

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
- Tonno Battuto (E)** 16
Tuna tartare, avocado, wasabi cream
- Manzo Carpaccio (D)(E)** 15
Angus beef carpaccio, fresh mushroom, wild rocket, Grana Padano, truffle mayo
- Tartara di Manzo (E)(N)(D)** 19
Angus beef tartare, walnuts mayo, asparagus

PASTE E RISOTTI

- Penne Arrabiata e Burrata (D)(V)(VE)** 13
Penne pasta, spicy cherry tomato sauce, creamy burrata cheese
- Tagliolini Cacio e Pepe (D)(V)(H)** 14
Tagliolini in pecorino romano and pepper sauce, black truffle
- (R's) Tortelli al Tartufo (V)(H)(D)(E)** 19
Homemade tortelli filled with ricotta and spinach, truffle cream sauce
- (R's) Fettuccine Roberto's (S)(D)(E)(H)** 22
Homemade fettuccine, Canadian lobster, green asparagus, cherry tomatoes
- (R's) Risotto Il Bosco (D)(V)** 18
Wild forest and portobello mushroom risotto, truffle cream and shaved black truffle

ANTIPASTI E INSALATE

- Crudite di Verdure e Olio Extravergine di Oliva (VE)** 7
Vegetables crudite with olive oil
- Insalata di rucola e pomodorini (VE)** 13
Rocket salad with cherry tomato and balsamic vinegar
- Fragole e Caprino (N)(D)(V)** 12
Baby gem, kale, rocket, goat cheese, peach, aged balsamic dressing, pecan nuts, pomegranate
- Insalata ai 4 Semi (N)(E)(V)** 11
Baby spinach, kale, clementine, peanut, baby gem, mix seeds, agave dressing
- Fritto (E)(S)** 12
Golden spicy fried calamari, prawns, zucchini, bell pepper mayo, wasabi mayo
- Burrata (D)(V)(G)(N)** 14
Burrata, Sicilian datterini tomatoes, basil
- Tagliere di Formaggi e Affettati Misti (D)(N)** 18
Selection of artisanal cheese and cold cuts served with jam and homemade crackers

PIZZE

- Pizza Marinara e Rucola (VE)** 10
Tomato and garlic base with oregano, rocket and cherry tomato
- 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

Salmone (D) Lemon charred grilled salmon, pea puree, broccolini	26
Branzino (D) Grilled wild seabass, kale and verjus sauce, smoky eggplant cream	24
Gamberone (S)(D) Per Piece Grilled jumbo king prawns, grilled vegetable, cherry tomato sauce	13

SECONDI DI CARNE

Polletto (D)(N) Roasted marinated chicken, kimchi, mustard and sautéed mushrooms	16
Tagliata di Filetto (D)(N) Pan seared beef tenderloin, rocket, mashed potatoes	32

ITALIAN BUTCHER

USA BEEF (D)	
Grilled Prime Angus Ribeye, 300 gr	38
Grilled Prime Angus Tenderloin, 250 gr	50
Grilled Prime Angus Chateaubriand, 500gr	92
Grilled Prime Angus Tomahawk, 1.2kg	120
AUSTRALIAN BEEF	
Grilled Kiwami Full Blood Ribeye 250gr, MB 9+	89

All our premium meat is cooked in charcoal grill Josper oven,
served with:
Side dish: Jack potato with melted butter or loaded with sour cream and
veal bacon.

FROM THE JOSPER

Il Pescatore (Fish and Seafood Boards) (S)(SC)(D) 4 grilled jumbo prawns, grilled salmon, grilled seabass, 2 oyster thermidor, grilled vegetable, roast potatoes	95
Il Macellaio (Butcher Board) (D) Chili marinated chicken, super prime ribeye, slow cooked lamb, flank steaks, beef tenderloin, grilled vegetable, roast potatoes	100
Robertos Reale (Royal Roberto's Board) (D)(S)(SC) 6 grilled jumbo prawns, 4 oyster thermidor with caviar, kiwami ribeye, grilled vegetable, roast potatoes	275

CONTORNI CALDI

Patate Novella Arrosto (L)(VE) Roasted potatoes, rosemary, garlic	6
Vegetali alla Griglia (L)(VE) Grilled seasonal vegetables	7
Patate Fritte (E)(VE) French fries with truffle mayo	7
Asparagi (D) Sautéed green asparagus	8

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