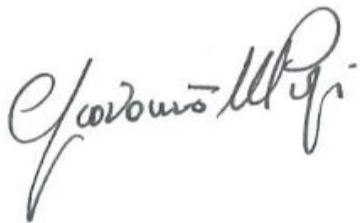


ARMANI / RISTORANTE

SIGNATURE DINING

WHERE THE ARTISANS OF THE FINEST FOOD AND SUPERIOR WINES,
TAKE YOU ON AN EXCEPTIONAL CULINARY EXPERIENCE

A handwritten signature in black ink, appearing to read 'Giovanni Papi', written in a cursive style.

RISTORANTE CHEF
Giovanni Papi

A handwritten signature in black ink, appearing to read 'Daniel Marquez', written in a cursive style.

RISTORANTE MANAGER
Daniel Marquez



FOOD ALLERGIES & INTOLERANCES

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

الحساسيات الغذائية

ففي حال كان لديكم أي حساسية تجاه نوع معين من الطعام أو الشراب، يرجى إعلام أحد موظفينا لمساعدتكم قبل الطلب.

DEGUSTAZIONE TARTUFO / TRUFFLE DEGUSTATION

CARCIOFO (SP)

ARROSTITO AL TIMO, TERRINA DI FEGATO GRASSO CON CAVOLO VERDE E TARTUFO BIANCO
ROASTED ARTICHOKE WITH THYME FLAVOR, FOIE GRAS TERRINE, SAVOY CABBAGE, WHITE TRUFFLE

AGNOLOTTI (D, G, E)

RIPIENI DI BRASATO DI MANZO, FUNGHETTI, SPUMA DI PATATA AFFUMICATA E TARTUFO NERO
AGNOLOTTI FILLED WITH BRAISED BEEF, MUSHROOM, SMOKED POTATO MOUSSE, BLACK TRUFFLE

ORATA DI MARE (S, D)

COTTA SULLA PELLE, VARIAZIONE DI FINOCCHIO AL VAPORE, SALSA DI PESCE E TARTUFO BIANCO
WILD SEA BREAM PLANCHA, FENNEL, VARIATION FISH REDUCTION, WHITE TRUFFLE

VITELLO (D, C)

FILETTO COTTO SULLA GRIGLIA, TOPINAMBUR, PORRO FONDENTE, FAGIOLI VERDI E TARTUFO NERO
GRILLED VEAL LOIN, JERUSALEM ARTICHOKE, FONDANT LEEK, GREEN BEAN, BLACK TRUFFLE

PREDESSERT (D, E)

CREME BRULEE AL TARTUFO NERO E COULIS AL CASSIS
BLACK TRUFFLE CRÈME BRULEE WITH CASSIS COULIS

LA SFERA (D, N)

SFERA AL CIOCCOLATO, PERA WILLIAM, CREMOSO ALLA NOCCIOLA, GELATO AL TARTUFO BIANCO
DARK CHOCOLATE SFERA, PEAR WILLIAM, HAZELNUT CREMOSO, WHITE TRUFFLE ICE CREAM

FOR ADDITIONAL BLACK TRUFFLE SHAVING 65 AED PER GRAM

FOR ADDITIONAL WHITE TRUFFLE SHAVING 110 AED PER GRAM

DEGUSTATION MENU PER PERSON 499 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites/(SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ARMANI / RISTORANTE

DEGUSTAZIONE / DEGUSTATION

IL CONTEMPORANEO

FOIE GRAS (D, G, C)

SCALOPPA COTTA ALLA TORCIA, PERA IN OSMOSI, CACAO, MELOGRANO E PUREE DI SEDANO RAPA
SEARED FOIE GRAS, POACHED PEAR, COCOA GRUE NIBS, POMEGRANATE, CELERIAC PUREE

RISOTTO (G, D, S)

ZAFFERANO, LIQUIRIZIA IN POLVERE E FIORI
SAFFRON RISOTTO, LICORICE AND EDIBLE FLOWER

TRIGLIA (D, C)

COTTA SULLA PELLE, SPINACI SALTATI E ORZOTTO CON VERDURE, RIDUZIONE DI SALSA
DI TRIGLIA AL LIMONE
SEARED RED MULLET FISH, SAUTEED BABY SPINACH, BARLEY RISOTTO, LEMON BUTTER SAUCE

PETTO D'ANATRA (D)

MARINATA ALLE SPEZIE COTTA SOTTO VUOTO, FICHI CARAMMELLATI, SCALOGNO,
SEDANO E SALSA AL CAFFE' "ARABICA"
MARINATED SPICES DUCK BREAST, FIGS, BANANA SHALLOTS AND CELERY WITH "ARABICA" SAUCE

LA SFERA (D, N, E, G)

MOUSSE ALLA VANIGLIA, CREMA CATALANA, CRUMBLE AL LIMONE E SORBETTO AL CASSIS
VANILLA FOAM, VIOLETTE CREME BRULEE, LEMON CRUMBLE AND CASSIS SORBET

DEGUSTATION MENU PER PERSON 550 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites/(SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ARMANI / RISTORANTE

PIATTI D'AUTORE AL TARTUFO / TRUFFLE SIGNATURE DISHES

BURATTA E TARTUFO (D) 200

BURRATA AL TARTUFO BIANCO, CARPACCIO DI POMODORI ALLE ERBE SPONTANEE

BURRATA CHEESE WITH WHITE TRUFFLE, HEIRLOOM TOMATOES CARPACCIO WITH AROMATIC HERBS

TAGLIOLINO AL TARTUFO (D, G, E) 300

TAGLIOLINO AL TARTUFO BIANCO, TUORLO D'UOVO LIQUIDO

WHITE TRUFFLE HOMEMADE TAGLIOLINO, EGG YORK

RISOTTO TARTUFO (D) 300

RISOTTO "ACQUERELLO" AL PARMIGIANO REGGIANO 24 MESI E TARTUFO BIANCO

RISOTTO "ACQUERELLO" 24 MONTHS AGED PARMESAN CHEESE WITH WHITE TRUFFLE

RISOTTO PORCINI E TARTUFO (D) 250

RISOTTO "ACQUERELLO" AI FUNGHI PORCINI E TARTUFO NERO

RISOTTO "ACQUERELLO" PORCINI MUSHROOMS WITH BLACK TRUFFLE

MANZO BLACK ANGUS E TARTUFO (C, SP) 350

FILETTO DI MANZO ALLA GRIGLIA, SCALOPPA DI FEGATO D'OCA, SPINACI E TARTUFO BIANCO

GRILLED BEEF TENDERLOIN WITH SEARED FOIE GRAS, SAUTED SPINACH, WHITE TRUFFLE

FOR ADDITIONAL BLACK TRUFFLE SHAVING 65 AED PER GRAM

FOR ADDITIONAL WHITE TRUFFLE SHAVING 110 AED PER GRAM

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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IL CONTEMPORANEO DINNER MENU

ANTIPASTI / STARTER

GOLDEN BURRATA (D, V, N)	129
POMODORI COLORATI, ZUCCHINE MARINATE E PESTO DI BASILICO ALLA GENOVESE, FOGLIA D'ORO <i>HEIRLOOM TOMATO, MARINATED ZUCCHINI AND BASIL PESTO ALLA GENOVESE, 23 CARAT GOLD</i>	
FOIE GRAS (D, C, S)	155
SCALOPPA COTTA ALLA TORCIA, CAPA SANTA SCOTTATA, PERA IN OSMOSI, MELOGRANO E PUREE DI SEDANO RAPA <i>SEARED FOIE GRAS, SCALLOP, WILLIAM PEAR, COCOA GRUE NIBS, POMEGRANATE, CELERIAC PUREE</i>	
GRANCHIO (S, E)	145
DELL' ALASKA CON VARIAZIONE DI RAVANELLI, PAPRIKA DOLCE E GAZPACHO DI CETRIOLO <i>CRAB MEAT, TURNIPS, SWEET PAPRIKA, CUCUMBER GAZPACHO</i>	

DELICATI DI PESCE / SEAFOOD DELICACIES

OSTRICHE GILLARDEAU N.2 (S, SP)	279	
6 OSTRICHE ACCOMPAGNATE DA: MELA VERDE E LIMONE, ACETO E SCALOGNO, ERBA CIPOLLINA <i>HALF DOZEN OF OYSTER WITH CONDIMENTS, GREEN APPLE, LEMON, VINEGAR, SHALLOTS AND CHIVES</i>		
CAVIALE IMPERIAL (S, D, E)		
BLINIS E ACCOMPAGNAMENTI	30 GRAM	749
SERVED WITH BLINIS AND CONDIMENTS	50 GRAM	1199
CAVIALE BELUGA (S, D, E)		
BLINIS E ACCOMPAGNAMENTI	30 GRAM	1099
SERVED WITH BLINIS AND CONDIMENTS	50 GRAM	1799

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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PRIMI PIATTI / PASTA AND RISOTTO

SPAGHETTO AI RICCI (G, S, E) 189

COTTO NELLA BISQUE DI CROSTACEI, ASTICE, RISO SOFFIATO E RICCI DI MARE SELEZIONE "OKKAIDO"
SEA URCHIN SPAGHETTI, BISQUE AND PUFFED RICE

RAVIOLI DEL PLIN (G, D, E, C) 179

AGNOLOTTI DEL PLIN RIPIENI DI OSSOBUCCO, ARIA DI ORTICA E SUGO DI VITELLO
RAVIOLI STUFFED WITH OSSOBUCCO, LIGHT NETTLE SOUP AND VEAL JUS

RISOTTO ACQUERELLO (D, S) 199

COTTO NELLA CLOROFILLA DI PREZZEMOLO, CRUDO DI GAMBERO ROSSO CON ERBE AROMATICHE
PARSLEY CLOROFILLE ACQUERELLO RISOTTO, SICILIAN RED PRAWN, AROMATIC HERBS

RISOTTO ACQUERELLO (D) 149

ZAFFERANO, LIQUIRIZIA IN POLVERE E FIORI
SAFFRON RISOTTO, LICORICE AND EDIBLE FLOWER

PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

TRIGLIA (G, D, S) 239

COTTA SULLA PELLE, SPINACI SALTATI E ORZOTTO CON VERDURE, RIDUZIONE DI SALSA DI TRIGLIA AL LIMONE
SEARED RED MULLET FISH, SAUTEED BABY SPINACH, BARLEY RISOTTO, LEMON BUTTER SAUCE

ROMBO (D, N, S) 255

ALLA GRIGLIA, ASPARAGI VERDI E BIANCHI, CHIPS DI TAPIOCA E SEMI DI ZUCCA CON SALSA ALLA ZUCCA
GRILLED TURBOT FILLET, WHITE AND GREEN ASPARAGUS, PUMPKINS SEED, BUTTERNUT SQUASH

CARNE / MEAT

PETTO D' ANATRA (D, C) 239

MARINATA ALLE SPEZIE COTTA SOTTO VUOTO, FICHI CARAMMELLATI, SCALOGNO, SEDANO E SALSA AL CAFFE "ARABICA"
MARINATED SPICES DUCK BREAST, FIGS, BANANA SHALLOTS AND CELERY WITH "ARABICA" SAUCE

GUANCIA (D) 245

BRASATA NEL SUGO DI COTTURA, CARCIOFI E CIPOLLA DI TROPEA
BRAISED BALSAMIC VEAL CHEEK, ARTICHOKE MOUSSE, TROPEA ONION

MANZO (D, C) 269

FILETTO ALLA GRIGLIA, FUNGHI PORCINI, PUREE DI PATATE AL TARTUFO NERO, SPINACI E SALSA DI CARNE
BEEF TENDERLOIN, PORCINI MUSHROOMS, BLACK TRUFFLE PUREE, SPINACH, VEAL JUS

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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IL TRADIZIONALI DINNER MENU

ANTIPASTI / STARTER

SELEZIONE DI AFFETTATI ITALIANI (PORK, G, SP) 115

SERVITI CON VERDURE SOTT'ACETO, PANE CARASAU E GRISSINI

ITALIAN COLD CUTS SELECTION SERVED WITH PICKLED VEGETABLES, PANE CARASAU AND GRISSINI

INSALATA MISTA (N, SP) 79

NOCI, FICHI, AVOCADO POMODORI SECCHI, OLIVE TAGGIASCHE E ARMANI DRESSING

AGGIUNTA DI : PETTO DI POLLO, SALMONE MARINATO O FORMAGGIO DI CAPRA

MIX SALAD, WALNUTS, FIGS, AVOCADO, SUNDRIED TOMATO, TAGGIASCA OLIVES WITH OUR SIGNATURE DRESSING

ADDITIONAL: CHICKEN BREAST/ GRAVLAX SALMON/ GOAT CHEESE 25/35/25

ARANCINI DI RISO ALLO ZAFFERANO (G, D, C, SB) 49

RISOTTO GIALLO CON RAGU' ALLA BOLOGNESE, MOZZARELLA DI BUFALA IMPANATO E FRITTO

DEEP FRIED SAFFRON RISOTTO STUFFED WITH BOLOGNAISE RAGOUT AND MOZZARELLA CHEESE

VITELLO TONNATO (S, E, SP) 105

SALSA TONNATA, CAPPERI FRITTI E INSALATA VERDE

SLOW COOK TOPSIDE VEAL LOIN WITH TUNA SAUCE, FRIED CAPERS AND BABY GEM SALAD

PRIMI PIATTI / PASTA AND RISOTTO

CACIO & PEPE (D, G, E) 95

FUSILLI DI PASTA FRESCA CON FONDUTA DI PECORINO ROMANO, PEPE NERO E CHIPS DI PARMIGGIAN

HOMEMADE FUSILLI, PECORINO CHEESE FONDUE WITH BLACK PEPPER AND CRISPY PARMESAN

VONGOLE E BOTTARGA (G, S) 125

LINGUINE ALLE VONGOLE VERACI, BROCCOLI E BOTTARGA DI MUGGINE

LINGUINE, CLAMS, BROCCOLI AND SARDINIAN MULLET ROW

CULURGIONES (G, D, E) 115

RAVIOLI TIPICI DELLA SARDEGNA CON AL SUO INTERNO PATATE E MENTA SERVITI

CON SALSA AL POMODORO E PECORINO

HOMEMADE SARDINIAN RAVIOLI STUFFED WITH POTATO, MINT, TOMATO SAUCE AND PECORINO CHEESE

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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ZUPPE / SOUP

MINISTRONE (V) 69

VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO
SEASONAL VEGETABLES, BLACK GARLIC AND ROSEMARY OIL

FREGOLA SARDA (G, D, S) 89

ZUPPETTA DI VONGOLE E GAMBERI, CAVIALE, ZAFFERANO E VERDURE CROCCANTI
MAZZANCOLLE SHRIMPS SOUP, CLAMS, CAVIAR AND CRUNCHY SEASONAL VEGETABLES

FORNO / PIZZA

MARGHERITA (G, D, V) 89

SALSA AL POMODORO, MOZZARELLA FIOR DI LATTE E BASILICO
TOMATO SAUCE WITH MOZZARELLA FIOR DI LATTE, BASIL LEAVES

ARMANI (G, D) 125

BIANCA CON FORMAGGIO STRACCHINO, MOZZARELLA DI BUFALA E TARTUFO NERO
WHITE WITH STRACCHINO CHEESE, BUFFALO MOZZARELLA AND BLACK TRUFFLE

PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

POLIPO (S) 125

GRIGLIATO, PUREE DI FAVETTE, INDIVIA BELGA SALTATA E CIPOLLA ROSSA
GRILLED OCTOPUS, FAVA BEAN PUREE, SAUTEED CHICORY LEAVES AND CRISPY OINON

SALMONE (S, D) 135

FILETTO SCOTTATO, SPINACI SALTATI E BABY ZUCCHINE CON SALSA AL LIMONE E FUMETTO MONTATO
SEARED SALMON FILLET, SAUTEED SPINACH, BABY ZUCCHINI WITH LEMON BUTTER SAUCE

ASTICE ALLA GLIGLIA (D, S) 259

COTTA AL BURRO AROMATICO, ERBA CIPOLLINA E INSALATA MISTA
GRILLED LOBSTER WITH HAZELNUT BUTTER, CHIVES WITH MIX SALAD

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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CARNE / MEAT

STINCO D'AGNELLO (D, C) 149

BRASATO, ACCOMPAGNATO DA POLENTA AL PECORINO E FUNGHETTI SHIMEJI CON GREMOLATA

BRAISED LAMB SHANK, CREAMY POLENTA WITH SHIMEJI MUSHROOMS, GREMOLATA AND VEAL JUS

ORECCHIA D'ELEFANTE (G, D, E, SB) 229

IMPANATA E FRITTA, PATATE ARROSTO AL ROSMARINO CON INSALATINA DI RUCOLA E POMODORINI,
SALSA AI FUNGHI

VEAL MILANESE WITH ROASTED POTATO, CHERRY TOMATO, PARMESAN AND ROCKET SALAD

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

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