

ZUPPE

Homemade Vegetable Minestrone Soup ^{C, G}	75
Mediterranean Lobster Soup ^{C, M, G, S}	140

PASTA & RISOTTI

Rigatoni alla Norma with Aubergine & Salted Ricotta Cheese ^{C, M, G}	95
Spaghetti al Pomodoro with San Marzano Tomatoes & Fresh Basil ^{C, M, G}	80
Paccheri Del Vesuvio with Cherry Tomato Sauce, Burrata & Basil ^{G, M}	285
Gnocchi alla Sorrentina with Mozzarella ^{C, M, G}	90
Chitarra Cacio & Pepe with Pecorino Cheese ^{C, M, G}	90
Pappardelle with Porcini Mushrooms & Black Truffle ^{G, M, C, E}	220
Homemade Truffle Ravioli ^{C, M, G, E}	240
Risotto Signor Sassi with Porcini Mushrooms & Seasonal Truffle ^{C, M}	180
Tagliolini with Lemon Sauce & Caviar ^{C, M, G, E, F, R}	245
Penne alla Romanoff with Smoked Salmon & Pink Sauce ^{M, G, F}	380
Calamarata with Seafood ^{C, G, S, MOL, F}	230
Spaghetti With Clams ^{SUL, C, G, MOL}	160
The Famous Spaghetтини with Lobster ^{C, G, S}	265
Mezze Maniche alla Carbonara & Seasonal Truffle ^{C, M, G, E}	160
Paccheri al Ragu Napoletano with Beef Cheeks ^{SUL, C, M, G}	130
Maltagliati with Beef Ragu & Porcini Mushrooms ^{SUL, C, M, G, E}	135
Homemade Tortelli with Short Ribs & Sage ^{SUL, C, M, G, E}	115

PIZZETTA

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

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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

CRUDI

Imperial Oscietra Caviar 50gr	G, M, E, F, R	1050
Imperial Beluga Caviar 30g	G, M, E, F, R	1700
Gillardeau Oyster N2	MOL, R	50/pp

ANTIPASTI

Burrata with Datterino Tomatoes	M, MUS	165
Roasted Cauliflower with Yogurt Sauce	M	85
Sicilian Rice Balls Arancini with Truffle	C, M, G, E	95
Aubergine Parmigiana with Mozzarella & Parmesan Cheese	M, G	90
Red Prawns Tartare with Lime Zest	C, S, R	130
Lobster alla Catalana with Tomatoes & Tropea Onions	C, S, MUS	495
Wild Seabass Carpaccio with Avocado & Lime	F, MUS, TN, R	140
Langoustine Carpaccio with Caviar, Grapefruit & Green Apple	F, S, MUS, R	170
Bluefin Tuna Tartare with Caviar & Avocado	F, M, R	165
Gamberetti & Calamari Fritti with Tartar Sauce	G, E, S, MOL, MUS	165
Moscardini alla Diavola with Spicy Tomato Sauce & Grilled Bread	G, MOL, F	95
Vitello Tonnato with Capers	E, F, MUS, R	95
Beef Carpaccio alla Signor Sassi with Rocket Salad & Parmesan Crisps	M, G, E, MUS, F, R	110
Steak Tartare with Mustard Dressing, Shallots & Capers	G, E, MUS, R	140

INSALATE

Lentil Salad with Orange, Tomatoes & Mint	MUS, C	80
Beetroot & Asparagus Carpaccio with Goat Cheese	M, G, MUS	75
Artichokes & Parmesan Cheese Salad	M, MUS	95
Classic Signor Sassi Salad with Asparagus, Avocado, Artichokes & Mozzarella	M, MUS	95
Roma Antica Caesar Salad, Baby Gem Lettuce, Anchovies & Brioche	E, MUS, F, M, G	185
Octopus Salad with Cherry Tomatoes & Black Olives	MOL, MUS, R	120
Bernardo Salad, Avocado, Lobster & Prawns with Marie Rose Sauce	E, S, MUS	160
King Crab Salad, Baby Gem, Avocado & Grapefruit	E, S, MUS	160

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DAL PESCATORE

Lobster Thermidor	M, G, S, MUS	495
King Prawns in Chili Butter Sauce & Sautéed Spinach	C, G, M, S, F	250
Scottish Salmon Fillet with Homemade Vegetable Caponata	C, F, R	190
Chilean Seabass with Clams & Spinach	SUL, C, G, MOL, F	225
Whole Wild Seabass with Cherry Tomatoes, Black Olives & Potatoes (to share)	C, F	800
Hokkaido Scallops with Lemon, Capers & Spinach	C, M, G, MOL, F, R	340
Dover Sole alla Carlo with Seasonal Salad	C, M, G, F, MUS	580

DAL MACELLAIO

Chicken Alla Diavola with Spicy Tomato Sauce & Roasted Potatoes		160
Veal Escalopes with Lemon Sauce & Roasted Potatoes	C, M, G	225
Veal Milanese with Potato Julienne	G, E	335
Lamb Chop Abbacchio Ligure with Roasted Potatoes	SUL, C, R	480
Beef Meatballs with Tomato Sauce	C, M, G, E	240
Braised Wagyu Short Ribs with Mashed Potatoes	SUL, C, M	320
Wagyu Ribeye with Broccoletti & Roasted Potatoes 400gr	SUL, C, R	420
Wagyu Beef Fillet al Pepe Verde & Mashed Potatoes	SUL, C, M	370
Wagyu Tomahawk with Broccoletti & Roasted Potatoes 1500gr (to share)	SUL, C, R	1200

CONTORNI

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

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