

Per Cominciare – to Begin

Crudaiola Mediterranea 82 red mazzara prawns, yellow tail tuna & smoked swordfish with lemon dressing	Lardo di Colonnata (P) 90 served with rosemary focaccia	Calamari Fritti 99 semolina crusted calamari, tartare sauce
Char Grilled Balsamic Octopus 72 potato salad, olives & capers with citrus aioli	Gamberoni all'Aglio e Peperoncino 80 oven roasted with butter, chilli, garlic & herbs	Oven Baked Eggplant Involtini 82 rolled slices of eggplant stuffed with ricotta, herbs, parmesan, salsa di pomodoro

Insalate Fresche – Fresh Salads

Salad of Spinach, Kale, Artichokes & Barley (V) 68 olive oil cured tomatoes & ricotta sarda
Grilled Asparagus & Bresaola Salad 99 roasted tomatoes, balsamic reduction & salsa verde
Wild Rucola, Apples & Toasted Almonds (V) 87 grated parmesan & barrel aged balsamic
Tossed Greens with Smoked Salmon 89 capers, pickled onions, avocado with lemon & olive oil
Insalata di Mare 98 seafood mixed salad marinated shrimps, calamari, baby octopus & mussels with lemon dressing

Minestre – Soups

Porcini & Wild Mushroom Soup (V) 60 herbed mascarpone crostini & olive oil
Zuppa di Pesce – Seafood Soup 73 rich tomato & shellfish broth

Dalla Mozza Bar – From the Mozzarella Bar

“Our Signature Mozza Tasting” (V) 132 mozzarella di bufala, smoked mozzarella di bufala, stracciatella di bufala-heart of buratta, rustic bread, balsamic glaze & basil pesto
Mozzarella Di Bufala (V) 93 heirloom tomatoes, taggiasca olives & salsa verde
Smoked Mozzarella di Bufala 99 bresaola & black olive tapenade
Burrata (V) 104 char-grilled eggplant, gremolata, & pesto
Torn Burrata (V) 107 warm salsa di pomodoro
Stracciatella di Bufala (V) 93 crushed peas, broad beans & rustic bread
Truffle Burrata (V) 109 herb salad with sliced truffle

Affettati a Mano e Formaggi – Boards of Sliced Cured Meat & Cheese

Build your own board with four items of your choice from the list below 201
all boards are served with olives, fruit compote & pickles.

Cured Meat – Halal	Cheese	Italian Cured Pork Meat (P)
Beef Bresaola	Soft / Ripened	Please ask your waiter/waitress about our seasonal cured pork meats
Smoked Pancetta	Semi / Hard	
Beef Speck	Blue / Veined	
Veal Ham	Goat / Sheep	

Artisan Cheese Board (V) 94 our cheese board features a selection of italian cheeses, served with honey, fruit relish & grissini	Charcuterie Meat Board 115 our cured meat board, served with pickles, olives & grissini your choice of any three cured meats	San Daniele & Melon Board (P) 107 san daniele prosciutto, red king melon, black olives & fresh figs
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Pizze – Our House Pork Pizzas

Our Tomato Based Pizzas

Prosciutto con Cipolle Rosse (P) 115 prosciutto with buffalo mozzarella, red onions, tomato & wild rucola
Salame e Mozzarella (P) 105 Italian salame, tomato & mozzarella
Cacciatore (P) 110 shredded pork meat, black olives, onions, broccoli, tomato & mozzarella
Quattro Stagioni (P) 115 cooked ham, mushrooms, artichokes & olives

Our White Pizzas

Bianca Funghi, Salsiccia e Cipolla (P) 120 italian sausage, mushrooms, onions, cream sauce & mozzarella
Calzone Bianco “Our Folded Pizza” (P) 120 coppa di parma, spinach, ricotta & mozzarella, topped with cream sauce
Bianca Capricciosa (P) 110 baked ham, mushrooms, artichokes, cream sauce & mozzarella

Specialità di Pasta e Risotto – Pasta & Risotto Specialties

Specialties of the House

Home-Made Gnocchi with Veal Ragù	94
roasted split bone marrow & parmesan herb crust	
Calamarata Pasta with Canadian Lobster & Scallops	138
lobster broth with pan seared lobster, scallops & tomatoes	
Mafaldine Pasta with Lamb Ragù	107
tender braised lamb with crushed olives & fava beans	

Classic “Cucina Style” Pastas

Orecchiette Pasta with Pesto Ligure (V)	104	Tagliatelle di Campofilone	100
tossed with parmesan cheese		sliced beef tenderloin & truffle cream	
Fettuccine alla Bolognese	103	Penne al Ragù di Pollo e Funghi	110
traditional fettuccine with bolognese sauce		chicken, mushrooms & parmesan cream sauce	
Spaghetti Carbonara	105	Spaghetti con Gamberi	119
bacon, egg & pecorino cheese		tossed with shrimps, datterino tomatoes, basil & olive oil	
Spaghetti ai Frutti di Mare	122	Risotto ai Funghi Porcini (V)	112
lobster, shrimps, calamari & scallops tossed with pomodoro		classic italian rice dish with porcini mushrooms, parsley, parmesan & touch of truffle oil	
Saffron Pappardelle with Italian Sausage	100	Lasagne al Forno	109
home made pappardelle pasta with Italian sausage in special chef’s sauce		traditional lasagne or our vegetarian version with squash, spinach & broccoli	
whole wheat or gluten free spaghetti, fusilli & penne available upon request.			

Secondi – Our Main Course Plates

Herb Roasted Breast of Chicken	163	Braised Lamb Shank with Orange & Olives	157	Sea Bass alla Mediterranea	220
fregola with pan drippings, peas, mint & ricotta		on fork smashed potatoes with its own pan sauce		olive taggiasche & datterino tomatoes with a mixed salad	
Filetto di Manzo	255	Pan Fried Veal Scaloppini	162	Ossobuco Milanese, Braised Veal Shanks with Saffron Risotto	165
grilled beef fillet, mashed potatoes, veal jus & roasted cherry tomatoes		thin cut & pan fried veal with lemon & capers served with a side of rosemary potatoes		carnaroli rice & gremolata	

Contorni – Side Dishes

Herb Roasted Potatoes	31	Sautéed Spinach with Onions	31
Mashed Potatoes	31	Sautéed Broccoli, Garlic & Chilli Flakes	31
Steamed / Sautéed Vegetables	31	Pan Roasted Mushrooms	31

Pizze – Our House Hand Stretched Pizzas

Our Tomato Based Pizzas

Margherita (V)	82	Frutti di Mare	107	Acciughe e Peperoncino	94
tomato sauce, mozzarella & basil		shrimps, calamari, lobster, mussels, tomato & mozzarella		mozzarella, fresh chilli, olives, anchovy, capers & oregano	
Diavolina	99	Vegetariana (V)	94	Calzone “Our Folded Pizza”	94
tomato sauce, spicy pepperoni, chilli flakes & mozzarella		eggplant, zucchini, bell peppers, mushrooms, tomato & mozzarella		Veal ham, tomato, mozzarella & mushroom	
Bresaola e Rucola	107	Quattro Formaggi (V)	107	Our White Pizzas	
air cured beef, tomato & parmesan shavings		mozzarella, taleggio, gorgonzola, ricotta cheese & wild rucola		Pizza al Tartufo (V)	
Mozzarella di Bufala Campana (V)	88	Salsiccie di Pollo Italiana	100	four cheeses, white truffle oil & wild rucola	
hand torn buffalo mozzarella, san marzano tomatoes & basil		Italian sausage, mushrooms, onions, green peppers & olives		Quattro Stagioni	
				veal ham, mushrooms, artichokes & olives	

Whole wheat pizza is available upon request.

Dolci a Finire – Sweet End

Tiramisù	56
our house signature, your choice of coffee/khalúa (A)	
Torta Sette Veli	59
seven layer of chocolate sponge cake, hazelnut crunch bavarese and chocolate mousse	
Castagnole Fritte Ripiene	56
traditional fried “castagnole” stuffed with chocolate or vanilla cream	
Affogato Coffee	56
vanilla gelato, shaved chocolate & almond biscotti	
Torta Della Nonna Ripiena	59
grandmother’s cake stuffed with lemon chantilly cream	
Mini Cannoli, your choice 2/4/6	38 / 56 / 69
sweetened ricotta, maraschino cherries & chocolate chips	
Hand-Cut Fruits with Honey Mascarpone Curd	56
italian meringue	

Gelato – Ice Creams & Sorbets

our gelato & sorbetto are made the traditional way
with the freshest fruits & all natural ingredients.

Bacello di Vaniglia	56
vanilla bean	
Nutella di Cioccolato	50
chocolate nutella	
Fragola	50
strawberry	
Pistacchio	50
pistachio	
Sorbetto al Limone	50
lemon sorbet	
Sorbetto al Lampone	50
raspberry sorbet	

Hot Coffees

Espresso	20 / 25
single or double	
Cappuccino	30
espresso with milk froth & cocoa	
Caffè Latte	30
espresso with milk froth	
Americano	25
espresso with hot water	

Water

Al Ain Still	18 / 28
Al Ain Sparkling	18 / 28

Soft Drinks

Pepsi, diet pepsi, seven up, diet seven up, mirinda, soda water, ginger ale	16
Red Bull/Red Bull Sugar Free	28
Fresh Juices	35
Chilled Juices	25
Aqua Panna	28 / 38
San Pellegrino	28 / 38

Per Finire - To Finish

Digestifs

Limoncello Del Sole	50	Hennessy VSOP	63
Sambuca Isolabella	50	Hennessy XO	107
Amaretto Disaronno	52	Hennessy Paradis	349
Fernet-Branca	62	Castarede VSOP Armagnac	76
Amaro Averna	62	Rémy Martin VSOP	85
		Rémy Martin XO	160

Grappa ask our team for more details

Port & Sherry

Taylor's Fine Ruby	45	Tio Pepe Fino, González Byass	67
Grahams 10 Year Old Tawny	76	Pedro Ximénez San Emilio	70

Port and Cheese? Order a glass and get 50% on our Artisan Cheese Platter

Cocktails

Signatures

Italian Sangria	67
Pinot Grigio Rosé, Orange Liqueur, Brandy, Soda, Strawberries & Peach	
Il Mulo	67
Limoncello, Amaretto, Ginger	
Grappa e Espresso Martini	67
Grappa, Fresh Coffee, Coffee Liqueur, Sugar	
Sorrento's Julep	67
Vodka, Limoncello, Mint, Lime, Soda	

Italian Classics

Negroni	58
Campari, Sweet Vermouth, Gin	
Americanos	58
Campari, Sweet Vermouth, Soda, Orange	
Rossini e Bellini	58
Strawberry or Peach Purée, Prosecco	
Sgroppino	58
Lemon Sorbet, Vodka, Prosecco, Mint	

Cocktails

Spitz Selection

Aperol	63
Aperol, Prosecco, Soda, Orange Wheel	
Hugo	63
Elderflower, Prosecco, Soda, Fresh Mint, Orange wheel & Lime Wedge	
Sherry & Campari	63
Fino Sherry, Campari, Prosecco, Soda, Orange Wheel	
Grapefruit & Cynar	63
Cynar Liqueur, Grapefruit Juice, Prosecco, Soda, Grapefruit Twist	
Pimm's	63
Pimm's #1, Prosecco, Soda, Chopped Fruits	

0% Alcohol

Basil Blush	49
Strawberries, Basil, Lime, Honey, Orange	
Cucumber Gimlet	49
Cucumber, Lime, Sugar, Soda	
Shirley Ginger	49
Ginger, Lime, Grenadine, Soda	
Rosemary & Blueberry Smash	49
Rosemary, Blueberry, Honey, Lemon, Soda	
Strawberry Fields	49
Hibiscus, Strawberry, Soda	

Beer Selection

Draught

Birra Moretti	49
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Bottled

Amstel Light	42
Peroni Nastro Azzurro	42
Corona	42
Brewdog Dead Pony Club	54
Hoegaarden Weiss	42
Holsten Non-Alcoholic	42

Aperitifs

Vermouth Rosso	52
Vermouth Bianco	52
Vermouth Extra Dry	52
Campari	52
Antica Formula	65

Gin Club

Bombay Sapphire	47
Gordon's	45
Gordon's Pink	46
Tanqueray	46
Tanqueray 10	59
Hendrick's	57
Hendrick's Orbium	69
Gin Mare	65
The Botanist	61
Roku Gin	58

Vodka

Russian Standard Original	50
Grey Goose	55
Belvedere	55

Rum

Bacardi Carta Blanca	45
Bacardi Oakheart	52
Bacardi Carta Negra	52
Malibu Flavored Rum	54

Whisky Selection

Blended Malts

Chivas Regal 12 years	56
Chivas Regal 18 years	84
Chivas Regal 25 years	205
Johnnie Walker Black Label	56
Johnnie Walker Blue Label	205
Jamesons, Ireland	52
Jack Daniel's, USA	56
Makers Mark, USA	56

Single Malts

Glenfiddich 12 years old	66
Glenfiddich 18 years old	104
Macallan 12 years old	85
Macallan 15 years old	100
Macallan 18 years old	125
Laphroaig 10 years old	70
Glenmorangie Original	63

Wine Selection by the Glass

White

Italian

Zonin Ventiterre Pinot Grigio, Delle Venezie IGT	38
Bolla "Retro" Soave Classico	46
Alois Lageder Estate Pinot Grigio, Dolomiti IGTs	67

Rest of the World

Dark Horse Chardonnay, California, USA	45
Ksara Blanc de Blancs, Bekaa Valley, Lebanon	65
Marques De Casa Concha Chardonnay, Limari Valley, Chile	78
Wild Rock Sauvignon Blanc, Marlborough, New Zealand	62
Warwick Estate "The First Lady" Sauvignon Blanc, Stellenbosch, South Africa	75
Sancerre "Les Fondettes", Sauvion et Fils, Loire Valley, France	88

Wine Selection by the Glass

Red

Italian

Folonari Bardolino, Veneto	38
Ruffino Aziano, Chianti Classico DOCG, Tuscany	78

Rest of the World

Ixsir Altitudes Rouge, Batroun Valley, Lebanon	65
Private Selection Pinot Noir, Robert Mondavi, California, USA	77
Arcadian Shiraz, South East Australia	38
Simonsig Shiraz, Stellenbosch, South Africa	68
Leeuwin Estate Siblings Shiraz, Margaret River, Australia	88
Finca La Linda Malbec, Luigi Bosca, Mendoza, Argentina	48
Carnivor Cabernet Sauvignon, California, USA	62

Rosé



Italia Pinot Grigio Rosé, Italy	38	-
Domaine de L'Amour, Provence Rosé, France	55	265

Sweet/Dessert

Moscato D'Asti, Michele Chiarlo, Piedmont	52
Zonin Lambrusco dell'Emilia IGT, Veneto	31

Bubbly

Spumante

Hardy's Riddle Sparkling, Australia	36
Fantinel Prosecco, Extra Dry DOC, Italy	49
Zonin Rosé 1821, Brut Spumante, Italy	54

Champagne

Moet & Chandon "Impérial Brut", France	95
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Our Italian Wine Selection

White

Zonin Ventiterre Pinot Grigio, Delle Venezie IGT, Veneto	180
Bolla "Retro" Soave Classico, Veneto	220
Vermentino di Sardegna, Tyrros, Contini, Sardinia	275
Alois Lageder Estate Pinot Grigio, Dolomiti IGT, Alto Adige	325
Gavi DOCG, Beni di Batasiolo, Piedmont	385
Greco di Tufo DOCG, Mastroberardino, Campania	495
L'Altro Chardonnay, Pio Cesare, Piedmont	715
Cevaro della Sala, Antinori, Umbria	1075

Red

Folonari Bardolino, Veneto	180
Primitivo, Apulo Negroamaro, Masseria Altemura, Salento IGT, Puglia	270
Barbera d'Asti, Cossetti la Vigna Vecchia, DOCG Piedmont	320
Ruffino Aziano, Chianti Classico DOCG Tuscany	380
Valpolicella 'Ripasso' Classico Superiore, Tommasi, DOC, Veneto	495
Amarone Valpolicella Classico, Luigi Righetti, Veneto	620
Chianti Classico Riserva "Ducale Oro" DOCG, Ruffino, Tuscany	695
Guidalberto 2nd Wine of Sassicaia - Tenuta San Guido, Tuscany	795
Sito Moresco, Gaja, DOC, Piedmont	975
Brunello di Montalcino, 'Pian delle Vigne', Antinori, DOCG, Tuscany	1245
Barolo, Pio Cesare, DOCG, Piedmont	1700
Tignanello, Supertoscane, IGT, Tuscany	2070

Rosé

Italia Pinot Grigio Rosé, Pavia	180
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Dessert/Sweet

Zonin Lambrusco dell'Emilia IGT, Veneto	160
Moscato D'Asti, Michele Chiarlo, Piedmont	275

Our Selection from the Rest of the world

White

If you like Chardonnay...

Dark Horse Chardonnay, California, USA	215
Ksara Blanc de Blancs, Bekaa Valley, Lebanon	315

...You will love

Marques De Casa Concha Chardonnay, Limari Valley, Chile	380
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If you like Sauvignon Blanc...

Wild Rock Sauvignon Blanc, Marlborough, New Zealand	300
Warwick Estate "The First Lady" Sauvignon Blanc, Stellenbosch, South Africa	360

...You will love

Sancerre "Les Fondettes", Sauvion et Fils, Loire Valley, France	430
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Red

If you like Soft Reds...

Ixsir Altitudes Rouge, Batroun Valley, Lebanon	315
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...You will love

Private Selection Pinot Noir, Robert Mondavi, California, USA	375
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If you like Shiraz/Syrah...

Arcadian Shiraz, South East Australia	180
Simonsig Shiraz, Stellenbosch, South Africa	330

...You will love

Leeuwin Estate Siblings Shiraz, Margaret River, Australia	430
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If you like Cabernet & Merlot...

Finca La Linda Malbec, Luigi Bosca, Mendoza, Argentina	230
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...You will love

Carnivor Cabernet Sauvignon, California, USA	300
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Sparkling & Champagne

Sparkling By Bottle

Brut Selection

Hardy's Riddle Sparkling, Australia	170
Fantinel Prosecco, Extra Dry DOC, Italy	235
Prosecco DOC Brut Gold, Bottega	490

Rosé Selection

Zonin Rosé 1821, Brut Spumante, Italy	260
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Champagne By Bottle

Brut Selection

Moet & Chandon "Impérial Brut"	465
Veuve Clicquot Brut, Yellow Label	660
Billecart-Salmon "Brut Réserve"	990
Dom Pérignon Brut	1900

Rosé Selection

Moet & Chandon "Rosé Impérial"	880
Lanson Brut Rosé	910
Billecart-Salmon Brut Rosé	1050
Dom Pérignon Brut Rosé	4500