



À LA CARTE MENU

CRUDO BAR

Available from 13:00 to 12:00

Gillardeau, France (S)(SC) By Piece

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

10

Tonno Battuto e Caviale (E)

Tuna tartare, avocado, wasabi cream, sevruga caviar

16

Manzo Carpaccio (D)(E)

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

15

Tartara di Manzo (E)(D)(N)

Angus beef tartare, walnuts mayo, roasted asparagus, mini crispy bun

18

CONTORNI CALDI

Asparagi (D)(VE)

Sautéed green asparagus

8

Vegetali alla Griglia (VE)

Grilled seasonal vegetables

7

Patate fritte (E)(V)

French fries with truffle mayo
(remove the sauce for vegan option)

7

Patate novella arrosto

Roasted potatoes, rosemary, garlic

6

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 – Eggs SC – Sustainably Certified

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 – Eggs SC – Sustainably Certified

PASTE E RISOTTI

Gluten-free pasta are available on request

Linguine al Pomodoro, Burrata e Pesto Genovese (D)(N)

Linguini pasta in cherry tomato sauce, burrata cream and pesto sauce
(Remove burrata cream & pesto sauce for vegan option)

13

Tagliolini Cacio e Pepe e Tartufo (D)(V)

Cacio e pepe tagliolini, black truffle

14

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

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

16

Pasta Patate e Manzo (D)(SC)

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

16

(R's)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

(R's) Risotto il Bosco (D)(V)

Wild forest and portobello mushroom risotto, anis star, truffle cream and
shaved black truffle

18

SECONDI DI PESCE

Branzino (D)

Grilled wild seabass, kale and verjus sauce, smoky eggplant cream
24

Salmon (D)

Lemon charred grilled salmon, pea puree, broccolini, lemon butter sauce
26

Gamberone (S)(D)

Grilled jumbo king prawns, grilled vegetable, cherry tomato sauce
13/pcs

SECONDI DI CARNE

Pollo (D)(N)

Roasted marinated chicken, kimchi, sesame, mustard sauce with sautéed
mushrooms
16

Agnello (D)(E)

Slow cook lamb shoulder, carrot cream, lamb and potato croquette,
onion confit
20

Ossobuco Con Risotto allo Zafferano (D)

Slow cooked veal ossobuco, saffron risotto
28

Tagliata di Filetto (D)(N)

Beef tenderloin tagliata, rocket, mashed potato
32

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 beware 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 – Eggs SC – Sustainably Certified

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 beware 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 – Eggs SC – Sustainably Certified

THE ITALIAN BUTCHER

USA BEEF

Grilled super prime angus ribeye, 300 gr

38

Grilled super prime angus tenderloin 250 gr

50

Grilled Prime Angus Tenderloin Chateaubriand, 500 gr

92

Grilled super prime angus tomahawk, 1.2 kg

120

AUSTRALIAN WAGYU BEEF

Grilled wagyu kiwami full blood rib eye 250gr MB 9+

89

ANTIPASTI & ZUPPA

Crudite (VE)

Vegetables crudite with sour cream dip on the side

7

Melanzane (V)(D)

Classic eggplant parmigiana, tomato sauce, grana padano cream

11

Insalata ai 4 Semi (N)(VE)

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

11

Fragole e Caprino (N)(D)(VE)

Baby gem, kale, rocket goat cheese, peach, aged balsamic dressing, pecan nuts, pomegranate
(remove cheese for vegan option)

12

Fritto (S)(E)

Golden spicy fried calamari, prawns, zucchini, wasabi mayo and bell pepper mayo

12

La Grande Burrata (D)(V)(N)

Cherry tomato and pestoMushroom Soup

14

Zuppa ai Funghi (D)

14

PIZZE

Pizza Marinara e Rucola (VE)

Tomato and garlic base with oregano, rocket and cherry tomato

13

(R's) Roberto's (D)

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

18

Pizza Bianca (D)(V)

Fior di latte, scamorza cheese, black truffle

18

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 beware 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 – Eggs SC – Sustainably Certified

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 beware 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 – Eggs SC – Sustainably Certified