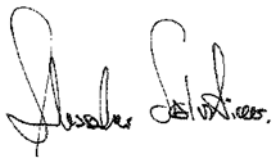


# ARMANI / RISTORANTE

SIGNATURE DINING

WHERE THE ARTISANS OF THE FINEST FOOD AND SUPERIOR WINES,  
TAKE YOU ON AN EXCEPTIONAL CULINARY EXPERIENCE.

A handwritten signature in black ink, appearing to read 'Alessandro Salvatico'.

**RISTORANTE CHEF**  
Alessandro Salvatico

# DEGUSTAZIONE / DEGUSTATION

## IL CONTEMPORANEO

### CARPACCIO (D)

CARPACCIO DI MANZO, SALSA ALLA SENAPE, LATTUGHE E PARMIGIANO  
*BEEF CARPACCIO, MUSTARD SAUCE, LETTUCE AND PARMESAN*

TENUTA REGALEALI, LEONE D'ALMERITA, SICILY, ITALY

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### RISOTTO ANATRA (D)

RISOTTO "CARNAROLI", CARBONE VEGETALE E SPECK D'ANATRA AFFUMICATO  
*RISOTTO "CARNAROLI", VEGETABLE CHARCOAL AND CURED DUCK SPECK*

TERLANO, PINOT NOIR, TRENTO ALTO ADIGE, ITALY

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### TRIGLIA (S)

TRIGLIA CONFIT, GUAZZETO DI POMODORI CON FAVE, BASILICO E PEPERONCINO  
*RED MULLET CONFIT, GUAZZETTO SAUCE WITH FAVA BEANS, BASIL AND CHILLY*

DOMAINE LARUE, SAINT-AUBIN 1<sup>ER</sup> CRU, BURGUNDY, FRANCE

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### CUBO (D, N)

CASSATA, MOUSSE ALLA RICOTTA E LIMONE, FRUTTA CANDITA, SPUGNA ALLA VANIGLIA  
E SORBETTO AI LAMPONI

*CASSATA, LEMON RICOTTA MOUSSE, CANDIED FRUIT, VANILLA SPONGE  
AND RASPBERRY SORBET*

DOMAINE ZIND-HUMBRECHT, PINOT GRIS, ALSACE, FRANCE

DEGUSTATION MENU 450 AED

DEGUSTATION MENU AND WINE 850 AED

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*Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)*

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*All prices are in AED and are inclusive of 10% municipality and 10% service charge*

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ARMANI / RISTORANTE

# DEGUSTAZIONE / DEGUSTATION

## IL PRIMAVERILE

### UOVO

UOVO BIO A 64 GRADI, CREMA DI ASPARAGI E CAVIALE  
*ORGANIC EGG 64 DEGREES, ASPARAGUS CREAM AND CAVIAR*

TENUTA REGALEALI, LEONE D'ALMERITA, SICILY, ITALY

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### FREGOLA (D, S)

FREGOLA MANTECATA ALLA CAROTA, SCAMPI E ZENZERO  
*FREGOLA MANTECATA WITH CARROT, LANGOUSTINE AND GINGER*

DOMAINE LARUE, SAINT-AUBIN 1<sup>ER</sup> CRU, BURGUNDY, FRANCE

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### BRANZINO (N)

BRANZINO DI LENZA COTTO IN CROSTA DI SALE SERVITO AL CARRELLO,  
CAPONATA DI MELANZANE ALLA SICILIANA  
*WILD SEA BASS IN SALT CRUST CARVED AT YOUR TABLE,  
SICILIAN EGGPLANT CAPONATA*

DOMAINE WILLIAM FEVRE, CHABLIS, FRANCE

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### VITELLO

FILETTO AFFUMICATO, CARBONE VEGETALE, PUREA DI PISELLI E SCALOGNI GLASSATI  
*SMOKED VEAL TENDERLOIN, VEGETABLE CHARCOAL,  
MUSHED SWEET PEAS AND GLAZED SHALLOT*

FRESCOBALDI, NIPOZZANO, CHIANTI RUFINA, TUSCANY, ITALY

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### LA SFERA (D, N)

CREMA ALLA VANIGLIA DI TAHITI, CUORE DI FRAGOLE E BASILICO,  
CRUMBLE ALLE MANDORLE E FIORI EDULI  
*TAHITHIAN VANILLA CREAM, STRAWBERRY BASIL INSERT,  
ALMOND CRUMBLE AND ELDERFLOWER SORBET*

DOMAINE ZIND-HUMBRECHT, PINOT GRIS, ALSACE, FRANCE

DEGUSTATION MENU 600 AED

DEGUSTATION MENU AND WINE 1150 AED

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ARMANI / RISTORANTE

## ANTIPASTI / STARTER

<b>ZUCCHINE</b>	(D, V)	110
FIORI DI ZUCCHINA AL FORNO, FARCITI ALLE PATATE E OLIVE <i>BAKED COURGETTE FLOWERS, STUFFED WITH POTATO AND OLIVES</i>		
<b>UOVO</b>		140
UOVO BIO A 64 GRADI, CREMA DI ASPARAGI E CAVIALE <i>ORGANIC EGG 64 DEGREES, ASPARAGUS CREAM AND CAVIAR</i>		
<b>BURRATA</b>	(D, V)	120
BURRATA, POMODORI COLORATI, FAVE, OLIVE E BALSAMICO TRADIZIONALE <i>BURRATA CHEESE, HEIRLOOM TOMATO, FAVA BEANS, OLIVES AND TRADITIONAL BALSAMIC VINEGAR</i>		
<b>CARPACCIO</b>	(D)	130
CARPACCIO DI MANZO, SALSA ALLA SENAPE, LATTUGHE E PARMIGIANO <i>BEEF CARPACCIO, MUSTARD SAUCE, LETTUCE AND PARMESAN</i>		
<b>FOIE GRAS</b>	(N)	160
FOIE GRAS ROSOLATO, VANIGLIA, CAFFÉ, PISTACCHIO E PERE <i>SEARED FOIE GRAS, VANILLA, COFFEE, PISTACHIO AND PEAR</i>		
<b>CULATELLO</b>	(ALCOHOL, PORK)	130
CULATELLO SERVITO CON FICHI CAMELLATI AL PORTO E GRANITA AL MELOGRANO <i>CULATELLO HAM SERVED WITH PORT WINE CARAMELIZED FIGS AND POMEGRANATE GRANITA</i>		
<b>INSALATA</b>	(D, N, V)	90
INSALATA DI SONCINO, POMELO, PECORINO E NOCI <i>SALAD WITH LAMB LETTUCE, POMELO, PECORINO CHEESE AND WALNUTS</i>		

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## PRIMI PIATTI / PASTA AND RISOTTO

<b>TAGLIOLINI</b>	(V)	120
TAGLIOLINI AL POMODORO PACHINO E LIMONE CANDITO <i>HOMEMADE TAGLIOLINI WITH PACHINO TOMATO AND LEMON CONFIT</i>		
<b>RISOTTO APARAGI</b>	(D, V)	130
RISOTTO "CARNAROLI" ALLO ZAFFERANO, ASPARAGI E FIORI EDULI <i>RISOTTO "CARNAROLI" WITH SAFFRON, ASPARAGUS AND EDIBLE FLOWERS</i>		
<b>RISOTTO ANATRA</b>	(D)	130
RISOTTO "CARNAROLI", CARBONE VEGETALE E SPECK D`ANATRA AFFUMICATO <i>RISOTTO "CARNAROLI", VEGETABLE CHARCOAL AND CURED DUCK SPECK</i>		
<b>TAGLIATELLE</b>	(D)	140
TAGLIATELLE VERDI, RAGU IN BIANCO DI VITELLO, CIPOLLOTTI E CARCIOFI <i>GREEN TAGLIATELLE, VEAL WHITE RAGOUT, SPRING ONION AND ARTICHOKE</i>		
<b>TORTELLI</b>	(D, N)	110
TORTELLI ALLA RICOTTA, MAGGIORANA, ZUCCHINE E MENTA <i>TORTELLI WITH RICOTTA, MARJORAM, ZUCCHINI AND MINT</i>		
<b>FREGOLA</b>	(D, S)	160
FREGOLA MANTECATA ALLA CAROTA, SCAMPI E ZENZERO <i>FREGOLA MANTECATA WITH CARROT, LANGOUSTINE AND GINGER</i>		
<b>SPAGHETTI</b>	(D, S)	200
SPAGHETTI ALLA CHITARRA, ASTICE E SALSA "BAGNACAUDA" <i>CHITARRA SPAGHETTI, LOBSTER AND CREAMY "BAGNACAUDA" SAUCE</i>		
<b>ANELLI</b>	(D, S)	160
ANELLI AL GRANO DURO DI GRAGNANO, POMODORO, RAGU DI MARE E SALICORNIA <i>ANELLI PASTA OF DURUM WHEAT FROM GRAGNANO, TOMATO, SEAFOOD SAUCE AND SALTWORT</i>		

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## ZUPPE / SOUP

### PESCE E CROSTACEI

(D, S) 140

ZUPPETTA CON ORZO PERLATO E ZUCCHINE, CAVIALE E GERMOGLI

*SEAFOOD AND SHELLFISH SOUP, PEARL BARLEY, COURGETTE, CAVIAR AND CRESS*

### CAROTA

(D, V) 90

CREMA DI CAROTE GIALLE, TAPENADE DI OLIVE E DRAGONCELLO

*YELLOW CARROT CREAM, OLIVE TAPENADE AND TARRAGON*



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ARMANI / RISTORANTE

## PESCE / FISH

**BRANZINO** (N) 260  
BRANZINO DI LENZA COTTO IN CROSTA DI SALE SERVITO AL CARRELLO,  
CAPONATA DI MELANZANE ALLA SICILIANA  
*WILD SEA BASS IN SALT CRUST CARVED AT YOUR TABLE,  
SICILIAN EGGPLANT CAPONATA*

**TRIGLIA** (S) 190  
TRIGLIA CONFIT, GUAZZETTO DI POMODORI, FAVE, BASILICO E PEPERONCINO  
*RED MULLET CONFIT, GUAZZETTO SAUCE, FAVA BEANS, BASIL AND CHILLY*

**ASTICE** (D, S) 290  
ASTICE ROSOLATO, CANNELLINI, RISTRETTO AGLI AGRUMI  
*SEARED LOBSTER, CANNELLINI BEANS, REDUCTION OF CITRUS FRUIT*

**MERLUZZO** 220  
MERLUZZO PADELLATO, ASPARAGI, PATATA AL CARBONE VEGETALE E OLIO D'OLIVA  
*SEARED COD, ASPARAGUS, MASHED POTATO WITH EVOO AND VEGETABLE CHARCOAL*

## CARNE / MEAT

**AGNELLO** (D, N) 240  
CARRÉ DI AGNELLO ROSOLATO, PATATE, FAVE, PISELLI, SALSA YOGURT E PINO MUGO  
*ROASTED LAMB LOIN, POTATO, FAVA BEANS, SWEET PEAS, YOGURT AND PINUS MUGO SAUCE*

**ANGUS** (D) 260  
FILETTO DI "BLACK ANGUS" SERVITO AL CARRELLO, FEGATO D'OCA, PATATE, PORCINI E ASPARAGI  
*GRILLED "BLACK ANGUS" FILLET CARVED AT YOUR TABLE, FOIE GRAS,  
POTATO, PORCINI MUSHROOM AND ASPARAGUS*

**ANATRA** (D, N) 200  
PETTO D'ANATRA ROSOLATO ALLE SPEZIE, CAROTE E MARMELLATA DI KUMQUAT  
*GLAZED DUCK BREAST WITH SPICES, CARROT AND KUMQUAT JAM*

**VITELLO** 250  
FILETTO AFFUMICATO, CARBONE VEGETALE, PUREA DI PISELLI, FUNGHI E SCALOGNI GLASSATI  
*SMOKED VEAL TENDERLOIN, VEGETABLE CHARCOAL, MUSHED SWEET PEAS,  
MUSHROOM AND GLAZED SHALLOT*

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