



*Benvenuti a Chic Nonna Dubai,*

*The resemblance of a Classic, but Chic Italian Mansion. A two-story Osteria Gourmet,  
with a sophisticated touch of a late-night Salotto.*

*We are a one-of-a-kind venue where Italian heritage embraces Dubai's cosmopolitan  
essence, delivering the ideal blend of timelessness merged with the authenticity of  
traditional Italian Cuisine.*

*As Nonna would say ... "Our Home is your home"*



## CAVIAR & CRUDO

<b>Beluga</b>	<b>Oscietra</b>
30gr - 1300	30gr - 500
50gr - 2200	50gr - 950

**Antipasto di mare per due**  
Selection of raw seafood for two (SH)(R)  
500

**Oyster guillardeau N 2**  
(SH)  
45 per piece

## ANTIPASTI

**Tartare di tonno**  
Bluefin Tuna, avocado mousse, mango, Oscietra caviar served with rice chips (R)  
120

**Calamaretti grigliati**  
Grill baby squid, bottarga powder, citrus, caviar, green apple (C)(SH)  
135

**Gamberi e burrata**  
Red prawns, burrata cheese, green mayonnaise, almond, red prawn tempura, mango puree. (SH)(D)(R)  
170

**Tartare di manzo con panissa**  
Fried chickpea flour croquettes with beef tartare, green celery mayo, capers, marinated egg yolk, parmesan, truffle (C)(D)  
130

** Parmigiana della nonna**  
Baked eggplant, mozzarella cheese, Parmigiano Reggiano, basil sauce (C)(D)  
85

**Vitello tonnato**  
Veal, tuna sauce, bell pepper, anchovies, capers, quail egg.  
115

** Fiori di zucchine**  
Fried zucchini flower stuffed with mozzarella, ricotta cheese, 36-month Parmigiano Reggiano sauce, confit cherry tomatoes (C)(D)  
120

**Polpo arrostito**  
Pan seared octopus, green beans puree, potato, sweet and sour onion, black olives, octopus croquette. (D)  
125


**Capesante scottate**  
Pan-seared scallops, green pea purée, red radish, Cecina chips, and veal jus (SH).  
135

**Carpaccio di fassona**  
Beef, celery, Parmigiano Reggiano, wild arugula coulis, artichoke dressing, seasonal truffle, pillow puff (D)(C)(R)(G)  
145

**Insalata “chic nonna” **  
Mix leaves, beetroot, orange, pumpkin seeds, figs, balsamic dressing (N)  
65




**Insalata finocchi e arance**  
House salad, fennel, orange segments, spinach, walnuts, pomegranate, goat cheese (D)  
75

**Insalata di carciofi **  
Artichokes, Parmigiano Reggiano, green celery, baby spinach, and gorgonzola dressing (C)(D)  
85

**“La Burrata” **  
Organically grown tomatoes, basil oil, burrata cheese (D)  
110

**Mozzarella di bufala 300 gr “Per due” **  
Datterino tomato, wild arugula, 25 years old balsamic vinegar, extra-virgin olive oil “for two” (D)  
160

## PIZZETTE GOURMET

- Pizzetta e panzerotto** - Selection of small fried pizza (G)(D) – 50 
- Focaccia di recco** - Filled with Stracchino cheese (G)(D) – 95 
- Margherita** - Tomato, fior di latte and basil (G)(D) – 95 
- Amalfi** - Buffalo mozzarella, green peas, anchovies, Amalfi lemon (G)(D) – 140
- Tartufo nero** - Black truffle, rocket, buffalo mozzarella (G)(D) – 150

(G) Contains Gluten, (N) Nuts, (D) Dairy,  
(SH) Shellfish, (S) Sesame, (A) Alcohol, (C) Celery, (R) Raw

 Vegan  Vegetarian



## PASTA E RISOTTI

**Gnocchi ripieni**  
Red prawns and stracchino cheese stuffed gnocchi, lemon zucchini sauce (SH)(G)(D)  
140

**Cavatelli cacio & pepe**  
Fresh Cavatelli pasta, pecorino cheese, crispy capsicum (G)(D)  
125

**Calamarata 2.0**  
Calamarata pasta, mixed seafood, Amalfi lemon, plankton marine (C)(D)(SH)  
160

**Spaghetti vongole e telline**  
Clams, sundried tomatoes and crunchy bread (G)(SH)  
175

**Add bottarga 25**

**Risotto scampi & squid ink**  
Riserva San Massimo rice, langoustine, black INK, saffron bisque, citrus (D)(SH)(R)  
195

## CARNE, POLLAME E PESCE

**Filetto di branzino**  
Pan seared sea bass, green bean puree, black olives, capers, lettuce salad, lemon dressing. (D)  
185

**Merluzzo e cannellini**  
Baked Chilean Seabass, Cannellini white beans purée, salsa mediterranea (SH)  
195

**Sogliola alla mugnaia**  
Whole dover sole, with lemon, caper, butter sauce (D)(G)  
350

## DA CONDIVIDERE

**Cotoletta alla Milanese**  
Breaded veal, Datterino tomatoes, rocket leaves and lemon (G)(D)  
345

**La lasagna della nonna**  
Traditional Lasagna with Bolognese sauce (G)(D)  
245


**Branzino al sale**  
Salt crusted 1kg sea bass fish, salsa mediterranea and roasted potatoes  
550


**“La Fiorentina”**  
1.3kg beef t-bone steak served with spinach and baked potatoes  
750

**Pici alla bolognese**  
Homemade Pici pasta, Bolognese sauce, beef jus, Parmigiano Reggiano (G)(D)  
135

**Ravioli del plin**  
Duck ragout stuffed ravioli, Parmigiano fondue and veal jus (G)(D)  
140

**Risotto porcini & noccioia**  
Porcini mushroom risotto, beef tartare, hazelnut, herbs, black truffle. (D)(N)(R)  
160

**Cappelletti ai tre pomodori **  
Pappa al pomodoro stuffed ravioli, three varieties of tomato, burrata sauce, pesto powder. (C)(D)  
120

**Bavette Nerano **  
Linguine, zucchini, basil, Aged parmesan cheese (G)(D)  
140

**Variazione di galletto**  
Corn fed chicken variation, parsnip, vegetable terrine and veal jus (G)  
160

**Petto d' anatra**  
Slow cooked duck breast, roasted carrots, apricot, fried polenta, carrot puree. (D)  
175

**Carré d' agnello**  
Lamb chops, sweet potato purée, beetroot ravioli, white radish lamb jus (D)  
180

**Filetto di wagyu 6/7**  
Beef tenderloin Rossini style, foie gras, spinach, potato mille-feuille (D)  
400


## CONTORNI

**Pure'di patate **  
Mashed baked potato (D)  
45

**Spinaci burro e parmigiano **  
Butter and Parmigiano Reggiano spinach (D)  
45

**Asparagi **  
Josper grilled asparagus (S)  
45

**Broccolini **  
Chili and garlic broccoli  
45

**Crispy potato goufrette **  
Black truffle mayonnaise (G)  
45

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Prices are subject to 7% Municipality fee and 5% VAT



CHIC NONNA

OSTERIA GOURMET