

# INTRODUZIONE

PANZANELLA TOSCANA (G, V)  
*Panzanella salad with vegetables  
and crispy bread / 75*

INSALATA  
"GIARDINO FIORITO" (S, V, N, G)  
*Salad "Giardino fiorito" / 85*

GAZPACHO, LAMPONI  
E TARTARE DI AVOCADO (V)  
*Gazpacho, raspberry,  
avocado tartar / 105*

BURRATA "BELCANTO" (G, D)  
*Burrata "Belcanto" / 140*

POMODORO  
E MOZZARELLA (D, V, G)  
*Tomatoes and five different textures  
of mozzarella / 100*

PARMIGIANA  
DI MELANZANE (D, V, G, S)  
*Eggplant parmigiana / 85*

VITELLO TONNATO (D, SF, S, A)  
*Vitello tonnato / 135*

TARTARE DI TONNO ROSSO,  
PAVÈ DI PATATE (D, SF)  
*Bluefin tuna tartare, potato pavè,  
capers, anchovy / 110*

CAPELANTE, CAVOLFIORRE,  
TARTUFO E CAVIALE (D, SH, G)  
*Scallops, cauliflower, truffle  
and caviar / 210*

GAMBERI ROSSI, ASPARAGI  
E STRACCIATELLA (D, SH, SF)  
*Red prawns, asparagus  
and stracciatella / 175*

CARPACCIO DI MANZO,  
SEDANO E PARMIGIANO (D, SF)  
*Beef carpaccio, celery  
and parmigiano / 135*

TARTARE DI MANZO (D, G, SF)  
*Classic beef tartare / 145*

CARPACCIO DI TONNO (D, N)  
*Tuna carpaccio / 145*

CECINA DE LEON,  
SALAME DI OCA, PETTO DI OCA  
AFFUMICATO, PANE CARASAU  
*Beef ham, goose salami  
and goose smoked breast / 165*

SELEZIONE DI FORMAGGI  
ITALIANI CON COMPOSTA E MIELE  
*Assorted Italian cheeses  
with compote and honey / 140*

OLIVE OIL TASTING EXPERIENCE (5 TYPES) / 100 AED PER PERSON

**OSTRICHE / OYSTERS (SH, SF) (1 pcs)**

GILLARDEAU N°2 / 60

KRYSTALE N°2 / 55

SAUCES MIGNONETTE, SPICY DATTERINI

## PRIMO ATTO

### PIZZA

PIZZA WAGYU (G, D)  
*Tomato, buffalo mozzarella, wagyu beef,  
foie gras, black truffle,  
rocket salad / 300*

PIZZA ORO NERO (G, D, V)  
*Buffalo mozzarella, parmigiano, truffle  
paste, black truffle, gold leaves / 500*

PIZZA CECINA (G, D)  
*Tomato, buffalo mozzarella, beef ham,  
Parmigiano Vacche Rosse and rocket  
salad / 220*

PIZZA MARE (D, SF, D)  
*Mixed cherry tomatoes, Mazara  
del Vallo red prawns and  
lobster / 600*

PIZZA BAGOSS (G, D, N, V)  
*Bagoss cheese, buffalo mozzarella,  
parmigiano, pear, pistachio / 150*

PIZZA MARGHERITA (G, D, N, V)  
*Tomatoes, mozzarella  
and basil / 150*

## SECONDO ATTO

### PASTA

SPAGHETTI DELLA MAMMA  
ALLA PUMMAROLA (V, G, D)  
*Spaghetti "Della mamma"  
with pummarola sauce / 95*

RAVIOLI DI VERDURE (G, V, S)  
*Vegetable ravioli / 105*

TROFIE AL PESTO DI BASILICO  
E BURRATA (V, G, D, N)  
*Trofie pasta with basil pesto  
and burrata / 115*

CHITARRINA DI GRANO  
ARSO ALL'ASTICE (G, D, SH)  
*Burnt wheat "Chitarrina"  
with lobster / 230*

LINGUINE ALLA LIVORNESE  
(G, SF)  
*Linguine with fish fillet ragout, tomato,  
capers, parsley / 180*

RISOTTO AI  
FRUTTI DI MARE (SH, SF)  
*Seafood risotto / 180*

AGNOLOTTI  
FORMAGGIO E PERE (V, G, N, D)  
*Bagoss cheese agnolotti with pear /*

GNOCCHI DI PATATE  
AL TARTUFO NERO (G, D)  
*Potato gnocchi with black truffle / 145*

ZITI GRATINATI CON RAGÙ DI  
SPUGNOLE E TARTUFO (V, A, G, D)  
*Gratinated ziti pasta, morel  
mushrooms, truffle / 170*

TAGLIATELLE AL RAGÙ  
DI AGNELLO, MELANZANE,  
RICOTTA E MENTA (G, D)  
*Tagliatelle with lamb ragout, eggplant,  
ricotta and mint / 140*

RISOTTO "SAN MASSIMO" AI  
FUNGHI DI BOSCO (D)  
*Risotto with seasonal mushrooms  
"San Massimo" / 140*

RAVIOLI RICOTTA E SPINACI ALLA  
BOLOGNESE (G, D)  
*Ricotta cheese and spinach filled  
ravioli with beef ragout / 130*

## TERZO ATTO

### CARNE / MEAT

FILETTO DI MANZO ALLA "ROSSINI" (G, A, D)  
*Tournedos "Rossini" with truffles  
and foie gras parfait / 390*

STRACCETTI MANZO,  
FUNGHI DI STAGIONE E GRATIN DI PATATE (D)  
*Beef strips with mushrooms and potato gratin / 345*

### PESCE / FISH

CALAMARI RIPIENI,  
BIETOLE E PANE  
AL LIMONE (D, G, A, SH, SF)  
*Stuffed squid, chard,  
lemon bruschetta powder / 200*

POLPO ARROSTITO,  
FRIGGITELLI E PATATE (SF, D)  
*Roasted octopus, padron pepper  
and potato / 170*

FILETTO DI PESCATO  
ALL' ISOLANA (SF)  
*Fresh fish fillet "Isolana" / 230*

FRITTO DI MARE E VERDURE  
(SH, G, D, SF)  
*Fried seafood and  
vegetable / 290*

PESCATO DEL GIORNO  
(ISOLANA, CATALANA,  
GRIGLIA, AL SALE) (SF, SH)  
*Fresh catch of the day  
(Isolana, catalana, grilled,  
baked in salt) / Please ask your  
waiter for assistance*

**SPECIALITÀ**  
*SIGNATURES SHARING*

**POLLO DI "BRESSE" AL FORNO,  
SALSA DI SPUGNOLE (D)**  
*Bresse chicken roasted with morels  
mushroom sauce (for 2 pax) / 840*

**COTOLETTA DI VITELLO  
ALLA MILANESE (G, D)**  
*Veal chop milanese / 325*

**COSCIOTTO DI AGNELLO**  
*Roasted milk-fed lamb leg  
(per 100 gr) / 70*

**GRIGLIA**  
*GRILLED* (per 100 g)  
**RIBEYE DI MANZO WAGYU (D)**  
*Wagyu ribeye / 180*  
**CARRÈ DI AGNELLO**  
*Grilled lamb rack / 65*

**CONTORNI / SIDE DISHES**

**PATATE NOVELLE AL FORNO**  
*Baked baby potatoes / 50*

**PURÈ DI PATATE "RATTE" (D)**  
*Mashed "Ratte" potatoes / 50*

**BROCCOLINI, AGLIO E OLIO**  
*Broccolini, garlic, oil / 50*

**ASPARAGI ALLA GRIGLIA**  
*Grilled asparagus / 50*

**FINALE**  
**DESSERTS**

**ÉCLAIR FORESTA NERA (G, D, S)**  
*Black forest éclair*  
(Éclair filled with  
chocolate cream, cherry gel  
and mascarpone chantilly) / 85

**TARTE AL MANGO  
E VANIGLIA (G, D, N)**  
*Vanilla and mango tourbillon*  
(Fresh tart filled with an exotic  
mango paste, decorated  
with a soft vanilla cream) / 85

**PRIMAVERA ALLA FRAGOLA (D)**  
*Primavera strawberry*  
(Yogurt mousse with fresh strawberry  
compote and herbs covered in crunchy  
chocolate shell) / 85

**INFINITO AL CIOCCOLATO (G, D, S, N)**  
(Five textures of milk, caramel,  
dark and creamy chocolate) / 85

**MILLEFOGLIE (G, D)**  
(Crunchy puff pastry layers combined  
with tonka beans cream  
and gentle soft caramel) / 85

**PISTACCHIO (G, D, N)**  
*Pistachio*  
(Pistachio in different textures) / 85

**SACHER**  
**AI LAMPONI (G, S, N, V)**  
*Raspberry vegan sacher*  
(Soft almond biscuit, ganache  
and mousse combined  
with raspberry jelly) / 85

**TIRAMISÙ (G, D, S)**  
(Soft savoyard biscuit  
with mascarpone cream,  
coffee crumble and sauce) / 85

**GELATO AL PISTACCHIO**  
**"BELCANTO" (G, D, N)**  
*"Belcanto" pistachio ice cream*  
(Soft pistachio ice cream  
accompanied with vanilla olive  
oil) / 85

**ANTHONY FALCONE**  
**SELEZIONE (D, G, N)**  
*Selection of sweets from  
Anthony Falcone / 140*

All the above prices are inclusive  
of 10% Service Charge,  
7% Municipality Fee  
and 5% VAT

(D) – Dairy (S) – Soy  
(G) – Gluten (N) – Nuts  
(SF) – Seafood (V) – Vegetarian  
(SH) – Shellfish (A) – Alcohol