



## EXPLORE LUXURY WITH OUR ITALIAN CAVIAR

BLACK ADAMAS: Elegant & Versatile | 30gr - 420 AQUA

ADAMAS: Delicate & nutty | 50gr - 640

## CRUDO

Raw

### CARPACCIO DI GAMBERI ROSSI (S)(F)(N)(R) — 120

Red Prawns Mazara, red onions, coriander, golden caviar, burrata Cream.

### TARTARE DI SALMONE (F)(D)(R) — 110

36h Marinated Salmon tartar, spring onion, sour yogurt cream, orange dressing.

### CARPACCIO DI BRANZINO (F)(N)(R)— 110

Sliced thinly wild Seabass, peanuts, lemon dressing & purple shiso.

### TACOS CEVICHE (G)(F)(R) — 110

Chopped wild Seabass, red onions, coriander, coconut milk, green oil.

### CARPACCIO DI MANZO(D)(R) — 110

Beef Tenderloin Carpaccio, rocket Salad, parmesan cheese and vinegar dressing

### PLATEAU REALE (F)(S)(R)— 670

Hadid caviar Balance Age-Old Tradition with Cutting- Edge Technology To Create The Most Delicate Of Delicacies with 100% Made in Italy.

## ANTIPASTI

Starter

### BRUSCHETTA NOVANTA(V)(G)(D) — 80

Italian handmade bread topped with tomato confit, stracciatella cheese, Vinegar glass, olive oil.

### BURRATA DI ANDRIA (V)(D) — 90

Italian Burrata cheese, cherry tomato, basil olive oil.

### LOBSTER SALAD CATALANA(S)(F) — 280

Canadian Lobster, fresh Tomato, Celery, Tropea onion, Baby gem, basil-mustard dressing.

### INSALATA MEDITERRANEA(D)(N)(G)— 80

Organic beef tomato selection, Tropea onion, basil, shrimp, ricotta cheese, vinegar dressing, garlic croutons.

### POLPO ALLA GRIGLIA (G)(D)(N)— 110

Grill Octopus Tentacle, Hummus, Baby Spinach, deep-fried potato rolls smoked provolone cheese, mozzarella cheese.

### POLPETTE DEL SALENTO (D)(G)— 80

Meatballs with tomato sauce, 24-month-old parmesan cheese, basil.

### ARANCINO AL TARTUFO (V)(D)(G)— 80

Rice balls filled with Mozzarella cheese, truffle, mushroom, parmesan cheese, parsley.

### FRITTURA DI CALAMARI(F)(G)(N) — 110

Deep fried calamari, fresh lemon zest & tabasco mayo.

### PARMIGIANA(G)(D)(N) — 80

Homemade slice fried eggplants, mozzarella cheese, tomato sauce, parmesan cheese gratinated & basil.

### CALAMAR O ALLA PUTTANESCA (F)(G)(N)— 110

Grill smoked calamaro, potato, taggiasca olive, capper, tomato sauce, basil olive oil.

## PIZZE GOURMET

Pizza

### MARGHERITA REALE (D)(G)— 130

Rocket Salad, Beef sliced Tomato, Basil pesto, Burrata, Green oil, Black olive powder.

CAVIALE NOVANTA

(D)(G) — 180

Mozzarella , Rocket salad ,Bresaola, Truffle Stracciatella, Caviar, Edible Gold Leaves.

### TARTUFO E PORCINI (D)(G)— 160

Mozzarella, Truffle Cream, Mix Wild Mushrooms, Shaved

Black Truffle.



ADD TRUFFLE 90 AED

## PASTA & RISOTTI

**SPAGHETTI VONGOLE, BOTTARGA & LIMONE (G)(S)(A) — 120**

Spaghetti, Clams, Bottarga, Lemon zest, Bottarga.

**LINGUINE ALLO SCOGLIO (S)(F)(G) — 140**

Linguini Pasta, Clams, Red Prawns, Mussels, lobster Bisque.

**PACCHERI CON ARAGOSTA (S)(F)(G) — 320**

Paccheri pasta with Canadian Lobster & lobster bisque

**RISOTTO ZAFFERANO E CAVIALE (V)(D)(R) — 140**

Risotto Carnaroli, Saffron, Caviar, langustine tartare, lemon zest

**TAGLIATELLE AL RAGU(G)(D) — 95**

Handmade tagliatelle Pasta, Bolognese Ragù Sauce, 24-month-old parmesan cheese.

**RIGATONI CACIO E PEPE (G)(D) — 95**

Rigatoni pasta, 12-month pecorino cheese, parmesan cheese, Sichuan pepper.

**RIGATONI ALLA CARBONARA(G)(D)(M) — 95**

Rigatoni pasta, creamy egg yolk pecorino cheese, black pepper & smoked veal ham.

**RAVIOLO DI RICOTTA DI BUFALA (G)(D) — 120**

Handmade Buffalo ricotta raviolo, French buttercream emulsion, Black Truffle.

## SECONDI

### Main Course

**USD PRIME RIB- EYE (D) — 245**

280g Prime Rib-Eye beef grilled with rosemary roasted potatoes.

**TAGLIATA RUCOLA & GRANA (D) — 245**

280 g Angus Beef Striploin, rocket salad, 24-month-old shave parmesan cheese.

**GRIGLIATA DI MARE (F) — 290**

Wild Sea bass Fillet, Babys quid, Octopus Tentacle, Prawns.

**GAMBERONI (S) — 180**

King grilled Tiger Prawn, baby gem, ponzu sauce.

**COSTINE DI AGNELLO ALLA BRACE(G) — 180**

Australian Lamb Chops, artichoke salad, mint green sauce.

**POLLETTO ALLA GRIGLIA (G) — 160**

Free Range Baby chicken, Peruvian style, (ginger, soy sauce, lemongrass marinated).

**WAGYU STRIPLOIN TAJIMA 9+(D) — 450**

280 g Wagyu Beef Striploin, rocket salad, blood orange, ponzu sauce.

**BRANZINO DI LEUCA (F) — 180**

Seabass, cherry tomato, Tropea onion, roasted potato, chilly parsley, capers & black olive

## CONTORNI

### Side Dishes

**INSALATA RUCOLA E PARMIGIANO (V)(D) — 35**

Rocket salad, 24-Month-old Parmesan cheese.

**VERDURE ALLA GRIGLIA (V) — 35**

Mix grilled vegetables

Mush potato

**MUSH POTATO (V) — 35**

Creamy Mashed Potato, Parmesan Cheese, Olive Oil.

**INSALATA MEDITERRANEA (G) — 35**

Organic beef tomato, trope onion, basil, vinegar dressing croutons

**PATATE ARROSTO(D) — 35**

Roasted potatoes & rosemary butter

Broccoletti

**TRUFFLE FRENCH FRIES(D) — 35**

French Fries, Parmesan Cheese, Truffle Sauce

(V) Vegetarian. (G) Gluten. (D) Dairy. (N) Nuts. (A) Alcohol. (S) Shellfish. (F) Fish  
For any food allergies and intolerances, please speak to a member of our team before placing your order.  
Food may contain shellfish, peanuts, soybeans, sesame,

fish, eggs, celery, mustard, milk, gluten and sulfites.