

ROBERTO'S

3-COURSE MENU

ANTIPASTI

Choose 1

Ricciola (R)(S)

Yellowtail carpaccio, purple cabbage dressing, dill oil

4 Semi (N)(V)

Baby spinach, clementines, peanuts, iceberg, mixed seeds agave dressing

Melanzane Come Una Sorrentina (D)(V)

Gratin tomato eggplant, buffalo mozzarella, basil

Branzino (R)

Sea bass carpaccio, Amalfi lemon, artichokes salad

Burrata Pugliese (D)(V)

Roberto's tomato selection, Apulian burrata, extra virgin olive oil

Fritto (E)(S)

Golden fried calamari and prawns, Scapece emulsion

SECONDI

Choose 1

Il Bosco (D)(V)

Wild mushroom and Portobello risotto, anise, black truffle

Branzino (D)

Baked sea bass in "cartoccio" style, baby spinach and lemon butter sauce

Tortello al Tartufo (D)(E)(H)(V)

Homemade tortelli pasta filled with ricotta and spinach, truffle cream sauce

Polletto (D)(E)

Spatchcock chicken "under a brick", Italian marination, potato gateaux

DOLCI

Choose 1

Gelato Verde Oro (D)(N)

Pistachio gelato, extra virgin olive oil

Fior di Fragola (D)(E)(N)

Philo tarte, goat cheese ice cream, strawberry and strawberry jus

Choc-choc (D)(E)(N)

Gianduja ganache, cocoa sorbet, warm chocolate foam

Tiramisù al Pistacchio (D)(E)(N)

Pistachio-flavored tiramisù

AED 275

Inclusive of a bottle of water for 2 guests

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

Our chefs will do their best to accommodate your dietary requirements. Please inform your waiter.

All prices are in AED, inclusive of 5% VAT, 10% service charge, and subject to 7% DIFC Authority Fee.