

## ZUPPE

Homemade Vegetable Minestrone Soup <sup>C, G</sup>	75
Mediterranean Lobster Soup <sup>C, M, G, S</sup>	140
Soup of the Day <sup>C, G</sup>	70

## PASTA & RISOTTI

Rigatoni alla Norma with Aubergine & Salted Ricotta Cheese <sup>C, M, G</sup>	95
Spaghetti al Pomodoro with San Marzano Tomatoes & Fresh Basil <sup>C, M, G</sup>	80
Paccheri Del Vesuvio with Cherry Tomato Sauce, Burrata & Basil <sup>G, M</sup>	285
Chitarra Cacio & Pepe with Pecorino Cheese <sup>C, M, G</sup>	90
Pappardelle with Porcini Mushrooms & Black Truffle <sup>G, M, C, E</sup>	220
Homemade Truffle Ravioli <sup>C, M, G, E</sup>	240
Risotto Signor Sassi with Porcini Mushrooms & Seasonal Truffle <sup>C, M</sup>	180
Tagliolini with Lemon Sauce & Caviar <sup>C, M, G, E, F, R</sup>	245
Penne alla Romanoff with Smoked Salmon & Pink Sauce <sup>M, G, F</sup>	380
Calamarata with Seafood <sup>C, G, S, MOL, F</sup>	230
The Famous Spaghettoni with Lobster <sup>C, G, S</sup>	265
Mezze Maniche alla Carbonara & Seasonal Truffle <sup>C, M, G, E</sup>	160
Paccheri al Ragù Napoletano with Beef Cheeks <sup>SUL, C, M, G</sup>	130
Maltagliati with Beef Ragù & Porcini Mushrooms <sup>SUL, C, M, G, E</sup>	135

## PIZZETTA

Pizzetta Margherita <sup>M, G</sup>	80
Pizzetta Burrata & Anchovies <sup>M, G, F</sup>	140
Pizzetta with Black Truffle <sup>M, G</sup>	165
Pizzetta Spicy Salame <sup>M, G</sup>	125
Pizzetta Valtellina with Bresaola & Rocket Salad <sup>M, G</sup>	160

### 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. Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Written further information is available upon request.

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 - Tree nuts | P - Peanuts | R - Raw/undercooked animal

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

# 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*

## CAVIALE

Imperial Oscietra Caviar 50gr <sup>G, M, E, F, R</sup>	1050
Imperial Beluga Caviar 30g <sup>G, M, E, F, R</sup>	1700

## ANTIPASTI

Burrata with Datterino Tomatoes <sup>M, MUS</sup>	165
Sicilian Rice Balls Arancini with Truffle <sup>C, M, G, E</sup>	95
Aubergine Parmigiana with Mozzarella & Parmesan Cheese <sup>M, G</sup>	90
Lobster alla Catalana with Tomatoes & Tropea Onions <sup>C, S, MUS</sup>	495
Wild Seabass Carpaccio with Avocado & Lime <sup>F, MUS, TN, R</sup>	140
Bluefin Tuna Tartare with Caviar & Avocado <sup>F, M, MUS, R</sup>	165
Gamberetti & Calamari Fritti with Tartar Sauce <sup>G, E, S, MOL, MUS</sup>	165
Vitello Tonnato with Capers <sup>E, F, MUS, R</sup>	95
Beef Carpaccio alla Signor Sassi with Rocket Salad & Parmesan Crisps <sup>M, G, E, MUS, F, R</sup>	110
Bresaola Della Valtellina with Shaved Parmesan & Rocket Salad <sup>M, MUS</sup>	95
Steak Tartare with Mustard Dressing, Shallots & Capers <sup>G, E, MUS, R</sup>	140

## INSALATE

Beetroot & Asparagus Carpaccio with Goat Cheese <sup>M, G, MUS</sup>	75
Artichokes & Parmesan Cheese Salad <sup>M, MUS</sup>	95
Classic Signor Sassi Salad with Asparagus, Avocado, Artichokes & Mozzarella <sup>M, MUS</sup>	95
Roma Antica Caesar Salad, Baby Gem Lettuce, Anchovies & Brioche <sup>E, MUS, F, M, G</sup>	185
King Crab Salad, Baby Gem, Avocado & Grapefruit <sup>E, S, MUS</sup>	160

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## DAL PESCATORE

Lobster Thermidor <sup>M, G, S, MUS</sup>	495
King Prawns in Chili Butter Sauce <sup>C, M, S, F</sup>	250
Scottish Salmon Fillet with Homemade Vegetable Caponata <sup>C, G, F, R</sup>	190
Whole Wild Seabass with Cherry Tomatoes, Black Olives & Potatoes (to share) <sup>C, F</sup>	800
Dover Sole alla Carlo with Seasonal Salad <sup>C, M, G, F, MUS</sup>	580

## DAL MACELLAIO

Chicken Joselina with Mushroom & Cream Sauce <sup>SUL, C, M</sup>	195
Veal Escalopes with Lemon Sauce & Seasonal Salad <sup>C, M, G, MUS</sup>	225
Veal Milanese with Potato Julienne <sup>G, E</sup>	335
Calf Liver alla Veneziana with Polenta <sup>M, R</sup>	180
Wagyu Ribeye with Broccoletti & Roasted Potatoes 400gr <sup>SUL, C, R</sup>	420
Wagyu Beef Fillet al Pepe Verde with Potato Julienne <sup>SUL, C, M, R</sup>	370
Wagyu Tomahawk with Broccoletti & Roasted Potatoes 1500gr (to share) <sup>SUL, C, R</sup>	1200

## CONTORNI

Roasted Potatoes	45
Green Salad <sup>MUS</sup>	35
Spinach with Garlic, Chilli & Worcestershire Sauce <sup>C, G, F</sup>	50
Truffle French Fries with Parmesan Cheese <sup>M</sup>	65
Broccoletti	50
Mashed Potatoes with Seasonal Truffle <sup>M</sup>	65
Grilled Asparagus	65
Rocket Salad with Cherry Tomatoes & Parmesan Cheese <sup>M, MUS</sup>	55

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