

SPECIAL PROMOTIONS

Minimum for two persons

♣ *Sunday Pastalicious*

Two-course Meal for 99 dhs per person

+ One bottle of house wine for 110 dhs

Selection of Italian Antipasti

Burrata with tomatoes, Fried calamari and zucchini, Romaine salad with grilled chicken,

Thin crisp bread, beef carpaccio, cherry tomatoes, rocket salad, Parmesan shaving

Choose your pasta with the sauce you prefer

Spaghetti, Penne, Tagliatelle, Gnocchi, Fusilli, Lasagne, Chitarrine, Linguine

with

Tomato and basil, Bolognese, Carbonara, Arrabbiata, Siciliana (eggplant, tomato, basil),

A.O.P. (garlic, olive oil, chili), Mixed seafood and tomatoes, Pesto, Salmon and cream

• *Super Monday 2x1*

Choose one item and get one free*

offer valid on food and house beverage

♥ *Thursday Seafood Lovers*

Six-course seafood meal for 200 dhs per person

+ One bottle of house wine for 150 dhs

♠ *Business Lunch from Sunday to Thursday*

Two-course meal including water/soft drink and coffee for 99 dhs

(V) Vegetarian, (N) Nuts, (A) Alcohol (S) Shellfish (D) Dairy, (G) Gluten free

* Prices mentioned in the menu are exclusive of 10% DIFC Authority Fee

*All prices are quoted in UAE Dirhams *Item not included in the promotions

• *Degustation Menu - Appetizer Lovers*
270 dh\$ per person
Minimum for two persons

Raw Starters

Three Oysters Fine de Claire
One raw large scampi
One raw red prawns

Cold Starters

King prawns marinated in grapefruit (S)
Marinated amberjack with caper flowers and oregano
Norwegian salmon marinated with citrus fruits

Hot Starters

Grilled octopus with red onions creamy sauce
Grilled scallops with caper sauce (S)
Prawns Catalan style with Italian tomatoes, celery, onions and vinegar (S)

Desserts

Tiramisu, Ladyfinger cake, Mascarpone, Coffee, Cacao

Water

One Glass of Prosecco

Coffee

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I CRUDI*

Raw fish

AED

Carpaccio di aragosta locale al lime (G, S)

Local Spiny Lobster carpaccio, lime, extra virgin olive oil

95

Carpaccio di branzino e riccio (G, S)

Sea bass and sea urchin carpaccio, green onions

80

Carpaccio di tonno alla curcuma

Tuna carpaccio, turmeric sauce

85

Trio di carpaccio

Carpaccio trio - tuna, amberjack, sea bass

115

Tartare di salmone

Salmon tartare, avocado, ginger

75

Trio di tartare

Selection of three tartar - salmon, amberjack, tuna

100

Scamponi crudi (S) – cadauno

Raw large scampi

per pc. 30

Gamberoni rossi crudi (S) – cadauno

Raw red prawns

per pc. 46

Ostriche della Normandia (S) - cadauna

Freshly shucked 3 years old oysters from Normandy served with lemon, shallots vinegar

per pc. 30

Gillardeau (subject to market availability)

per pc. 35

Composizione di carpacci e crostacei (S)

Selection of raw- sword fish, red prawns, scampi, tuna and sea bass

170

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ANTIPASTI DI MARE MARINATI

Cold marinated seafood starters

AED

Gamberoni marinati al pompelmo (G, S)

King prawns marinated in grapefruit

50

Salmone Norvegese marinato agli agrumi (G)

Norwegian salmon marinated with citrus fruits

50

Ricciola marinata con fiori di capperi ed origano (G)

Marinated amberjack with caper flowers and oregano

55

Scampini marinati al mandarino (G, S)

Shrimp scampi marinated in mandarin

55

Branzino marinato agli agrumi con erba cipollina (G)

Marinated sea bass with citrus and chives

65

Misto marinato alla Grissino (G, S)

Selection of four marinated fish Al Grissino style

120

Degustazione antipasti caldi e marinati alla Grissino (G, S)

Selection of hot and marinated appetizers Al Grissino style

170

Degustazione marinate al piattino (G, S)

Selection of various marinades in saucers

30

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ANTIPASTI DI MARE CALDI

AED

Hot seafood starters

Fritturina di calamari, gamberi e zucchini serviti con maionese all'aglio 65
Fried calamari, prawns and zucchini served with aioli

Piovra alla griglia con emulsione di cipolla rossa di Tropea (G) 67
Grilled octopus with red onion sauce, green onions, potatoes and kale

Moeca in tempura con insalata di arance (S) 65
Tempura soft shell crab with oranges, garlic and olives

Scampini al profumo di aglio olio e sesamo (G, S) 75
Shrimp scampi with garlic, extra virgin olive oil and sesame

Gamberi alla Catalana (G, S) 65
Prawns Catalan style with tomatoes, celery, onions and vinegar

Capesante alla griglia con salsa di capperi (S) 81
Grilled scallops with caper sauce

Gambero rosso con broccoli (G, S) per pc. 55
Red prawn with broccoli, chilly and garlic

Misto caldo alla Grissino (S) 110
Selection of four hot appetizers Al Grissino style



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ANCORA ANTIPASTI

More Starters

AED

Tartare di agnello e carciofi

Lamb tartare with mint and texture of artichokes

79

Burrata con variazione di pomodori (V, D)

Burrata with marinated and semidried tomatoes

85

Carpaccio di manzo crema di Parmigiano, tartufo e rucola (G, D)

Beef carpaccio with Parmesan cream, truffle and rocket salad

78

Scaloppa di fegato grasso con fichi al porto e chutney di frutta di stagione (A)

Pan fried foie gras with port wine poached figs and seasonal chutney

95

Parmigiana di melanzane (V, D)

Sliced eggplant layered with tomato sauce, mozzarella, Parmesan and basil

70

SCHIACCIATE

Flat bread

Carpaccio di manzo, pomodorini Pachino, rucola e Parmigiano (D)

Thin crisp bread, beef carpaccio, cherry tomatoes, rocket salad, parmesan shaving and Truffle dressing

73

Burratina, pomodorini Pachino, basilico, olio d'oliva extra vergine (V, D)

Thin crisp bread, cherry tomatoes, basil, garlic, extra virgin olive oil

65

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INSALATE

Salads

AED

Rucola, pomodorini e Parmigiano (G, V, D)

Rocket salad, cherry tomatoes, parmesan shaving, balsamic dressing

56

Romana alla griglia con pollo e crema di Parmigiano (D)

Romaine salad with poached chicken breast and parmesan cream

59

ZUPPE

Soups

Minestrone classico (G, V)

Traditional Minestrone

46

Zuppa del giorno (V)

Daily vegetable soup

46



RISOTTI

Risotto mantecato al riccio (G, D, S)

Sea urchin and tomato risotto

110

Risotto ai porcini e funghi di bosco (G, V, D)

Porcini and mixed mushrooms risotto

85

Risotto ai frutti di mare (G, S, D)

Mixed seafood risotto

120



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PASTE

Gluten Free and whole wheat pasta available upon request

AED

Linguine alle vongole e bottarga (A, S)

Linguine with Italian clams and bottarga

110

Chitarrine alla granseola (A, S)*

Chitarrine with king crab, cream and cognac

135

Spaghetti alla Grissino (S)

Mixed seafood spaghetti with cherry tomatoes Al Grissino style

115

Spaghetti all'astice (A, S)

Lobster spaghetti, shellfish stock, fermented chili, fresh tomatoes

145

Spaghetti al pomodoro (V)

Spaghetti with tomato pulp, garlic, fresh basil

65

Cavatelli e cime di rapa (V)

Spinach cavatelli with broccoli, fermented chili and basil

78

Tagliatelle alla Bolognese wagyu

Homemade tagliatelle with wagyu beef bolognese sauce

79

Lasagne alla Grissino (D)

Lasagna baked with béchamel sauce, wagyu ragu' and Parmesan cheese

85

Ravioli alle barbabietole affumicate (V)

Homemade ravioli filled with smoked beetroot and vegetable demi-glace

95

Gnocchi al ragu d'agnello e pistacchi (N)

Potato dumplings with lamb ragu' pistachio and brown butter

88

Spaghetti alla carbonara wagyu (D)

Spaghetti carbonara, wagyu beef, pecorino cheese, egg yolk, black pepper

92

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PESCE

Fish and Seafood

AED

Branzino in crosta di patate (G)

Potato crusted sea bass

140

Carbonaro alle zucchini (G)

Black cod with zucchini

145

Scamponi e gamberoni rossi alla griglia (G, S)

Grilled large scampi and red prawns

165

Salmone all'Isolana (G)

Roasted Norwegian salmon with cherry tomatoes and potatoes

130

Misto alla Grissino (G, S)

Mixed grilled fish Al Grissino style

220

Branzino al sale (G)

Sea bass baked in sea salt crust - serves 2

360

CONTORNI

Side Dishes

Patate saltate (G)

Sautéed potatoes

26

Funghi saltati (G)

Sautéed mushrooms

32

Purea di patate (G)

Mashed potatoes

26



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CARNE

Meat

AED

Pollo biologico alla cacciatora

Organic chicken breast and thighs with tomatoes, olives, onions and capers

125

Costolette di agnello da latte Spagnolo alle melanzane e menta

Roasted milk-fed Spanish lamb rack with eggplant and mint

155

Entrecôte di manzo da pascolo Argentino 300 gr

300 gr Natural grass-fed Argentinian rib eye with green pepper sauce

220

Cotoletta di vitello da latte alla Milanese con pomodorini Pachino

Breaded milk-fed veal chop, rocket salad, cherry tomatoes

175

Filetto di manzo da pascolo Argentino al pepe

200 gr Natural grass-fed Argentinian fillet with pepper sauce

195

CONTORNI

Side Dishes

Patatine fritte (G)

French fries

26

Spinaci saltati (G)

Sautéed baby spinach

32

Broccoli all'aglio (G)

Sautéed garlic broccoli

32

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