

IL MOTTO

— ITALIAN DELI —

PANINI

AVAILABLE ALL DAY

IL MOTTO G,D, 	79
Parma ham, buffalo mozzarella, wild mushrooms, rocket and truffle cream	
MORTADELLA & STRACCHINO G,D, 	65
Mortadella, stracchino cheese, truffle cream, songino lettuce and pistachio	
BRESAOLA G,D	75
Bresaola, parmesan cream, artichoke, rocket and sundried tomato	
PORCHETTA G,D, 	65
Porchetta, parmesan cream, friarielli, rocket leaves	
SALAMI & TRUFFLE HONEY G,D, 	69
Finocchiona salami, gorgonzola cheese, fresh pears, truffle honey, songino lettuce	
VEAL HAM & FIG G,D	69
Veal ham, burrata, fresh figs, rocket and aged balsamic	
VEGETERIAN G,D,V	65
Burrata, friarielli, sundried tomato, artichoke, baby spinach	
BUILD YOUR OWN PANINO	90

CHEF'S BOARDS

(With Antipasti & Focaccia)

COLD CUTS BOARD HALAL	99
CHEESE BOARD D	130
PORK COLD CUTS BOARD N,P	140
CHEESE & SALUMI BOARD P	160

SALAD

FROM 12 PM TO 10PM

CAESAR SALAD (G,D,S)	65
Baby gem, anchovies, capers, crouton, parmesan cheese, smoked beef bacon	
• Caesar salad with Prawns	90
• Caesar salad with Avocado	80
• Caesar salad with Chicken	75
BRESAOLA CARPACCIO D,TN	65
Rocket, fresh lemon, parmesan, wild mushroom and almond	
BUFFALO MOZZARELLA D,V	59
Heirloom tomatoes, fresh buffalo mozzarella, basil	

All the prices are in aed, inclusive of 7% municipality fee. 10% service charge & 5% vat where applicable.

G - Gluten | D - Dairy | P - Peanuts | TN - Tree Nuts | SOY - Soybean
SS - Sesame | E - Egg | C - Celery | L - Lupin | F - Fish | CR - Crustaceans
MO - Mollusks | MUS - Mustard | SUL - Sulphites | V - Vegetarian
VG - Vegan | R - Raw |  - Pork

(For additional dietary requirements, please reach out to our team)

PIZZAS WITH PORK

FROM 12 PM TO 10PM

MARGHERITA & PARMA HAM G,D,V, 	99
Tomato sauce, mozzarella, basil, pecorino, olive oil, parma ham	
MORTADELLA & BURRATA G,D, 	105
Mozzarella cheese, thyme, rocket leaves, parmesan cheese, burrata, semi dried datterino tomatoes, olive oil, mortadella	

CLASSIC PIZZAS

FROM 12 PM TO 10PM

MARGHERITA G,D,V	79
Tomato sauce, mozzarella, basil, pecorino, olive oil	
DIAVOLA G,D	109
Spicy italian salami, tomato sauce, oregano, chili flakes, basil, mozzarella, pecorino, olive oil	
FIVE CHEESE G,D,V	95
Mozzarella, mild gorgonzola, scamorza, provolone, ricotta, basil, olive oil	
CHICKEN & PESTO G,D,TN	99
Rosemary marinated chicken breast, artichoke, bell peppers, red onion, mozzarella, basil, olive oil, pesto sauce	

PASTA

FROM 12 PM TO 10PM

FUSILLI WITH PESTO SAUCE G,D,TN	85
Homemade pesto sauce, pine nuts, semi dried datterino tomatoes, parmesan cheese, ricotta cheese, fresh basil, olive oil	
RAVIOLI RICOTTA & SPINACH WITH BURRATA G,D,V	95
Fresh datterino tomato sauce, burrata cheese, basil	

TUSCAN CHICKEN PENNE G,D	89
Semi dried tomatoes, cream, spinach, chicken, basil, parmesan cheese, olive oil	

MAIN COURSE

FROM 12 PM TO 10PM

ROASTED CHICKEN D	129
Roasted corn fed chicken, cauliflower rice, semi dry tomato, green peas, broccolini, lemon	
BEEF RIB EYE G,D	249
Black angus rib eye steak, green beans, baby potatoes, demi-glaze sauce	
PAN SEARED SEABASS D,F	139
Seabass fillet, rich tomato sauce with capers, olives, broccolini, cherry tomatoes, red onion, garlic, parsley, basil, lemon	

DRINKS MENU

RED WINE

ANAKENA BIRDMAN, MERLOT, VALLE CENTRAL, CHILE	50	225
TERRE ALLEGRE {SANGIOVESE, PUGLIA, IGT}	55	250
CONTE BUNEIS {BARBERA, BARBERA D'ASTI}		220
BACCOLO APASSIMENTO {MERLOT, CORVINA, VENETO}		230
APULO MASSERIA ALTEMURA {PRIMITIVO, SALENTO}		260
RUFFINO {SANGIOVESE, CHIANTI}	60	290
MONTEJ ROSSO, VILLA SPARINA {MONFERRATO, BARBERA}		340
ROCCA DELLA MACIE FAMIGLIA ZINGARELLI {SANGIOVESE, TOSCANA}		490

WHITE WINE

HARDY'S, THE RIDDLE, SAUVIGNON BLANC, SOUTH AUSTRALIA	50	225
TERRE ALLEGRE {TREBBIANO, PUGLIA}	55	250
DA LUCA {PINOT GRIGIO, SICILIA}	60	280
ORVIETO CLASSICO, ROCCA DELLA MACIE {SANGIOVESE, UMBRIA}		320
VILLA BIANCHI, UMANI RONCHIE {VERDICCHIO DEI CASTELLI DI JESI}		350
SAUVIGNON BORGO TESIS, FANTINEL {SAUVIGNON BLANC, FRIULI GRAVE}		420
LA SCOLCA, IL VALENTINO {GAVI DI GAVI, PIEMONTE}		420

ROSE WINE

PINK AS FLAMINGOS' ADRIA VINI {PINOT GRIGIO, PIEMONTE}	60	280
SYROSA ROCCA DI MONTEMASSI {SYRAH, MAREMMA TOSCANA}		290

DRAUGHT WINE

	150 ML	600 ML	1 LTR
TREBBIANO	40	145	190
SANGIOVESE	40	145	190

PROSECCO (SPARKLING WINE)

DA LUCA, PROSECCO BRUT {VENETO DOC}	60	280
ZONIN ROSE, {GLERA PINOT NOIR, VENETO}		300
ALBERTO NANI {GLERA ORGANIC, VENETO}		380

DRAUGHT BEER

BIRRA MORETTI	52
BIRRA MORETTI {HALF-PINT}	34

BOTTLED BEER

BIRRA MORETTI	45
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COCKTAIL

APEROL SPRITZ	55
MIMOSA	50

NON ALCOHOLIC BEVERAGE

COFFEE

ESPRESSO	20
DOUBLE ESPRESSO	22
MACCHIATO	22
CAFÉ AMERICANO	24
CAPPUCCINO	26
CAFÉ LATTE	26
SPANISH LATTE	28
ICED AMERICANO	24
ICED LATTE	24
FLAT WHITE	25

NON-COFFEE

MATCHA LATTE	30
MILK	15
HOT CHOCOLATE	26
MOCHA FRAPPE	26

TEA

ENGLISH BREAKFAST TEA	18
EARL GREY TEA	18
GREEN TEA	18
PEPPERMINT TEA	18
CHAMOMILE TEA	18

SOFT DRINKS

PEPSI	22
DIET PEPSI	22
7 UP	22
SAN PELLEGRINO LIMONATA	22
SAN PELLEGRINO ARANCIATA	25

COLD DRINKS

FRAPPE	29
SMOOTHIE	45
FRESH ORANGE JUICE	25