

SCALA

PER INIZIARE

Cannolo di patate e branzino (E) 70/pc
Crisp potato cannolo, hand-cut sea bass tartare, clean lemon notes

4 Semi (N)(V) 45
Lettuce heart salad, clementine, mixed seeds and agave dressing

Tartelletta di Tonno (D)(E)(N)(R) 70/pc
Tuna tartare tartelette, caponata cream, delicate capers emulsion

Manzo affettato e polenta (D)(R) 75/pc
Crunchy polenta, thin angus beef, truffle emulsion, pecorino fondue

Scaloppina frita (D)(E)(N) 95/pc
Crisp veal and eggplant scaloppina, sun-dried tomato pesto

Tagliatissima di Wagyu (D) 95/pc
Wagyu rump cap thin slice skewers, salsa verde, toasted sesame

CRUDO BAR

Ricciola (R)(S) 98
Yellow tail carpaccio, purple cabbage dressing, dill oil

Capesante (R)(S) 130
Scallop carpaccio, citrus dressing, crusco capsicum

Vitello Tonnato (D)(E) 98
Thin slices of Italian veal eye round, famous "tonnata sauce", celery

OSTRICHE (R)(S)

Freshly shucked oysters served with Roberto's dressing, lemon, tabasco

Gillardeau, France 60/pc

CAVIAR

ARS ITALICA

Oscietra 750/30g 1,150/50g 2,100/100g

CALVISIUS

Beluga 1,650/30g 2,750/50g

ANTIPASTI

Finocchi, Caco e Caprino (D)(N)(V) 90
Fennel, goat cheese, persimmon, beetroot dressing

Carciofi (D)(N)(V) 105
Artichokes, Grana Ppadano cheese, pine nuts dressing

Fritto (E)(S) 98
Golden fried calamari and prawns, scapece emulsion

Burrata Pugliese (D)(V) 120
Roberto's tomatoes selection, Apulian burrata, extra virgin olive oil

PIZZETTE

Pizzetta Roberto's (D)(R) 105
Crisp pizzetta, beef carpaccio, wild rocket, Grana Padano, black truffle

Pizzetta Bianca (D)(V) 95
Fior di latte, scamorza cheese, morel mushroom sauce, fresh black truffle

PASTA E RISO

Gluten-free and whole wheat pasta are available on request.

Calamarata al Pomod'orato e Basilico (D)(V) 115
Mancini calamarata pasta in rich tomato sauce and golden basil

Gnocco all 'nduja, Peperone Dolce e Burrata (D)(E)(H) 115
Homemade gnocco with beef nduja, Italian sweet capsicum and burrata

Tortello al Tartufo (D)(E)(H)(V) 130
Homemade tortelli pasta filled with ricotta and spinach, truffle cream sauce

Il Bosco (D)(V) 140
Wild forest and portobello mushroom risotto, anis powder and shaved black truffle

DALLA NOSTRA GRIGLIA JOSPER

Served with salsa verde and Morel Bernese selezione di Sale.

Bavetta (300g) 220
Stanbroke wagyu flank steak, MB 4/5

Costata di Wagyu (300g) 380
Wagyu "Mayura" ribeye, MB8/9

CONTORNI CALDI

Purea di Patate alla Nocciola e Funghi di Stagione (D)(N) 45
Hazelnut mashed potatoes, sautéed mixed mushrooms

Vegetali alla Brace, Roberto's Marination (V) 55
Charcoal-grilled vegetables, Roberto's marination

Broccolini alla Brace con Aglio Olio e Peperoncino (S) 55
Grilled broccolini with garlic olive oil and chili

All prices are in AED inclusive of 5% VAT, 7% DIFC Authority Fee and 10% Service Charge.

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.

D - Dairy | E - Egg | H - Homemade Pasta | N - Nuts | R - Raw | S - Shellfish | V - Vegetarian

SCALA

COCKTAILS

Side Car

Rémy Martin VSOP, Cointreau, Lime Juice

FLAVOR PROFILE

Citrus, orange zest, oak warmth

75

Margarita

Tequila, Cointreau

FLAVOR PROFILE

Citrus, agave, orange zest

75

Dry Martini

Botanist Gin, Dry Vermouth

FLAVOR PROFILE

Dried fruit, herbal, oak warmth

75



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