



À LA CARTE MENU

CRUDO BAR

Available from 13:00 to 12:00

Gillardeau, France (S) By piece

Freshly shucked oysters served with shallot vinegar. This meaty oyster has an aromatic finesse and enduring nutty flavor that lingers on the palate

10

Carpaccio di Ricciola (N)

Hamachi, tosazu, kaffir oil, kumquat, white radish marinated, crispy rice chips

11

Manzo Carpaccio (D)(E)

Angus beef carpaccio, fresh mushroom, wild rocket grana padano, truffle mayo

15

Tonno Battuto (E)

Tuna tartare, avocado, wasabi cream

16

Carpaccio di Tonno (D)

Tuna carpaccio, burrata, tomato water, sourdough

16

Vitello Tonnato (E)

Veal Tenderloin, tuna mayo, caponata

17

Manzo Tradizionale (E)

Angus beef tartare, truffle mayo, shimeji mushrooms, tomato confit

19

CONTORNI CALDI

Patate Novella Arrosto

Roasted potatoes, rosemary, garlic

6

Puree di Patate (D)

Mashed potatoes

6

Vegetali alla Griglia

Grilled seasonal vegetables

7

Patate Fritte (E)

French fries with truffle mayo

7

Broccolini

Sautéed with olive oil and shallots

8

Spinaci

Sautéed baby spinach

8

Asparagi (D)

Sautéed green asparagus

8

ALL PRICES ARE IN JOD AND SUBJECT TO APPLICABLE PREVAILING SERVICE CHARGE & SALES TAX

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.
V – Vegetarian VE – Vegan G – Gluten-free D – Dairy N – Nuts H – Homemade FF – Fat Free O – Organic
LF – Lactose Free * – Signature L – Locally sourced S – Shellfish

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PASTE E RISOTTI

Gluten-free and whole wheat pasta are available on request

Ravioli di Agnello ai Funghi (D)(H)

Homemade ravioli stuffed with lamb shank, mushroom and taleggio fondue

14

(R`s) Gnocchi al Pesto di Basilico 2.0 (D)(N)(V)(E)

Homemade gnocchi prepared at your table with liquid nitrogen basil pesto, pine nuts

15

Calamarata Gamberi e Pistacchi (D)(S)(N)

Calamarata pasta with prawns, burrata, pistachio, cherry tomato sauce

16

Pasta Patate e Manzo (D)

Orecchiette pasta with creamy scamorza cheese, angus beef ragout, black truffle

16

Tortelli al Tartufo (V)(D)(E)

Homemade tortelli filled with ricotta and spinach, truffle cream sauce

19

(R`s) Fettuccine Roberto's (S)(D)(E)(H)

Homemade fettuccine, canadian lobster, green asparagus, cherry tomatoes

22

Risotto Civet Con Jus di Wagyu, Salsa ai Lampni e Nocchie (D)(N)

Creamy risotto with beef jus, raspberry sauce and hazelnut

14

Risotto Il Bosco (D)(V)

Wild forest and portobello mushroom risotto with shaved black truffle

17

Risotto ai Frutti di Mare (D)(S)

Risotto with mix raw and cooked seafood, basil oil

18

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SECONDI DI PESCE

Branzino (D)

Grilled wild seabass, kale and verjus sauce, smoky eggplant cream

24

Salmone (D)

Wild salmon, saffron quinoa salad, roasted asparagus, yuzu celeriac sauce

26

Merluzzo Nero

Citrus marinated roasted black cod, broccoli purée, sautéed pak choi, lentil

29

Aragosta (D)

Lobster tail, sautéed vegetable, bisque creamy sauce

35

Gamberone (S)

Grilled jumbo king prawns, grilled vegetable, cherry tomato sauce

13 / Per Piece

SECONDI DI CARNE

Polletto (D)

Roasted marinated chicken, kimchi, mustard and sautéed mushrooms

16

Agnello (D)

Chargrilled lamb chop, white cabbage, roasted cauliflower

24

Costoletta (E)(D)

Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing

26

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THE ITALIAN BUTCHER

USA BEEF (D)

Grilled Prime Angus Ribeye, 300 gr

38

Grilled Prime Angus Tenderloin, 250 gr

50

Grilled Prime Angus Tenderloin Chateaubriand, 500 gr

92

Grilled Prime Angus Tomahawk, 1.2 kg

120

Japanese Genetics Beef (D)

Grilled Wagyu Striploin, Grade 250gr 9 +

78

Australian Wagyu Beef (D)

Grilled Wagyu Kiwami Full Blood Rib Eye 250gr MB 9+

89

All our premium meat is cooked in charcoal grill Josper oven, served with:

Sauce: choice of Salmoriglio, peppercorn sauce, mushroom sauce.

Side dish: Jack potato with melted butter or loaded with sour cream and veal bacon

Shimeji mushroom tempura.

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ANTIPASTI & ZUPPA

Insalata ai 4 Semi (N)(V)

Baby spinach, kale salad, clementine, peanut, baby gem, mix seeds, agave dressing

11

Pesche e Caprino (N)(D)(V)

Goat cheese and grilled peach, aged balsamic dressing, pecan nuts, pomegranate

12

Avocado Marinato (D)(N)(V)

Miso marinated avocado in guacamole style, nori seaweed, vegetables ratatouille, lettuce

12

Burrata (D)(V)

Burrata, datterini tomatoes, basil

15

Melanzane (V)(D)

Oven-baked eggplant, tomato sauce, mozzarella, grana padano ambrosi, basil

10

Fritto (S)

Golden spicy fried calamari, prawns, zucchini, aioli and spicy tomato dip

12

Zuppa di Funghi (V)(D)

Mushroom soup

14

PIZZE

Roberto's (R`s) (D)

Crispy dough base topped with beef carpaccio, wild rocket, grana Padano shavings, black truffle brunoise

18

Pizza Bianca (D)(V)

Fior di latte, scamorza cheese, black truffle

18

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