carnaroli risotto, green peas, asparagus, mushroom, basil pesto

Risotto Al Nero (S) (D) — **65**
Carnaroli risotto, black ink, sauteed baby squid, grilled octopus

SECONDI

Filetto Di Manzo Alla Griglia — **195**
Grilled Australian beef tenderloin, truffle mashed potatoes, porcini mushrooms sauce

Costoletta Di Vitello (G) — **190**
Breaded veal cutlet Milanese style, rocket leaves, lemon wedge

Stinco D'agnello Brasato — **129**
Slow cooked lamb shank, thyme crushed potatoes

Galletto Alla Diavola — **89**
Lemon spicy marinated baby chicken, rosemary and sage, new roasted potatoes

Branzino All'acqua Pazza (S) — **115**
Roasted sea bass filet, cherry tomatoes, capers, candied tomato, mint flavoured fried zucchini

Manzancolle Grigliate (S) — **119**
Marinated grilled U-10 tiger prawns, balsamic Mediterranean vegetables, green savory sauce

CONTORNI

(2 sides complimentary & 1 sauce with each main course)

Pure Di Patate Al Tartufo
Potato puree, truffle oil

Patate Al Forno
Roasted potatoes

Verdure Grigliate
Grilled vegetables

Zucchine Alla Scapece
Fried zucchini scapece style

Caponata Siciliana
Caponata vegetables

Spinaci
Spinach artichoke dip

SALSA

Chimichurri
Parsley lemon sauce

Al Pepe
Black pepper sauce

Salsa Al Limone
Butter lemon sauce

Ai Porcini
Porcini mushroom sauce

Al Barolo
Red wine sauce

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PIZZE

Margherita (V) (D) — **50**
Mozzarella, fresh basil, tomato sauce

Mozzarella Di Bufala (V) (D) (N) — **65**
Buffalo mozzarella, datterini tomatoes, homemade basil pesto

Vegetariana (V) (D) — **50**
Sauteed mixed vegetables, mozzarella, tomato sauce

Ai Quattro Formaggi (V) (D) — **65**
Parmigiano, mozzarella, gorgonzola, ricotta di bufala, tomato sauce

Ai Frutti Di Mare (D) (S) — **65**
Baby squid, shrimps, john dory, tomato sauce, mozzarella

Diavola — **60**
Spicy beef salami, tomato sauce, mozzarella

Bresaola Della Valtellina — **70**
Air dry Italian beef, wild rucola, shaved parmesan, aged balsamic vinegar

Bianca Alla Burrata, Porcini E Tartufo — **70**
Fresh cream, burrata cheese, sauteed porcini mushrooms, black truffle

DOLCI — 40

Tiramisu (D) (G)
Marscarpone mousse, toasted sponge, espresso, cocoa dust

Flan Caldo Variegato Al Doppio Cioccolato (D) (G)
White and dark chocolate soft center cake, vanilla ice cream

Pastiera Con Ricotta Di Bufala (D) (G)
Buffalo ricotta cheese cake, cinnamon, fresh vanilla

Crema Bruciata Al Limone (D) (N)
Lemon flavoured creme brulee, almonds crumble

Gelati E Sorbetti (D) (AED 15 per scoop and AED 30 for 3 scoops)
Vanilla, chocolate or strawberry ice cream, lemon sorbet

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