

ANTIPASTI E INSALATE

CRUDO BAR

Gillardeau, France (S) By piece	10
Freshly shucked oysters served with shallot vinegar. This meaty oyster has an aromatic finesse and enduring nutty flavor that lingers on the palate	
Carpaccio di Ricciola (N)(SC)	11
Hamachi, tosazu, kaffir oil, kumquat, white radish marinated, Crispy rice chips	
Tonno Battuto (E)(SC)	16
Tuna tartare, avocado, wasabi cream	
Carpaccio di Tonno (D)(SC)	16
Tuna carpaccio, burrata, tomato water, sourdough	
Trio di tartare, branzino, salmone e tonno (SC)	17
Seabass, tuna and salmon tartare, yuzu gel and paprika puffed rice	
Tacos di Patate con Manzo, Coriandolo e Lime (N)(SC) 2 Pcs	10
Potatoes tacos, beef tartare, coriander, lime, spices cress	
Manzo Carpaccio (D)(E)(L)	15
Angus beef carpaccio, fresh mushroom, wild rocket grana padano, truffle mayo	
Manzo Tradizionale (E)(L)	19
Angus beef tartare, truffle mayo, shimeji mushrooms, tomato confit	

Fritto (E)(S)	12
Golden spicy fried calamari, prawns, zucchini, aioli and spicy tomato dip sauce	
Burrata (D)(V)(G)(N)	15
Burrata, sicilian datterini tomatoes, basil	
Insalata ai 4 Semi (V)(N)(VE)(G)(LF)	11
Baby spinach, kale leaves, clementine, peanut, baby gem, mix seeds, agave dressing	
Avocado Marinato (D)(N)(V)(LF)	12
Miso marinated avocado - guacamole style, nori seaweed, vegetables ratatouille, lettuce	
Tagliere di Formaggi e Affettati Misti (D)(N)	18
Selection of artisanal cheese and cold cuts served with onion jam and homemade crackers	
Melanzane (D)(V)(L)	10
Oven-baked eggplant, tomato sauce, mozzarella, grana padano, basil	
PIZZE	
Pizza Bresaola (D)	16
Fior di latte, bresaola, rocket, pomegranate	
Pizza Bianca (D)(V)	18
Fior di latte, scamorza cheese, black truffle	
Roberto's (D)	18
Crispy dough base topped with beef carpaccio, wild rocket, grana padano shavings, black truffle brunoise	

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 E – Egg SC – Sustainably Certified

SECONDI DI PESCE

- Branzino (S)(L)(SC)** 24
Grilled wild seabass, kale and verjus sauce, smoky eggplant cream
- Salmone (D)(N)(SC)** 26
Scotland roasted salmon, baby broccolini in sesame seeds, yuzu celeriac cream
- Merluzzo Nero (D)** 29
Citrus marinated roasted black cod, broccoli purée sautéed pak choi, lentil
- Aragosta (D)** 35
Lobster tail, sautee vegetable, bisque creamy sauce
- Gamberone (S) Per Piece** 13
Grilled jumbo prawns, grilled vegetable, cherry tomato sauce

SECONDI DI CARNE

- Polletto (D)(N)(L)** 16
Roasted marinated chicken, kimchi, mustard and sautéed mushrooms
- Costoletta (D)(E)(N)** 26
Pan-fried breaded veal chop, rocket, tomatoes, balsamic dressing
- Grilled Prime Angus Ribeye, 300gr (D)** 38
Sliced grilled prime angus ribeye, mashed potatoes, asparagus, beef jus

ITALIAN BUTCHER

- USA BEEF (D)**
- Grilled Prime Angus Tenderloin, 250 gr 50
Grilled Prime Angus Tenderloin, 500gr 92
Grilled Prime Angus Tomahawk, 1.2kg 120
- JAPANESE GENETICS (D)** 78
Grilled wagyu striploin, 250gr, grade 9+
- AUSTRALIAN BEEF** 89
Grilled kiwami full blood ribeye 250gr, MB 9+

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.

PASTE E RISOTTI

- Penne Arrabiata e Burrata (D)(V)(VE)** 14
Penne pasta, spicy cherry tomato sauce, burrata cheese
- Fusilli alla Norcina (D)** 16
Fusilli pasta, white angus beef ragu, fresh herbs, mushroom
- Calamarata ai Frutti di Mare (N)(D)(S)** 17
Calamarata pasta in seafood and cherry tomato sauce
- Tortelli al Tartufo (V)(H)(D)(E)** 19
Homemade tortelli filled with ricotta and spinach, truffle cream sauce
- Fettuccine Roberto's (S)(D)(E)(H)** 22
Homemade fettuccine, canadian lobster, green asparagus, cherry tomatoes
- Risotto Il Bosco (D)(V)** 17
Wild forest and portobello mushroom risotto, anis star, truffle cream and shaved black truffle
- Risotto al Limone, Ostriche e Alghe Marine (D)(S)** 22
Lemon risotto, sautéed oysters, lemon gel and seaweed powder

CONTORNI CALDI

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| Puree di Patate (L) 6
Mashed potatoes | Broccolini (D) 8
Sautéed with sesame oil & garlic |
| Patate Novella Arrosto (L) 6
Roasted potatoes, rosemary, garlic | Spinaci (L) 8
Sautéed baby spinach |
| Vegetali alla Griglia (L) 7
Grilled seasonal vegetables | Asparagi (D) 8
Sautéed green asparagus |
| Patate Fritte (E) 7
French fries with truffle mayo | |

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