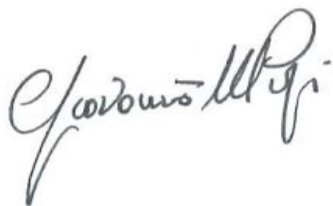


# ARMANI / RISTORANTE

## SIGNATURE DINING

WHERE THE ARTISANS OF THE FINEST FOOD AND SUPERIOR WINES,  
TAKE YOU ON AN EXCEPTIONAL CULINARY EXPERIENCE.

A handwritten signature in black ink, reading "Giovanni Papi". The script is fluid and cursive, with the first letter 'G' being particularly large and stylized.

**RISTORANTE CHEF**  
Giovanni Papi

A handwritten signature in black ink, reading "Daniel Marquez". The script is fluid and cursive, with the first letter 'D' being particularly large and stylized.

**RISTORANTE MANAGER**  
Daniel Marquez

# ARMANI

Hotel Dubai

## CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

Further information is available upon request.

### زبوننا العزيز

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطبوخة جيدًا.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

# DEGUSTAZIONE / DEGUSTATION

## IL CONTEMPORANEO

### FOIE GRAS (G)

CARAMELLATA ALLA TORCIA, MELA VERDE, KUMQUAT, ZUCCA E COMPOSTA DI SCALOGNO ALLA VANIGLIA

*SEARED FOIE GRAS, POACHED GREEN APPLE, KUMQUAT, PUMPKIN, SHALLOT VANILLA JAM*

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### RISOTTO (D, C)

ACQUERELLO ALLO ZAFFERANO, RAGOUT DI ANIMELLE DI VITELLO

*SAFFRON RISOTTO WITH BRAISED VEAL SWEETBREAD RAGOUT*

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### BACCALA' (S, D, SP)

IN OLIOCOTTURA, GIARDINO DI VERDURE E CREMA DI FAVETTE, SALSA AL CAVIALE

*POACHED HALIBUT WITH HERBS, GREEN VEGETABLES GARDEN WITH FAVA BEAN PUREE, CAVIAR SAUCE*

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### GUANCIA DI MANZO (C, D)

BRASATA NEL SUGO DI COTTURA, CAVOLFIORRE ARROSTO, CARDONCELLO E SALICORNIA

*BRAISED BEEF CHEEK, ROASTED CAULIFLOWER, KING MUSHROOM, SALICORNIA*

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### LA SFERA (D, N, E, G)

MOUSSE ALLA VANIGLIA, CREMA CATALANA, CRUMBLE AL LIMONE E SORBETTO AL CASSIS

*VANILLA FOAM, VIOLETTE CREME BRULEE, LEMON CRUMBLE AND CASSIS SORBET*

DEGUSTATION MENU 650 AED

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*Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)*

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*Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)*

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All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

ARMANI / RISTORANTE

# IL CONTEMPORANEO DINNER MENU

## ANTIPASTI / STARTER

**WAGYU BEEF ARANCINI** (E, G, D, C) 69

RISOTTO AL TARTUFO NERO CON MANZO WAGYU, MOZZARELLA DI BUFALA IMPANATO E FRITTO

*DEEP FRIED BLACK TRUFFLE RISOTTO FILLED WITH WAGYU BEEF AND MOZZARELLA CHEESE*

**INSALATA MISTA** (N, SP) 79

NOCI, ARANCIA ROSSA, AVOCADO, POMODORI SECCHI, OLIVE TAGGIASCHE E ARMANI DRESSING

**AGGIUNTA DI** : PETTO DI POLLO, SALMONE MARINATO O FORMAGGIO DI CAPRA

*MIX SALAD, WALNUTS, BLOOD ORANGE, AVOCADO, SUNDRIED TOMATO, TAGGIASCA OLIVES*

*WITH OUR SIGNATURE DRESSING*

**ADDITIONAL** : CHICKEN BREAST, GRAVLAX SALMON OR GOAT CHEESE (S, D) 25/35/25

**SELEZIONE DI AFFETTATI ITALIANI** (PORK, G, SP) 115

SERVITI CON VERDURE SOTT'ACETO, PANE CARASAU E GRISSINI

*ITALIAN COLD CUTS SELECTION SERVED WITH PICKLED VEGETABLES, PANE CARASAU AND GRISSINI*

**VITELLO TONNATO** (C, S, E, SP) 125

FILETTO DI VITELLO COTTO A BASSA TEMPERATURA, MAIONESE DI TONNO E FIORE DI CAPPERO

*SLOW COOKED VEAL LOIN, TUNA MAYONNAISE WITH CAPERS FLOWER*

**GOLDEN BURRATA** (D, N, V) 129

INSALATA DI POMODORI COLORATI, TARTARE DI PESCA, PESTO DI BASILICO, FOGLIA D'ORO

*HEIRLOOM TOMATOES, PEACH TARTARE, BASIL PESTO, GOLD LEAF*

**FILETTO DI BLACK ANGUS TARTARE** (M, S, G) 149

TAGLIATO AL COLTELLO, CAVIALE CALVISIUS, PASSATINA DI CECI E PANE CROCCANTE

*ANGUS BEEF TARTARE WITH CAVIAR, CHICKPEA PUREE AND CRISPY BREAD*

**FOIE GRAS** (G) 155

SCALOPPA CARAMELLATA ALLA TORCIA, MELA VERDE, KUMQUAT, ZUCCA E COMPOSTA

DI SCALOGNO ALLA VANIGLIA

*SEARED FOIE GRAS, POACHED GREEN APPLE, KUMQUAT, PUMPKIN, SHALLOT VANILLA JAM*

**GAMBERO ROSSO DI SICILIA** (S, G, E) 179

MARINATO E SERVITO CRUDO, FRUTTO DELLA PASSIONE E MANGO, POMODORO VERDE

E QUINOA CROCCANTE

*MARINATED RED PRAWNS, PASSION FRUIT WITH MANGO, GREEN TOMATO AND QUINOA LEAF*

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## ZUPPE / SOUP

<b>MINISTRONE</b>	(C, V)	69
VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO <i>SEASONAL VEGETABLES, BLACK GARLIC AND ROSEMARY OIL</i>		
<b>FREGULA SARDA</b>	(G, S, SP)	99
ZUPPETTA DI VONGOLE E ASTICE, CAVIALE, ZAFFERANO E VERDURE CROCCANTI <i>LOBSTER SOUP, CLAMS, CAVIAR AND CRUNCHY SEASONAL VEGETABLES</i>		

## SAPORI DEL MARE / SEA FLAVORS

<b>OSTRICHE GILLARDEAU N.2</b>	(S, SP)	279
6 OSTRICHE ACCOMPAGNATE DA: MELA VERDE E LIMONE, ACETO E SCALOGNO, ERBA CIPOLLINA <i>HALF-DOZEN OF OYSTERS WITH GREEN APPLE, LEMON, VINEGAR, SHALLOT AND CHIVES</i>		
<b>CAVIALE CALVISIUS "OSCIETRA IMPERIAL"</b>	(S, G, D, E, SP)	
BLINIS E ACCOMPAGNAMENTI	30 GRAM	749
<i>SERVED WITH BLINIS AND CONDIMENTS</i>	50 GRAM	1199
<b>CAVIALE ROYAL BELUGA</b>	(S, G, E, D, SP)	
BLINIS E ACCOMPAGNAMENTI	30 GRAM	1099
<i>SERVED WITH BLINIS AND CONDIMENTS</i>	50 GRAM	1799

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## PRIMI PIATTI / PASTA AND RISOTTO

<b>CACIO &amp; PEPE</b>	(G, D, E)	95
FUSILLI DI PASTA FRESCA CON FONDUTA DI PECORINO ROMANO, PEPE NERO E CHIPS DI PARMIGIANO <i>HOMEMADE FUSILLI, PECORINO CHEESE FONDUE WITH BLACK PEPPER AND CRISPY PARMESAN</i>		
<b>CULURGIONES</b>	(G, D, E)	115
RAVIOLI TIPICI DELLA SARDEGNA CON AL SUO INTERNO PATATE E MENTA SERVITI CON SALSA AL POMODORO E PECORINO <i>HOMEMADE SARDINIAN RAVIOLI STUFFED WITH POTATO, MINT, TOMATO SAUCE AND PECORINO CHEESE</i>		
<b>VONGOLE E BOTTARGA</b>	(G, S)	125
LINGUINE ALLE VONGOLE VERACI, EMULSIONE DI BOTTARGA DI MUGGINE <i>LINGUINE, CLAMS, SARDINIAN MULLET ROE EMULSION</i>		
<b>RISO CON ANIMELLE</b>	(D, C)	149
ACQUERELLO ALLO ZAFFERANO, RAGU' DI ANIMELLE DI VITELLO <i>SAFFRON RISOTTO WITH VEAL BRAISED SWEETBREAD RAGOUT</i>		
<b>SPAGHETTO IN VERDE</b>	(G, S, E, SP)	169
COTTO NELLA CLOROFILLA DI ERBE AROMATICHE, PANE CROCCANTE E CAVIALE "CALVISIUS" <i>AROMATIC HERBS GREEN SPAGHETTI, BREAD CRUMBS AND CAVIAR "CALVISIUS"</i>		
<b>DOPPIO RAVIOLO</b>	(G, D, E, C)	179
AGNOLOTTI DEL PLIN RIPIENI ALLA GENOVESE DI ANATRA, PARMIGIANO REGGIANO 36 MESI E BABY ZUCCHINE <i>DOUBLE RAVIOLO FILLED WITH DUCK "GENOVESE" AND AGED PARMIGIANO REGGIANO 36 MONTHS WITH BABY ZUCCHINI</i>		
<b>RISO E SCAMPI</b>	(D, S)	199
COTTO NELLA BISQUE, MANTECATO ALLO STRACCHINO CON LIMONE E SCAMPI <i>ACQUERELLO RISOTTO, STRACCHINO CHEESE WITH AMALFI LEMON AND LANGOUSTINE</i>		
<b>FETTUCINE AL TARTUFO</b>	(D, G, E)	250
FETUCCINE DI PASTA FRESCA AL TARTUFO NERO <i>BLACK TRUFFLE FETTUCINE</i>		

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## PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

**POLIPO** (S, SP) 135

GRIGLIATO, PATATA DOLCE ALLA SALVIA, PORRI E SALSA DI PEPERONE ROSSO  
*GRILLED OCTOPUS, SWEET POTATO SAGE, LEEKS WITH RED PEPPER COULIS*

**SAN PIETRO** (D, S) 239

SCOTTATO SULLA PELLE, RADICE DI PREZZEMOLO CON FINOCCHI, CAPONATINA E SALSA DI ASTICE  
*SEARED JOHN DORY, PARSNIP PUREE, BABY FENNEL, VEGETABLE CAPONATA AND LOBSTER BISQUE*

**BACCALA'** (D, S, SP) 259

IN OLIOCOTTURA, GIARDINO DI VERDURE E CREMA DI FAVETTE, SALSA AL CAVIALE  
*HALIBUT POACHED WITH HERBS, GREEN VEGETABLES GARDEN WITH FAVA BEAN PUREE, BLACK CAVIAR BUTTER SAUCE*

**ASTICE** (D, S) 289

COTTA AL BURRO AROMATICO E LA SUA SALSA  
*LOBSTER POACHED IN AROMATIC BUTTER, LOBSTER BISQUE*

## CARNE / MEAT

**STINCO D'AGNELLO** (D, G, C) 169

BRASATO, PATATE SCHIACCIATE AL PREZZEMOLO, ASPARAGI VERDI CON GREMOLADA  
*BRAISED LAMB SHANK, PARSLEY MASHED POTATO, ASPARAGUS WITH GREMOLATA AND LAMB JUS*

**GUANCIA DI VITELLO** (D, C) 245

BRASATA NEL SUGO DI COTTURA, CAVOLFIORE ARROSTO, CARDONCELLO E SALICORNIA  
*BRAISED VEAL CHEEK, ROASTED CAULIFLOWER, KING MUSHROOM WITH SALICORNIA*

**ORECCHIA D'ELEFANTE** (G, D, E, SB) 259

IMPANATA E FRITTA, INSALATINA DI RUCOLA E POMODORINI, SALSA AI FUNGHI  
*VEAL MILANESE, ROCKET SALAD WITH PARMESAN, CHERRY TOMATO AND MUSHROOM SAUCE*

**MANZO** (D, C) 269

FILETTO DI BLACK ANGUS, PAK CHOI, PATATE GRATINATE AL TARTUFO NERO, CAROTE E JUS DI CARNE  
*ANGUS BEEF TENDERLOIN, GLAZED PAK CHOI, TRUFFLE POTATO GRATIN, BABY CARROT AND VEAL JUS*

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