

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

❖ ————— ❖ DOLCI ❖ ————— ❖

Cannoli Siciliani with Pistachio ^{G, D, N}	95
Traditional Tiramisu ^{G, D}	70
Lemon Viaggio a Sorrento ^{G, D}	50
Chocolate Profiteroles ^{G, D, N}	80
Traditional Homemade Panettone with Mascarpone ^{G, D, N}	75
Strawberry Fior di Fragola Cake ^{G, D}	70
Meringata Sassi ^D	80
Pistachio Cake ^{G, D, N}	85
Chocolate Cake ^{G, D, N}	75

❖ ————— ❖ CRÊPES SUZETTE ❖ ————— ❖

Table Side Crepes Served with Orange Juice, Whipped Cream, Mix Berries, Flambé with Cointreau ^{G, D, A}	320
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❖ ————— ❖ GELATO MANTECATO ❖ ————— ❖

Freshly Made to Order Icecream served with Homemade Brioche

Pistachio, <i>served with Black Cherry sauce & Pistachio crumb</i> ^{G, D, N}	130
Hazelnut, <i>served with Chocolate sauce & Hazelnut crumb</i> ^{G, D, N}	130

❖ ————— ❖ SGROPPINO ❖ ————— ❖

Table Side Vanilla Icecream, Lemon Sorbet, Vodka & Prosecco ^{G, D} (to share)	360
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Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish, Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any food allergy and/or intolerance before placing your order.

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

COFFEE & TEA

Espresso	25	English Breakfast	30
Double Espresso	30	Earl Grey	30
Cappuccino	35	White Bud Silver Needles	30
Latte	35	Sencha Green	30
Americano	30	Sapphire Jasmine Needles	30
Macchiato	26	Bamboo Snow White	30
Double Macchiato	32	Oriental Moments	30
Ice Latte	35	Chamomile Blossoms	30
Sassi Café	60	Lemon Verbena & Lavender	30
Irish Coffee ^A	75	Rush Hour Berry	30

SWEET WINES SELECTION

BY THE GLASS

2022 Planeta Passito Di Noto <i>Sicily, Italy</i>	6cl	95
2014 Château Rieussec Les Carmes de Rieussec <i>Bordeaux, France</i>	6cl	85
2015 Château d'Yquem <i>Bordeaux, France</i>	6cl	495

FORTIFIED WINES BY THE GLASS

NV Bodegas Lustau Fino del Puerto <i>Jerez -Xérès-Sherry, Spain</i>	6cl	55
NV Bodegas Lustau East India Solera <i>Jerez -Xérès-Sherry, Spain</i>	6cl	65
NV Warre's Otima 20 Years Old Tawny Port <i>Douro Valley, Portugal</i>	6cl	125

BOTTLE

2015 Château d'Yquem <i>Bordeaux, France</i>	37.5cl	3000
2014 Château d'Yquem <i>Bordeaux, France</i>	37.5cl	4750
2014 Château Rieussec Les Carmes de Rieussec <i>Bordeaux, France</i>	37.5cl	500
2021 Ceretto I. Vignaioli Di S. Stefano Moscato D'Asti <i>Piedmont, Italy</i>	75cl	550
2020 Donnafugata Passito Di Pantelleria Ben Ryé <i>Tuscany, Italy</i>	37.5cl	1100
2011 Giuseppe Quintarelli Recioto della Valpolicella Classico <i>Veneto, Italy</i>	37.5cl	2950

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