

STARTERS

MUSHROOM SOUP (G,D,V)..... 49

Seasonal mushrooms, cream, basil oil, sourdough bread

BRUSCHETTA (G,D,V,TN) 45

Toasted sourdough bread, tomatoes, parmesan cheese, pesto sauce

LENTIL SALAD & GREENS (VE,N)..... 59

Bell peppers, lentil, endive, lolo rosso, baby gem, rocket, red onion, heirloom tomatoes, balsamic, olive oil, almond

CAESAR SALAD (G,D,S) 65

Baby gem, anchovies, capers, crouton, parmesan cheese, smoked beef bacon

• Caesar salad with Prawns 85

• Caesar salad with Avocado 70

• Caesar salad with Chicken.....75

POTATO CROCCHETTA (G,D,V,E) 65

Idaho potato, provolone cheese, basil, parmesan cheese, mushroom sauce

FRIED CALAMARI & PRAWNS (G,D,E,CR,MO) .. 85

Baby calamari, prawns, basil and lemon mayonnaise

BURRATA (D,G,V) 85

Semi dried datterino tomatoes, sourdough bread, basil leaves, balsamic

MEATBALLS (G,D,E) 85

Veal meatballs, fresh tomato sauce, parmesan and pecorino cheese

SIDE DISHES

HEIRLOOM TOMATO & ONION SALAD 39

ROASTED POTATO 39

GLAZED SEASONAL VEGETABLES 39

GARLIC FOCACCIA49

SKIN ON FRIES 39

ADD ONS
veggie 10
cheese 15
Meat 20

IL MOTTO

PIZZERIA

PIZZAS

MARGHERITA (G,D,V) 69

Tomato sauce, mozzarella, basil, pecorino, olive oil

CAPRICCIOSA (G,D) 89

Tomato sauce, basil, veal ham, brown mushroom, artichoke, black olives, mozzarella, pecorino, olive oil

DIAVOLA (G,D) 99

Spicy italian salami, tomato sauce, oregano, chili flakes, basil, mozzarella, pecorino, olive oil

ITALIAN FIESTA (G,D) 99

Tomato sauce, mozzarella, spicy italian salami, beef sausages, roasted bell peppers, red onion, basil, pecorino, olive oil

VEGGIE (G,D,V) 79

Tomato sauce, basil, artichoke, black olives, onion, capsicum, broccolini, garlic, mozzarella, pecorino, olive oil

MARINARA & BURRATA 79

Tomato sauce, garlic, basil, oregano, burrata, olive oil

MUSHROOM & SAUSAGE (G,D)..... 87

Brown mushroom, thyme, mozzarella, beef sausage, garlic, basil, pecorino, olive oil

FIVE CHEESE (G,D,V) 89

Mozzarella, mild gorgonzola, scamorza, provolone, ricotta, basil, olive oil

RIBS & PORCINI (G,D)..... 99

Slow cooked beef ribs, porcini mushroom, mozzarella, garlic, scamorza, caramelized onion, basil, pecorino

BRESAOLA & BURRATA (G,D)..... 105

Mozzarella cheese, thyme, rocket leaves, burrata, semi dried datterino tomatoes, parmesan, olive oil

TRUFFLE (G,D) 129

Truffle cream, mozzarella cheese, seasonal mushrooms, fresh truffle mushroom, basil, olive oil, pecorino cheese

CHICKEN (G,D)..... 89

Rosemary marinated chicken breast, artichoke, bell peppers, red onion, mozzarella, basil, olive oil

PASTAS

SEAFOOD LINGUINE (G,CR,MO,C)..... 109

Prawn, mussels, clams, baby calamari, datterino tomatoes, lobster bisque, basil, lemon

RIGATONI AMATRICIANA spicy(G,D) 89

Smoked beef speck, fresh tomato sauce, chili flakes, datterino tomatoes, pecorino cheese, basil, olive oil

SPAGHETTI WITH MEATBALL (G,D,E)..... 99

Veal meatball, fresh tomato sauce, parmesan cheese, basil, olive oil

FUSILLI WITH PESTO SAUCE (G,D,TN) ... 79

Homemade pesto sauce, pine nuts, parmesan cheese, semi dried datterino tomatoes, ricotta cheese, fresh basil, olive oil

RAVIOLI RICOTTA & SPINACH WITH BURRATA (G,D,V) 89

Fresh datterino tomato sauce, burrata cheese, basil

SPAGHETTI WITH FRESH TOMATO SAUCE (G,D,V,E) 69

Homemade tomato sauce, datterino tomatoes, garlic, basil, olive oil

TUSCAN CHICKEN PENNE (G,D) 79

Semi dried tomatoes, cream, spinach, chicken, Basil, parmesan cheese, olive oil

MAIN COURSES

ROASTED CHICKEN (D) 119

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-glace sauce

PAN SEARED SEABASS (D,F) 129

Seabass fillet, rich tomato sauce with capers, olives, garlic, Cherry tomatoes, broccolini, red onion, Parsley, basil, lemon

DESSERT

TIRAMISU (G,D,E,TN) 59

Espresso, mascarpone, lady fingers

CANNOLI SICILIANI (G,D,TN,E)29

Sweet ricotta cheese, dark chocolate, toasted almond, pistachio

AMALFI LEMON TART (E,G,V) 49

Amalfi lemon custard cream, tart shell, mascarpone cream, lemon skin jam, raspberry, lemon balm leaves

FRUIT PLATTER (VE)..... 45

Seasonal fruits, lemon sorbet, mint leaves, berries

SELECTION OF GELATO & SORBET..... 45

Lemon / Raspberry
Vanilla / Caramelised fig
Double chocolate / Pistachio

DRINKS

COCKTAILS

Aperol Spritz.....55

Negroni55

Mojito55

BEER

Stella Artois 49

Birra Morreti52

Peroni55

RED WINE

Terre Allegre, Sangiovese, Puglia, Igt.....250/ 55

Baccolo Apassimento, Merlot, Corvina, Veneto250

Apulo Masseria Altemura, Primitivo, Salento.....260

Ruffino, Sangiovese, Chianti290/ 60

Montej Rosso, Villa Sparina, Monferrato, Barbera340

WHITE WINE

Terre Allegre, Trebbiano, Puglia250/ 55

Da Luca, Pinot Grigio, Sicilia.....280/ 60

Orvieto Classico, Rocca Della Macie Sangiovese, Umbria.....320

Villa Bianchi, Umani Ronchie, Verdicchio Dei Castelli Di Jesi350

La Scolca, Il Valentino, Gavi Di Gavi, Piemonte.....420

ROSE WINE

Pink A.F. (As Flamingos), Pinot Grigio, Piemonte....280/ 60

Syrosa Rocca Di Montemassi, Syrah, Maremma Toscana290

PROSECCO

Da Luca, Prosecco Brut (Veneto Doc).....280/ 60

Alberto Nani (Glera Organic, Veneto).....380

NON ALCOHOLIC

Water29

Soft Drinks25

Juices.....22

Coffee/Tea25

Mocktail.....40

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