

# 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 signature is written in a cursive, flowing style with a large initial 'G' and 'P'.

**RISTORANTE CHEF**  
Giovanni Papi



# 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. Additionally, we are proud to emphasize that our restaurant exclusively uses sustainable products in our dishes.

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 أي أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام . يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.  
بالإضافة إلى ذلك . نحن فخورين بالتأكد من أن مطعمنا يستخدم حصرياً المنتجات المستدامة في أطباقنا

نود التنويه ان استهلاك الحيوانات النيئة او غير المطبوخة جيداً او المأكولات البحرية او الدواجن او من منتجات البيض قد يزيد من فرصتك في الاصابه بالامراض المنقولة بالغذاء  
كما انه نظراً لزيادة المخاطر التي ينطوي عليها الامر . ننصح بشده النساء الحوامل والرضع والاطفال دون سن 15 عاماً والافراد الذين يعانون من ظروف صحيه معينه يتجنب تناول المنتجات الحيوانيه النيئه او الغير مطهيه جيداً

يسعدنا ان نوفر لك المزيد من المعلومات في حاله كان لديكم أي استفسارات اخرى

**BACK TO THE ROOTS**  
**SARDINIAN EXCLUSIVE JOURNEY**

**APERITIVO SARDO (G, D)**

PANE CARASAU AL MIRTO, RICOTTA DI PECORA, MIELE MILLEFIORI

*AUTHENTIC CARASAU BREAD, SHEEP RICOTTA, HONEY*

**GIO PROSECCO**

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**ANTIPASTO (S, E, M, C)**

CARCIOFO SPINOSO, BOTTARGA DI MUGGINE, MAIONESE AL LENTISCO

*SPINY ARTICHOKE, SARDINIAN MULLET ROE, CELERY MAYONNAISE*

**SANTA CRISTINA ROSATO**

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**MALLOREDDUS AL RAGU' (G, C, D)**

GNOCCHETTI DI PASTA FRESCA AL RAGU' NOSTRANO, ZAFFERANO, FONDUTA AL FIORE SARDO DOP

*HANDEMADE GNOCCHETTI WITH VEAL RAGOUT, SAFFRON, SARDINIAN PECORINO FONDUE*

**MARCO FELLUGA VARNERI MERLOT**

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**FREGULA SARDA (G, S)**

ZUPPETTA DI VONGOLE, ASTICE, CAVIALE, VERDURE CROCCANTI

*SARDINIA PASTA, LOBSTER BISQUE, CLAMS, CAVIAR, VEGETABLES BRUNOISE*

**MARCO FELLUGA PINOT GRIGIO**

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**AGNELLO AL MIRTO (D, SB, C)**

SELLA MARINATA AL MIRTO, CECI, FINOCCHIETTO, OLIVE

*MARINATED LAMB SADDLE, CHICKPEAS, FENNEL, GREEN OLIVES*

**LEEUWIN ESTATE SIBLINGS SHIRAZ**

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**SEADAS (G, D, E)**

DOLCE TIPICO DELLA SARDEGNA

*FRESH CHEESE "PRIMO SALE" DEEP FRIED PASTA BISCUIT, HONEY SYRUP*

**FINO DEL PUERTO**

DEGUSTATION MENU 599 AED

DEGUSTATION MENU WITH WINE PAIRING 999 AED

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# “PERCORSO SENSORIALE” / “EXCLUSIVE JOURNEY”

## **MADRE TERRA (H, SP, VE)**

ORTAGGI IN DIVERSE COTTURE, GRANO SARACENO, EMULSIONE AL MELOGRANO  
*SEASONAL VEGETABLES SALAD, BUCKWHEAT, POMEGRANATE DRESSING*

## **ATTEMS PINOT GRIGIO**

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## **VITELLO & TONNO (D, S)**

CONTROFILETTO DI VITELLO, TONNO BALFEGO, PASTINACA ACIDULA,  
POLVERE DI CAPPERI  
*SLOW COOK TOPSIDE VEAL, BALFEGO TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER*

## **GAJA SITO MORESCO**

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## **RISO IN BIANCO (C, D, V, SP)**

RISERVA SAN MASSIMO AL PARMIGIANO REGGIANO 36 MESI, ACETO BALSAMICO VECCHIO 25 ANNI  
*36 MONTH PARMIGIANO REGGIANO RISOTTO, 25 YEARS AGED ACETO BALSAMICO*

## **DEZZANI, BAROLO DOCG**

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## **LINGUINE (G, S)**

COTTA IN ESTRAZIONE DI PEPERONE ROSSO, RICCI DI MARE, FOGLIA DI OSTRICA ALLA JULIENNE  
*LINGUINE PASTA WITH SEA URCHIN, BELL PEPPER WATER, OYSTER LEAF CHIFFONADE*

## **TENUTA TERRE NERE ROSA**

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## **ASTICE BLU (C, D, S)**

GRIGLIATO, BABY CAROTE GLASSATE, FINGER LIME, LA SUA PUREA LEGGERMENTE PICCANTE, RIDUZIONE DI *BISQUE*  
*BLUE LOBSTER ON THE GRILL, RAINBOW CARROT CAKE, FINGER LIME, CARROT PUREE, BISQUE SAUCE*

## **LAROCHE CHABLIS**

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## **SELLA DI AGNELLO (C, D, N)**

MARINATA AL MIRTO SARDO, TOPINAMBUR, DRAGONCELLO, SALSA ALLA NOCCIOLA  
*MARINATED LAMB SADDLE, JERUSALEM ARTICHOKE, TARRAGON, HAZELNUT LAMB JUS*

## **CASTELLO DI ALBOLA CHIANTI CLASSICO**

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## **CITRUS (D, E)**

CREMA PASTICCIERA AL LIMONE, ARANCIA ALLA JULIENNE, GELATO AL BASILICO LIMONE  
*AMALFI CRUD, ORANGE JULIENNE, LEMON BASIL SORBET*

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

SFERA DI ZUCCHERO, SPUMA ALLA VANIGLIA, CREME BRULE, GEL DI RIBES NERO, SORBETTO AL CASSIS  
*SUGAR SPHERE, VANILLA FOAM, VIOLET CREME BRULE, BLACKCURRANT JELLY, CASSIS SORBET*

## **MOSCATO PASSITO**

DEGUSTATION MENU 999 AED

DEGUSTATION MENU WITH WINE PAIRING 1498 AED

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ARMANI / RISTORANTE

## ANTIPASTI / STARTER

<b>MADRE TERRA (H, SP, VE)</b>	115
ORTAGGI IN DIVERSE COTTURE, GRANO SARACENO. EMULSIONE AL MELOGRANO <i>SEASONAL VEGETABLES SALAD, BUCKWHEAT, POMEGRANATE DRESSING</i>	
<b>GOLDEN BURRATA (D, G, N, V)</b>	149
DECLINAZIONE DI POMODORI LOCALI COME UNA CROSTATA, BURRATA DOP, ORO <i>DUBAI FARM TOMATOES TART, SOUTH ITALY BURRATA, GOLD</i>	
<b>PASSEGGIATA NEL BOSCO (D, E, G)</b>	178
FUNGHETTI GRIGLIATI, CRUMBLE DI CASTAGNE, MIRTILLI, PATATA AFFUMICATA, TARTUFO NERO PREGIATO <i>SEARED SEASONAL MUSHROOMS, CHESTNUT CRUMBLE, BLUEBERRY, SMOKED POTATO, PERIGORD BLACK TRUFFLE</i>	
<b>VITELLO &amp; TONNO (D, S)</b>	185
CONTROFILETTO DI VITELLO, TONNO BALFEGO, PASTINACA ACIDULA, POLVERE DI CAPPERI <i>SLOW COOK TOPSIDE VEAL, BALFEGO TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER</i>	
<b>BATTUTO DI MANZO (S, SB)</b>	195
ALLA TARTARA SERVITA AL CARRELLO, FICHI, CIPOLLA IN AGRODOLCE, CAVIALE CALVISIUS <i>BLACK ANGUS TARTARE ON THE TROLLEY, CANDIED FIGS, PICKLED TROPEA ONION, CALVISIUS CAVIAR</i>	
<b>GAMBERO VIOLA (D, S)</b>	210
MARINATO ALL'ACETO DI DATTERI, CETRIOLO ALLA MENTA, LA SUA CHIPS <i>ITALIAN VIOLET PRAWN, MEDJOL DATES VINEGAR, MINT CUCUMBER BRUNOISE, FRIED PRAWN</i>	

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## ZUPPE / SOUP

**MINISTRONE (C, H, VE)** 85

VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO  
*SEASONAL VEGETABLES, BLACK GARLIC, ROSEMARY OIL*

**FREGULA SARDA (G, S)** 135

ZUPPETTA DI VONGOLE E ASTICE, CAVIALE E VERDURE CROCCANTI  
*LOBSTER BISQUE, CLAMS, CAVIAR, VEGETABLES BRUNOISES*

## SAPORI DEL MARE / SEA FLAVORS

**OSTRICHE GILLARDEAU N.2 (S, SP)** 349

6 OSTRICHE ACCOMPAGNATE DA: MELA VERDE E LIMONE, ACETO E SCALOGNO, ERBA CIPOLLINA  
*HALF-DOZEN OYSTERS WITH: GREEN APPLE, LEMON, VINEGAR, SHALLOT AND CHIVES*

**CAVIALE OSCIETRA (D, E, G, S, SP)**

BLINIS E ACCOMPAGNAMENTI	30 GRAM	749
<i>SERVED WITH BLINIS AND CONDIMENTS</i>	50 GRAM	1199

**CAVIALE ROYAL BELUGA (D, E, G, S, 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>SPAGHETTI</b> MONOGRANO FELICETTI (C, G, VE ) ESSENZA DI POMODORO DEL PIENNOLO, BASILICO <i>PIENNOLO CHERRY TOMATO ESSENCE, BASIL</i>	145
<b>TORTELLI PIACENTINI, RICOTTA E SPINACH</b> (D, E, G, V) <b>(MR. ARMANI'S FAVORITE DISH)</b> RAVIOLI RICOTTA E SPINACI, EMULSIONE AL BURRO E SALVIA, CREMA VERDE <i>RICOTTA SPINACH RAVIOLI, BUTTER SAGE EMULSION, GREEN PUREE</i>	155
<b>BOTTONI</b> (C, D, E, G ) RIPIENI DI SPALLA DI AGNELLO, CARCIOFO SPINOSO, FOIE GRAS ALLA TORCIA <i>BRAISED LAMB SHOULDER RAVIOLI, VIOLET ARTICHOKE, SEARED FOIE GRAS</i>	189
<b>LINGUINE</b> MONOGRANO FELICETTI (C, G, S) COTTA IN ESTRAZIONE DI PEPERONE ROSSO, RICCI DI MARE, FOGLIA DI OSTRICA ALLA JULIENNE <i>LINGUINE PASTA WITH SEA URCHIN, BELL PEPPER WATER, OYSTER LEAF CHIFFONADE</i>	195
<b>PASTA FRESCA</b> (D, E, G, S) RAVIOLO VERDE ALLA ZUCCA, ASTICE, FIORI, ZESTE DI LIMONE CANDITO <i>GREEN PUMPKIN RAVIOLI, LOBSTER, EDIBLE FLOWER, BLACK LEMON ZEST</i>	269
<b>RISO IN BIANCO</b> (C, D, V, SP) RISERVA SAN MASSIMO AL PARMIGIANO REGGIANO 36 MESI, ACETO BALSAMICO VECCHIO 25 ANNI <i>36 MONTH PARMIGIANO REGGIANO RISOTTO, 25 YEARS AGED ACETO BALSAMICO</i>	199
<b>RISO E GAMBERI ROSSI</b> (D, S) QUALITA' RISERVA SAN MASSIMO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA <i>RISOTTO RISERVA WITH AROMATIC HERBS, MARINATED SICILIAN RED PRAWNS</i>	215
<b>MELANZANA VIOLA</b> (VE, H) MILLEFOGLIE DI MELANZANA VIOLA, POMODORO E BASILICO, BESCIAMELLA VEGANA <i>PURPLE EGGPLANT MILLEFEULLE, SIGNATURE TOMATO SAUCE, BASIL, VEGAN BECHAMEL</i>	135

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## PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

**TENTACOLO DI POLIPO (D, S, SP)**  215

GRIGLIATO, VARIAZIONE DI PATATE AL NATURALE, POMODORO DATTERINO,  
ESTRATTO DI ERBE VEGETALI

*GRILLED OCTOPUS, POTATO VARIATION, DATTERINO TOMATO, HERBS COULIS*

**TRIGLIA (S, D)** 325

ALLA PLANCHA, FINOCCHIO GLASSATO ALL'ARANCIA, LA SUA CREMA,  
SALSA AL LATTICELLO E CHORIZO

*SEARED RED MULLET, GLAZED ORANGE FENNEL, FISH EMULSION CHORIZO SAUCE*

**SPIGOLA SELVAGGIA (C, S, N)**  379

COTTA SULLA PELLE, BIETOLA, CANNOLICCHI, ELIXIR DI MARE

*LINE CAUGHT SEA BASS, SWISS CHARD, RAZOR CLAMS, OCEAN SAUCE*

**ASTICE BLU (C, D, S)** 650

GRIGLIATO, BABY CAROTE GLASSATE, FINGER LIME, LA SUA PUREA LEGGERMENTE  
PICCANTE , RIDUZIONE DI BISQUE

*BLUE LOBSTER ON THE GRILL, RAINBOW CARROT CAKE, FINGER LIME, CARROT PUREE,  
BISQUE SAUCE*

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## CARNE / MEAT

<b>GUANCIA WAGYU (C, D)</b>	275
BRASATA, ZUCCA IN OLIOCOTTURA AROMATICA , ESSENZA DI ALLORO BRAISED WAGYU CHEEK, PUMPKIN BUTTERNUT ROSE, BAY LEAF ESSENCE	
<b>ANATRA (C, D)</b>	
MATURATA E COTTA ALL'UNILATERALE, RAPA ROSSA, CAVOLO NERO, SALSA ALLE PRUGNE	320
ROASTED DUCK BREAST, BEETROOT, KALE, DUCK PLUM JUS	
<b>SELLA DI AGNELLO (C, D, N)</b>	349
MARINATA AL MIRTO SARDO, TOPINAMBUR, DRAGONCELLO, SALSA ALLA NOCCIOLA MARINATED LAMB SADDLE, JERUSALEM ARTICHOKE, TARRAGON, HAZELNUT LAMB JUS	
<b>MANZO STOCKYARD (C, D, SP)</b>	510
WAGYU M-5 LOIN, TERRINA DI SEDANO RAPA, FAGIOLINI, SALSA ALLE SPUGNOLE WAGYU M-5, CELERIAC TERRINE, KENYA BEANS, MORELS SAUCE	

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