

Grazie mille!

Signor Sassi
RISTORANTE ITALIANO



ANDIAMO A PRANZO

AED 145 PER PERSON

BEVERAGES

(first round of beverage at AED 50)

Signor Negroni

Gin, Campari with Yellow Tomato & Basil, Mancino Rosso Vermouth, Olive Oil

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

Warwick Estate The First Lady Chardonnay

Journey's End The Huntsman SMV

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

STARTERS

(a choice of one)

Classic Signor Sassi Salad with Asparagus, Avocado, Artichokes & Mozzarella ^{M, MUS}

Beetroot & Asparagus Carpaccio with Goat Cheese ^{M, G, MUS}

Aubergine Parmigiana with Mozzarella & Parmesan Cheese ^{M, G}

Moscardini alla Diavola with Spicy Tomato Sauce & Grilled Bread ^{G, MOL, F}

Vitello Tonnato with Capers ^{E, F, MUS, R}

MAIN COURSES

(a choice of one)

Pizzetta with Spicy Salame ^{M, G}

Rigatoni alla Norma with Aubergine & Salted Ricotta Cheese ^{C, M, G}

Risotto Caprese ^M

Wild Seabass with Cherry Tomatoes, Black Olives & Potatoes ^{C, F}

Veal Escalopes with Lemon Sauce & Roasted Potatoes ^{C, M, G}

Beef Meatballs with Tomato Sauce ^{C, M, G, E}

DESSERTS

(a choice of one)

Mixed Fruit Sorbet

Traditional Tiramisu ^{M, E}

Chocolate Cake ^{M, E}

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