



Signor Sassi
RISTORANTE ITALIANO

Gioia
WEEKEND LUNCH

COCKTAILS

(all AED 50)

Bellini ^{SUL}

Prosecco & White Peach Purée

Splendido ^{SUL}

Vodka, Prosecco, Peach Tea Syrup, Mixed Berry Purée, Lemon Juice

Paloma

Tequila, Grapefruit Lime Juice, Agave Juice & Topped with Grapefruit Soda

Aperol Spritz ^{SUL}

Aperol, Prosecco & Soda Water

WINES BY THE GLASS

(all AED 50)

Le Rocche Malatestiane Rubicone Trebbiano – Chardonnay
2022 Le Rocche Malatestiane Rubicone Merlot - Sangiovese

Allergen Disclaimer: While we take every care in preparing your food, please be aware that our kitchens handle ingredients that may contain or come into contact with common allergens, including but not limited to nuts, gluten, dairy, eggs, soy, and shellfish. Despite our best efforts, we cannot guarantee the complete absence of allergens in any of our dishes.

By dining with us, you acknowledge and accept this risk. The restaurant shall not be held liable for any allergic reactions or related health issues that may occur as a result of consuming our food. If you have a serious allergy or specific dietary requirement, please inform our staff prior to ordering.

SUL - Sulphites | C - Celery | M - Dairy | G - Gluten | E - Eggs | S - Shellfish | MOL - Mollusks | F - Fish
MUS - Mustard | SOY - Soybeans | SS - Sesame | L - Lupin | TN - Treenuts | P - Peanuts

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

STARTERS

(a choice of one)

- Homemade Vegetable Soup ^{C, G}
Aubergine Parmigiana ^{M, G}
Beetroot & Asparagus Carpaccio with Goat Cheese ^{M, G, MUS}
Artichokes & Parmesan Cheese Salad ^{M, MUS}
Gamberetti & Calamari Fritti with Tartare Sauce ^{G, E, S, MOL, MUS}
Moscardini alla Diavola with Spicy Tomato Sauce & Grilled Bread ^{G, MOL, F}
Vitello Tonnato with Capers ^{E, F, MUS}

MAIN COURSES

(a choice of one)

- Pizzetta with Burrata ^{M, G}
Pasta al Pesto with Pine Nuts & Parmesan Crisps ^{M, G, TN}
Risotto allo Zafferano ^{C, M}
Wild Seabass with Cherry Tomatoes, Black Olives & Potatoes ^{C, F}
Scottish Salmon Fillet with Homemade Vegetables Caponata ^{C, G, F}
Chicken Alla Diavola with Spicy Tomato Sauce & Roasted Potatoes ^{C, M}
Veal Escalopes with Lemon Sauce & Seasonal Salad ^{C, M, G, MUS}

DESSERTS

(a choice of one)

- Traditional Tiramisu ^{M, G, E, SOY}
Strawberry Fior di Fragola Cake ^{M, G, E, SOY}
Chocolate Cake ^{M, G, E, SOY}
Sorbet of the Day ^{SOY}

AED 185 PER PERSON

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Grazie Mille!