



## 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 aromaticfinesse 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

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**

# 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**

# 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

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 beaware 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

# SECONDI DI PESCE

**Branzino (D)**

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

24

**Salmone (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

**Polletto (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 beaware 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**

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**

# 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 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**