

# chitarra

Chitarra (n.) – the guitar-like tool used to cut traditional pasta.

A modern Italian kitchen where handmade pastas, bold flavours,  
and a confident wine selection set the rhythm of effortless,  
spirited dining.



## SALAD

### **Burrata (D, G)**

Tomato salad, EVOO, garlic bread, basil  
95

### **Insalata di Finocchio Novello (VG, N)**

Young fennel salad, baby gem, pears, lemon oil, pine nuts  
50

### **Beetroot and Orange (D, G, N)**

Chickpea, roasted pistachio  
60

### **Blueberry Salad (D, N)**

Feta cheese, mint, almond  
150

### **Genovese Salad (D, N)**

Anchovies, tuna, cucumber, tomato cherry, radish  
70

### **Octopus Salad (D, N)**

Taggiasca olives, tomato  
110

## STARTER

### **Tiradito di Salmone (D, G, N)**

Salmon, radish, avocado, lemon sauce  
110

### **Tartar di Tonno (D, G, N)**

Cranberry, apple, Tuscan panzanella  
110

### **Fried Calamari e Gamberetti (D, G, S)**

Tomato relish, lime mayo  
90

### **Garlic Prawns (D, G, S)**

Garlic prawns, tomato cherry, clams juice  
85

### **Wagyu Beef Carpaccio (D, G)**

Sun-dried cherry tomatoes, parmesan, walnuts, creamy mustard dressing  
130

### **Vitello Tonnato (D, G, N)**

Veal, tuna sauce, capers  
95



## JOSPER GRILL

### **Striploin Steak**

195

### **Black Angus Beef Tenderloin**

280

### **Lamb Rack**

140

### **Grilled Baby Chicken**

105

### **Sea Bass**

160

### **Octopus**

120

### **Calamari**

210

### **Lobster**

180/340

## SIDE DISHES

### **French Fries (V)**

25

### **Truffle Fries (V)**

45

### **Sauteed Spinach (V)**

20

### **Sauteed Mushrooms (V)**

30

### **Mashed Potato (V)**

30

### **Mixed Green Salad (V)**

25

### **Roasted Potatoes (V)**

35

G - Gluten | D - Dairy | N - Contains Nuts | S - Shellfish | V - Vegetarian | VG - Vegan

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

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## SOUP

### **Minestrone (D, G, N)**

Vegetable soup, olive oil  
65

### **Zuppa di Cereali (D, G, S, N)**

Cereal soup, basil, Sicilian prawns, chili  
70

## MAIN COURSE

### **Scaloppine al Limone (D, G, N)**

Beef meat, potato purée, lemon sauce  
160

### **Salmon (D, G, N)**

Zucchini, lemon butter sauce  
130

### **Filetto di Manzo (D, G, N)**

Mushroom fricassée, noisette potatoes, 3 pepper sauce  
180

### **Asparagi (D, G, N)**

Asparagus, grana padano, poached egg, black truffle  
80

### **Arrosticini di pollo (D, G, N)**

Marinated chicken skewer thighs, diavola sauce, broccolini  
125



## PIZZA

### **Margherita (G, V)**

Agerola mozzarella cheese, San Marzano DOP tomato, homegrown basil,  
organic extra virgin olive oil  
75

### **Piemonte a Tutto Tondo (D, G, N)**

Smoked provola, beef carpaccio, stracciatella, hazelnut mayo, spinach  
120

### **Omaggio all' Italia (G, D, V)**

Fior di latte, tomato coulis, yellow tomato, carpaccio, parmesan, basil  
95

### **Regina (D, G, N)**

Buffalo mozzarella cheese, aged red parmesan, arugula, wagyu bresaola  
130

### **Tartufo (D, G, N)**

Mozzarella cheese, mushrooms, black truffle  
120

### **Pizza Cinque Formaggi (V)**

Mozzarella cheese, gorgonzola, provola, parmesan, asiago, truffle honey  
120

### **Diavola (D, G, N)**

Agerola mozzarella cheese, San Marzano DOP tomato  
spicy beef salami, organic extra virgin olive oil  
95

### **Pizza Gamberetti, Piselli ed Erbette (D, G, N, S)**

Agerola mozzarella, prawns, fresh peas, herbs  
120



## PASTA

### **Risotto Calamari E Limone (D, N)**

Pomodoro sauce, calamari e limone

90

### **Rissoto with smoked eggplant (D, N)**

Eggplant beef cheek, cheese

95

### **Cortecce ai Frutti di Mare (D, G, N)**

Pasta with seafood, cherry tomato

120

### **Orecchiette alla Barese (D, G, N)**

Broccoli, anchovies, chili, pecorino, beef salsiccia

95

### **Spaghetti Vongole (D, G, N)**

Clams spaghetti, garlic, chili, parsley

90

### **Tagliatelle all'astice (D, G, N)**

Half Canadian lobster, taggiascia olives, San Marzano tomato sauce, garlic, parsley

160

### **Pappardelle Bolognese (D, G, N)**

Beef ragu, parmesan

90

### **Spaghetti alla Scarpariello (D, G, N)**

Candy tomato, tree tomato sauce, garlic, basil, parmesan

69

### **Penne all'Arrabiata (D, G, N)**

Tomato cherry, tomato sauce, chili, garlic, parsley

79

### **Rigatoni al Tartufo (D, G, N)**

Cream, mushroom, parmesan, truffle

120

### **Paccheri all'Amatricana (D, G, N)**

Cipolla, beef bacon, tomato, basil, parsley

95

### **Tortello Caprese (D, G, N)**

Cheese buffalo mozzarella, sundried tomato, buffalo butter, basil

95

### **Bigoli Cacio e Pepe (D, G, N)**

Pecorino sauce, pepper

75

### **Ravioli Spinachi (D, G, N)**

Ravioli ricotta e spinachi with parmesan, butter

85

### **Fusilli al Pesto (D, G, N)**

Genovese pesto, pine nuts, pecorino, tomato confit

95

### **Lasagna Toscana (D, G, N)**

Beef ragu, beef salami, ricotta, mozzarella

95