



Welcome to Parmigiana, a culinary adventure for Italian delicacies. The name Parmigiana originates from a famous Italian dish prepared traditionally with eggplant baked in tomato sauce and topped with mainly parmesan. It is widely accepted that the dish traces its roots in Italy's southern region of Sicily. It is said that the name Parmigiana is derived from the Sicilian word palmigiana, meaning "shutters," from the layered eggplant slices resembling that of palm-thatched roofs of Sicilian beach houses. While others say that it comes from the Sicilian word parmigiana. Today, the dish has evolved with Chicken Parmigiana or simply Chicken Parmesan, which was popularized in the U.S. by Italian immigrants who substituted eggplant for chicken.

## ANTIPASTI

### Insalata Parmigiana **V** AED 60

Arugula, Cherry Tomato, Peppers, Fennel, Avocado, Parmesan Cheese, Toasted Almond Vinaigrette

### Selezione Di Salumi Toscani, AED 75

#### Formaggi E Verdure Alla Griglia

Selection of Fine Tuscan Cured Meat, Aged Cheese, Grilled Vegetables

### D.O.P Campana Buffalo Mozzarella, Gazpacho AED 70

#### Di Pomodoro Fresco Tartare Di Avocado **V**

Buffalo Mozzarella with Fresh Tomato Gazpacho, Avocado Tartare, Microgreens

### Insalata Di Polipo E Patate AED 75

Warm Octopus Salad, New Potato, Taggiasche Olives and Celery

### Bruschetta Con Pomodoro, Zucchine Marinate AED 60

#### E Formaggio Di Capra **V**

Classic Tomato and Marinated Zucchini with Goat Cheese

### Carpaccio Di Manzo Con Parmigiano Reggiano AED 70

#### E Tartufo Nero, Uova Di Quaglia **N**

Carpaccio of Angus Beef with Parmesan Cheese, Forest Black Truffle, Quail Eggs

### Burrata Affumicata **V** AED 80

Heirloom Tomatoes, Slow Roasted Cherry Tomatoes, EV Olive Oil

### Tartare Di Gamberi Obsiblu, Capperi E AED 75

#### Pomodori Secchi E Crudite Di Verdurine

Obsiblu Prawns Tartare with Sundried Tomato and Capers, Pomegranate Reduction, Fennel and Celery

### Fritto Misto Di Pesce Con Salsa Tartara AED 85

Deep Fried Squid and Prawns Served Tartare Sauce

## ZUPPE

### Zuppetta Di Pesce Con Molluschi E Crostacei AED 55

#### Profumata Allo Zafferano

Shellfish and Seafood Soup, Saffron Scent served with Garlic Croutons

### Minestrone Alla Toscana **V** AED 45

Rich Tomato Broth with Spring Vegetables and Spinach

## PRIMI PIATTI

### Ravioli Di Melanzane Affumicate E Pecorino AED 75

#### Tagionato Di Pienza **V**

Home Made Ravioli, Smoked Aubergine, Aged Pecorino Di Pienza, Roasted Red Onion

### Cannelloni Di Ricotta E Spinaci Al Sugo AED 75

#### Di Pomodoro **V**

Home Made Ricotta Cheese and Spinach, Cannelloni, Sage Fresh Tomato Sauce

### Risotto Ai Funghi Porcini **V** AED 80

Carnaroli Rice Cooked with Wild Ceps Mushrooms, Aged Parmesan Cheese and Butter

### Linguini Alle Vongole AED 85

Flat Spaghetti with Fresh Clam's Garlic and EV Olive Oil

### Rigatoni Calabrese AED 85

Tomato Sauce, Basil, Beef Bacon, Wild Mushroom Black Olives and Cream Fresh

### Pappardelle Alla Campagnola **V** AED 75

Ratatouille of Seasonal Vegetables in a Rich Plum Tomato, Basil Pesto, Pecorino Cheese

### Spaghetti Allo Scoglio AED 95

Spaghetti with Mixed Shell Fish, Tomato Coulee

 CHEF'S RECOMMENDATION **V** VEGETARIAN / **N** CONTAINS NUTS | GLUTEN FREE OPTIONS AVAILABLE **A** CONTAINS ALCOHOL

All Prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees, local taxes and 5% VAT

**Fettuccine Capesente A** AED 90  
Saint-Jacques, Cherry Tomatoes, EV Olive Oil

**Penne Al Pesto Siciliano V N** AED 75  
Penne Pasta with Sicilian Pesto, Plum Tomato and Ricotta

**Lasagna Al Forno** AED 90  
Classic Layers of Pasta with Bolognese Sauce and Béchamel

**Penne Nella Forma Di Parmigiano** AED 125

**Grana Padano** 🍷

Penne Pasta, Porcini Paste, Truffle and Finished in the Whole Wheel of Grana Padano Parmesan Cheese

## PIZZERIA

**4 Stagioni** AED 85  
Tomato, Mozzarella, Veal Ham, Mushrooms, Fresh Artichokes, Salami

**Tonno E Cipolla** AED 70  
Tomato, Mozzarella Cheese, Tuna and Onion

**Formaggi V** AED 75  
Tomato and Four Different Cheeses

**Verdure All Griglia V** AED 70  
Tomato, Mozzarella Cheese and Mixed Grilled Vegetables

**Bufalina V** AED 80  
Tomato, Buffalo Mozzarella, Fresh Tomatoes

**Diavola** AED 85  
Tomato, Mozzarella, Beef Salami Chili Flakes

**Fruitti Di Mare** AED 85  
Tomato, Mozzarella Mixed Seafood

**Napoli** AED 70  
Tomato, Mozzarella Cheese, Anchovies and Capers

## SECONDI PIATTI

**Cotoletta Di Vitello Alla Milanese** AED 105  
Veal Milanese with Spinach and Glaced Carrot

**Trancio Di Cernia in Crosta Di Olive Con Fonduta Di Patate E Olio Al Basilico** AED 90

Olive Crusted Fillet of Hammour with Potato Fondue and Basil Oil

**Sogliola Alla Mugnaia** AED 95  
Pan-Fried Lemon Sole with Mash Potatoes

**Parmigiana Di Pollo** AED 90  
Chicken Fillet Crumbed and Fried Topped with Tomato and Provolone Cheese

**Grigliata Mista Di Pesci E Crostacei Con aponata Di Verdure E Olio Speziato** AED 185  
Mixed Grilled Seafood with Spring Vegetables Caponata and Spicy Aromatic Oil

**Tagliata Di Filetto Con Rucola Scaglie E Balsamico** AED 135  
Angus Beef Fillet Grilled and Sliced on a Bed of Rocket Salad with Parmesan Shavings and Balsamic Vinegar

**Filetto Di Salmone, Spinaci Saltati, Cipolotto E Puree Di Piselli** AED 95  
Seared Herbs Salmon, Cherry Tomato Confit, Spinach, Spring Onion, Pea Puree

**Guancia Di Vetillo Brasata At Tartufo, Porea Di Patata Viola** 🍷 AED 110  
Braised Veal Cheek, Violet Potatoes Puree, Truffle Jus

**Orata All'acqua Pazza** AED 90  
Pan Fried Sea Bream with Garlic Cherry Tomatoes and Basil

**Costoletta D'Agnello Alla Griglia Servita Con Cipolle Rosse E Spinaci** AED 115  
Chargrilled chops of Lamb Served with Roasted Shallot and Spinach with Lamb Jus

## DOLCI

**Tiramisu** 🍷 AED 45  
Savoardi Biscuits with Coffee Mascarpone and Cocoa Powder

**Pannacotta Con Frutta Esotica E Frutto Della Passione** AED 40  
Exotic Fruits Pannacotta with Passionfruit Sauce

**Coppa De Gelato Misto Con Frutta Di Stagione** AED 40  
Mixed Ice Cream with Seasonal Fruits

**Selezione Di Formaggi Artigiani Accompagnati Da Confetture** AED 70  
Selection of Artisan Italian Cheeses served with Artisan Jams

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