

ARMANI / DELI

AN ENDLESS SLICE OF ITALY

*AED 140 per person, limitless pizza | AED 200 per person, inclusive of two pints of beer

Pizza Margherita (D,G)

Tomato, mozzarella fior di latte, basil

Calabrese (D,G)

Tomato, mozzarella fior di latte, scamorza, beef peperoni

Quattro Formaggi (D,G)

Mozzarella fior di latte, scamorza, gorgonzola and parmesan cheese

Gamberi (D,G,S)

Tomato, mozzarella fior di latte, shrimp, zucchini, chili

Burrata (D,G,N)

Tomato sauce, basil pesto, burrata cheese, pine nuts

Armani (D,G)

Tomato, mozzarella fior di latte, rocket leaves, beef bresaola, stracciatella

Quattro stagioni (D,G)

Tomato, mozzarella fior di latte, artichokes, mushrooms, sun-dried cherry tomatoes, beef prosciutto

Ortolana (D,G)

Tomato, mozzarella fior di latte, zucchini eggplants, bell peppers

Zucca (D,G,N)

Pumpkin puree, Gorgonzola cheese, roasted red onion, toasted walnuts

Nutella (D,G,N)

Nutella, marshmallow, icing sugar

SIDES

Insalata Di Rucola (VG,N,M)

Rocket leaves, toasted walnut, pear, Amalfi lemon dressing

70

Insalata Di Finocchio (D, V, M, SP)

Fennel, balsamic citrus dressing, orange segments, Parmigiano Reggiano, taggiasca olives

70

Panzanella (VG, G, SP)

Tomatoes, cucumber, basil oil, marinated shallots and herbs

70

Truffle French Fries (D, SB)

French fries, truffle oil, Parmigiano Reggiano

35

DESSERTS

Tiramisu (G, D, E)

75

Home made Ice cream (D, E)

25

Contains Nuts (N) Seafood (S) Egg (E) Dairy (D) Gluten (G) Sulphur Dioxide and Sulphites (SP) Vegetarian (V)
Vegan (VG) Celery (C) Mustard (M) Soybean (SB) Sesame seeds (SS) Lupine (L) Raw Food (R)
We should be delighted to assist you with detailed allergen information regarding all dishes and beverages on our menus.
All prices are in AED Dirhams inclusive of 7% Municipality Fees, 10% Service Charge and 5% Value Added Tax.
*Terms and conditions apply.

ARMANI / DELI

BEVERAGES

BY GLASS SELECTION

Champagne
Moët & Chandon, Brut Impérial, Épernay **190**

Sparkling Wine
Jeio, Prosecco Superiore Brut, **75**
Valdobbiadene, Veneto, Italy
Ferrari Brut, Italy **120**

White Wine
Sauvignon Blanc, Attitude, Pascal Jolivet, France **90**
Gavi di Gavi Granée, Batasiolo, Italy **100**
Chablis Les Chanoines, Laroche France **100**

Red Wine
Malbec Q Series, Mendoza, **80**
Zuccardi, Argentina
Castello De Albola, Chianti Classico, **110**
Tuscany, Italy
Pinot Noir, Terlano, Italy **130**

Rosé Wine
Domaine La Rouillere Rose, **75**
Provence, France

Dessert Wine
Palazzina, Moscato Passito, **50**
Piedmont, Italy

APERITIF 30 ML

Aperol **55**
Campari **50**
Martini Bianco **50**
Martini Rosso **50**
Pimm's No. 1 **50**
Fernet Branca **55**

COCKTAILS

Bellini **90**
Prosecco, peach purée

Rossini **90**
Prosecco, strawberry purée

Aperol Spritzer **90**
Aperol, prosecco, soda water

Deli Mojito **90**
Limoncello, rum, lemongrass, soda water

Mojito **75**
White rum, mint leaves, fresh lime, sugar, soda water

Negroni **75**
Gin, Campari, sweet vermouth

Classic Martini **80**
Gin or Vodka, Martini extra dry, olives or lemon twist

Cosmopolitan **80**
Citrus vodka, orange liqueur, cranberry juice, fresh lime

Margarita **95**
Tequila, orange liqueur, fresh lime

1800 Paloma **80**
1800 Silver, Grapefruit, Cherry Liqueur, Pomegranate, Pink Soda

BEER

	Half pint Full pint
Draught	
Peroni	30 50
Birra Moretti	30 55
Bottle	
Birra Moretti	50
Peroni	50