

Signor Sassi



“The Jewel in the crown of Italian restaurants”

Welcome to a culinary experience like no other. Step into our world of exquisite flavours, where tradition meets innovation and passion is infused into every dish. We proudly present to you our menu; meticulously crafted to take you on a gastronomic journey through the diverse regions of Italy, whilst enjoying the highest level of Italian hospitality and service.

At Signor Sassi, we embrace the essence of Italian cuisine, celebrating its rich history and timeless elegance. Each ingredient is carefully sourced, ensuring only the finest and freshest produce grace our kitchen. Our talented Chefs, masters of their craft, skillfully transform these ingredients into culinary masterpieces that will tantalize your taste buds and leave you craving for more.

Buon Appetito

CRUDI

Imperial Oscietra Caviar 50gr ^F	1050
Imperial Beluga Caviar 30g ^F	1700
Golden Selection Albine Caviar 30g ^F	2500
Royal Seafood Tower (to share) ^F	980
Gillardeau Oyster N2 ^F	50/pp
Emperor Oyster ^F	45/pp

ANTIPASTI

Burrata with Datterino Tomatoes ^D	165
Cauliflower with Sesame & Yogurt sauce ^D	85
Sicilian Rice Balls Arancini with Truffle ^{G,D}	95
Aubergine Parmigiana with Mozzarella & Parmesan Cheese ^{G,D}	90
Octopus Carpaccio with Vegetables Concasse ^F	130
Red Prawns Tartare with Lime Zest ^F	130
Lobster alla Catalana with Tomatoes & Tropea Onions ^F	495
Wild Seabass Carpaccio with Avocado & Lime ^{N,F}	140
Tuna Tartare with Avocado & Fresh Artichokes ^F	130
Gamberetti & Calamari Fritti with Tartar Sauce ^{F,G}	165
Moscardini alla Diavola with Spicy Tomato Sauce & Grilled Bread ^{F,G}	95
Vitello Tonnato with Capers ^F	95
Beef Carpaccio alla Signor Sassi with Rocket Salad & Parmesan Crisps ^D	110
Bresaola Della Valtellina with Shaved Parmesan & Rocket Salad ^D	95
Steak Tartare with Mustard Dressing, Shallots & Capers ^G	140

INSALATE

Beetroot & Asparagus Carpaccio with Goat Cheese ^{G,D}	75
Artichokes & Parmesan Cheese Salad ^D	95
Classic Signor Sassi Salad with Asparagus, Avocado, Artichokes & Mozzarella ^D	95
Prawns & Avocado Salad with Tomatoes, Cucumber & Grilled Corn ^F	150
Bernardo Salad, Avocado, Lobster & Prawns with Marie Rose Sauce ^F	160

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G - Gluten | D - Dairy | N - Nuts | F - Fish & Shellfish | A - Alcohol

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

SPECIALI TARTUFO D'ALBA

Pizzetta al Tartufo Bianco ^{G,D}	500
Burrata al Tartufo Bianco ^D	550
Beef Carpaccio con Tartufo Bianco ^D	550
Steak Tartare con Tartufo Bianco ^G	600
Tagliolino al Tartufo Bianco ^{G,D}	600
Risotto al Tartufo Bianco ^D	600
Pasta Alfredo al Tartufo Bianco ^{G,D}	600
Veal Escallopes con Tartufo Bianco ^D	650

DAL PESCATORE

Lobster Thermidor ^{G,E,D}	495
King Prawns in Chili Butter Sauce ^{E,D}	250
Scottish Salmon Fillet with Homemade Vegetables Caponata ^F	190
Chilean Seabass with Clams & Spinach ^F	225
Whole Wild Seabass with Cherry Tomatoes, Black Olives & Potatoes (<i>to share</i>) ^F	800
Hokkaido Scallops with Lemon, Capers & Spinach ^{E,D}	340
Dover Sole alla Carlo with Seasonal Salad ^{G,E,D}	580

DAL MACELLAIO

Lucullo Chicken Breast Stuffed with Spinach & Garlic Butter ^{G,D}	165
Chicken Alla Diavola with Spicy Tomato Sauce, Roasted Potatoes & Baby Carrots ^D	160
Chicken Joselina with Mushroom & Cream sauce ^D	195
Veal Escalopes with Lemon Sauce & Seasonal Salad ^{G,D}	225
Veal Milanese with Potato Julienne ^{G,D}	325
Lamb Chop Abbacchio Ligure with Roasted Potatoes	480
Calf Liver alla Veneziana with Polenta ^D	180
Beef Meatballs with Tomato Sauce ^{G,D}	240
Braised Wagyu Short Ribs with Mash Potatoes ^D	320
Wagyu Ribeye with Broccoletti & Roasted Potatoes <i>400gr</i>	420
Wagyu Beef Fillet al Pepe Verde with Potato Julienne ^D	370
Wagyu Tomahawk with Broccoletti & Roasted Potatoes <i>1500gr (to share)</i>	1200

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ZUPPE

Homemade Vegetable Minestrone Soup ^G	75
Mediterranean Lobster Soup ^{G, E, D}	140
Soup of the Day ^G	70

PASTA & RISOTTI

Homemade Truffle Ravioli ^{G, D}	240
Rigatoni alla Norma with Aubergine & Salted Ricotta Cheese ^{G, D}	95
Spaghetti al Pomodoro with San Marzano Tomatoes & Fresh Basil ^{G, D}	80
Gnocchi alla Sorrentina with Mozzarella ^{G, D}	90
Tagliolino with Black Truffle ^{G, D}	240
Risotto allo Zafferano ^D	160
Risotto Signor Sassi with Porcini Mushrooms & Seasonal Truffle ^D	180
Tagliolini with Lemon Sauce & Caviar ^{G, E, D}	245
Penne alla Romanof with Smoked Salmon & Pink sauce ^{G, E, D}	380
Calamarata with Seafood ^{E, G}	230
Spaghetti with Clams ^{G, F}	160
The Famous Spaghettoni with Lobster ^{G, F}	265
Mezze Maniche alla Carbonara & Seasonal Truffle ^{G, D}	160
Paccheri al Ragu Napoletano with Beef Cheeks ^{G, D}	130
Maltagliati with Beef Ragu & Porcini Mushrooms ^{G, D}	135
Homemade Tortelli with Short Ribs & Sage ^{G, D}	115

PIZZETTA

Pizzetta with Black Truffle ^{G, D}	165
Pizzetta Margherita ^{G, D}	80
Pizzetta Burrata & Anchovies ^{G, D, F}	140
Pizzetta Spicy Salame ^{G, D}	125
Pizzetta Valtellina with Bresaola & Rocket Salad ^{G, D}	160

CONTORNI

Roasted Potatoes	45
Green Salad	35
Spinach with Garlic, Chilli & Worcestershire Sauce	50
Truffle French Fries with Parmesan Cheese ^D	65
Broccoletti	50
Mashed Potatoes with Seasonal Truffle ^D	65
Grilled Asparagus	65
Rocket Salad with Cherry Tomatoes & Parmesan Cheese ^D	55

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