

ANTIPASTI

Burrata (Suitable for 2) (D, G, V)
Fresh burrata cheese, "Panzanella" salad, cherry tomatoes, onions, basil, oregano 183

Vitello Tonnato
Thinly sliced roasted veal, Ronda Locatelli's tuna sauce, dehydrated capers and tomato powder 99

Arancini (D, G)
Sicilian arancini rice ball filled with pulled braised beef brisket and mozzarella cheese 59

Insalata di spinaci e ricotta affumicata (D, G, N, V)
Baby spinach salad, homemade smoked ricotta, pomegranate dressing, roasted walnuts 101

Fritto misto (D, G, S)
Crispy deep fried calamari, prawns, whitebait, courgettes 99

Polpo e patate (G)
Mediterranean slow cooked octopus, baby potatoes, "Taggiasche" black olives, shallot dressing 108

Carne salada, rucola e Grana, cipolline borretane al balsamico (D)
Cured beef carpaccio, rocket and Grana Padano cheese salad, balsamic baby onion 99

Caprese (D, V)
P.D.O. "Paestum" Buffalo mozzarella, datterino tomatoes, basil and Locatelli's olive oil 96

Insalata di stagione (V)
Seasonal vegetables salad 78

Prosciutto crudo di parma e melone cantalupo (PORK)
Parma ham and Italian honeydew melon 90

PASTA & ZUPPA

Risotto asparagi, gorgonzola e nocciole (D, N)
Asparagus risotto, "Gorgonzola" cheese, roasted hazelnuts 138

Fettuccine nere, gamberi rossi di Mazara e asparagi di mare (G, S)
Black ink fettuccine, "Mazara" red prawns, sea asparagus 185

Gnocchi ai funghi (D, G)
Homemade gnocchi, mixed wild mushroom, butter and chives 108

Passato (G, V)
Seasonal vegetable soup 51

Lasagna al ragù (D, G)
Giorgio's grandmother traditional lasagne 119

Ravioli di mozzarella affumicata (D, G, V)
Ravioli filled with smoked mozzarella cheese, datterino tomato sauce and burrata 124

Tagliatelle al ragù Bolognese (D, G)
Tagliatelle with Giorgio Locatelli's famous bolognese beef ragù 121

Linguine ai frutti di mare (G, S)
"Morelli" linguine, Mediterranean clams, mussels, squid octopus, "Mazara" red prawns 169

Tortelli di ossobuco e gremolata (D, G)
Tortelli filled with braised veal ossobuco and lemon Gremolata 123

Spaghetti all'astice (G, S)
Gagnano Durum wheat spaghetti, Canadian lobster, chilli, garlic and tomato 202

SECONDI DI CARNE E PESCE

Manzo cotto 48 ore a bassa temperatura (A, D, G)
48 hours slow cook beef short ribs, mashed potatoes, vegetable caponata, red wine sauce 232

Tagliata di manzo (D)
Chargrilled Wagyu ribeye "Tagliata Style", rocket, aged Grana Padano cheese 282

Polletto alla piastra (D)
Whole Italian corn fed baby chicken, roasted potatoes, chicken jus 181

Ossobuco di vitello alla Milanese (D, G)
Traditional braised veal ossobuco "Milanese Style", saffron risotto 214

Branzino in crosta di sale e agrumi (G)
Baked sea bass in salt-citrus crust, fennel and orange salad, Modena aged balsamic vinegar 222

Tonno alla griglia
Chargrilled yellow fin tuna, datterino tomatoes and rocket salad 195

Filetto di orata, spinaci e bagna cauda (D)
Roasted sea bream, sautéed spinach, "bagna cauda" sauce 197

Gamberoni grigliati, insalata di fregola Sarda (G, S)
Chargrilled prawns, Sardinian "Fregola" salad 203

CONTORNI

Broccoli (V)
Broccoli, chilli, garlic 35

Zucchine (G, V)
Fried courgettes 32

Patate arrosto (V)
Roasted potatoes 36

Verdure Fritte in pastella (G, V)
Deep fried vegetables tempura 44

Insalata di cetriolo, pomodoro e cipolla (V)
Tomatoes, onion, cucumber salad 27

Caponata di verdure alla Siciliana (G, V)
Sweet and sour vegetables 36

Rucola, pomodoro e Grana Padano cheese (V)
Rocket, tomatoes and Grana Padano cheese 27

Spinaci burro e Grana Padano (V, D)
Steamed spinach, butter and Grana Padano cheese 32

PIZZA

Margherita (D, G, V)
Tomato sauce, fior di latte mozzarella, basil and Locatelli's olive oil 75

Vegetariana (D, G, V)
Tomato sauce, fior di latte mozzarella, aubergines, peppers, onions, courgettes 86

Quattro formaggi (D, G, V)
White base fior di latte mozzarella, Gorgonzola, smoked scamorza cheese, Grana Padano cheese 85

Salamino (D, G)
Tomato sauce, fior di latte mozzarella, beef salami 85

Tonno (D, G)
Tomato sauce, fior di latte mozzarella, tuna, capers, onions 86

Melanzane e burrata (D, G, V)
Tomato sauce, grilled aubergine, cherry tomatoes, fresh burrata, basil 95

Frutti di mare (D, G, S)
Tomato sauce, fior di latte mozzarella, clams, mussels, prawns, squid 96

Basilico (D, G, V)
Tomato sauce, P.D.O. "Paestum" Buffalo mozzarella, basil 85

Napoli (D, G)
Tomato sauce, fior di latte mozzarella, anchovies, black olives, oregano 82

Funghi (D, G, V)
Tomato sauce, fior di latte mozzarella, mushrooms 80

Gamberi, zucchine e pomodorino (D, G, S)
Tomato sauce, fior di latte mozzarella, zucchini, cherry tomatoes, prawns 93

Bresaola (D, G)
Tomato sauce, fior di latte mozzarella, rocket salad, Grana Padano cheese, cured beef 96

PORK PIZZA

Prosciutto cotto e funghi (PORK, D, G)
Tomato sauce, fior di latte mozzarella, smoked ham, mushrooms 96

Parma (PORK, D, G)
Tomato sauce, fior di latte mozzarella, cured ham, Grana Padano cheese 96

Affettati misti (PORK, D, G)
Tomato sauce, fior di latte mozzarella, spicy salami, smoked ham, sausage, bacon 118

Capricciosa (PORK, D, G)
Tomato sauce, fior di latte mozzarella, smoked ham, mushrooms, artichokes, black olives 96

Diavola (PORK, D, G)
Tomato sauce, fior di latte mozzarella, spicy salami 95

Tartufina (PORK, D, G)
White base mozzarella fior di latte, smoked scamorza, pork sausage 99

Calzone (PORK, D, G)
Folded pizza, tomato sauce, fior di latte mozzarella, ricotta cheese, smoked ham, mushroom 107

Fiorentina (PORK, D, G)
Tomato sauce, fior di latte mozzarella, bacon, sunny side egg, peas, spinach 99

Salsiccia e friarielli (PORK, D, G)
White base mozzarella fior di latte cheese, smoked scamorza, pork sausage, "friarielli" broccoli 99

Ronda (PORK, D, G)
Tomato sauce, cured ham, burrata cheeses, anchovies and basil 99

Carbonara (PORK, D, G)
White base mozzarella fior di latte, Pecorino cheese, pork cheek, creamy egg, black pepper 99

Extra topping 15



"Grana Padano PDO is produced with ingredients that exclusively come from a designated geographical area in Italy and guarantees that the producers follow the traditional methods of production."

Please advise of any dietary requirements or allergies and our chefs will be delighted to assist.
CONTAINS: Alcohol (A), Dairy (D), Gluten (G), Nuts (N), Pork (PORK), Shellfish(S);
SUITABLE FOR: Vegetarian (V) option available upon request.

All prices are in AED and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT where applicable.