

IL MOTTO

PIZZERIA

STARTERS

FARMER'S SOUP (G,D,C)**59**
Chickpea, green lentil, beans, faro, celery, carrot, porcini mushroom, brown mushroom, spinach, beef brisket, lemon

MUSHROOM SOUP (G,D,V)..... **50**
Seasonal mushrooms, cream, basil oil, sourdough bread

★ **BRUSCHETTA** (G,D,V)**49**
Toasted sourdough bread, tomatoes, parmesan cheese, pesto sauce

♥ **LENTIL SALAD WITH GARDEN 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

• **Add Prawns** **25**
• **Add Avocado****15**
• **Add Chicken**..... **10**

POTATO CROQUETTES (G,D,V,E)..... **69**
Idaho potato, provolone cheese, basil, parmesan cheese, mushroom sauce

TOMATO & MOZZARELLA ARANCINI (G,D,V,E) **65**
Arborio rice, mozzarella cheese, parmesan cream, basil oil, tomato sauce

🌶️ **POLENTA & NDUJA CROQUETTES** (G,D,E,F) **75**
Polenta cake, beef nduja and spicy salami, mozzarella cheese, paprika aioli, slow cooked beef tartare, rocket leaves

FRIED CALAMARI & PRAWNS (G,D,E,CR,MO) ..**89**
Baby calamari, prawns, lemon aioli

♥ **BURRATA** (D,G,V)**89**
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** **30**
ROASTED POTATO **30**

♥ **GLAZED SEASONAL VEGETABLES** **30**

GARLIC FOCACCIA **39**

SKIN ON FRIES **30**

PIZZAS

MARGHERITA (G,D,V) **79**
Tomato sauce, mozzarella, basil, pecorino, olive oil

CAPRICCIOSA (G,D) **95**
Tomato sauce, basil, veal ham, brown mushroom, artichoke, black olives, mozzarella, pecorino, olive oil

🌶️ ★ **DIAVOLA** (G,D) **109**
Spicy italian salami, tomato sauce, oregano, chili flakes, basil, mozzarella, pecorino, olive oil

ITALIAN FIESTA (G,D) **105**
Tomato sauce, mozzarella, spicy italian salami, beef sausages, roasted bell peppers, red onion, basil, pecorino, olive oil

VEGGIE (G,D,V)..... **85**
Tomato sauce, basil, artichoke, black olives, onion, capsicum, broccolini, garlic, mozzarella, pecorino, olive oil

MARINARA & BURRATA **89**
Tomato sauce, garlic, basil, oregano, burrata, olive oil

MUSHROOM & SAUSAGE (G,D)..... **95**
Brown mushroom, thyme, mozzarella, beef sausage, garlic, basil, pecorino, olive oil

FIVE CHEESE (G,D,V) **95**
Mozzarella, mild gorgonzola, scamorza, provolone, ricotta, basil, olive oil

BRESAOLA & BURRATA (G,D)..... **109**
Mozzarella cheese, thyme, rocket leaves, burrata, semi dried datterino tomatoes, parmesan cheese, olive oil

★ **SMOKED SALMON PIZZA** (D,G,F).....**115**
Ricotta cheese, capers, red onion, mozzarella cheese, basil, dill leaves, lemon

TRUFFLE (G,D,V)**139**
Truffle cream, mozzarella cheese, seasonal mushrooms, fresh truffle mushroom, basil, olive oil, pecorino cheese

CHICKEN & PESTO (G,D,TN) **99**
Rosemary marinated chicken breast, artichoke, bell peppers, red onion, mozzarella, basil, olive oil, pesto sauce

★ **TIRAMISU** (G,D,E,TN) **59**
Espresso, mascarpone, lady fingers

CANNOLI SICILIANI (G,D,TN,E)**39**
Sweet ricotta cheese, dark chocolate, toasted almond, pistachio

PANNA COTTA (D)**50**
Vanilla beans, cream, balsamic pearls, strawberry

FRUIT PLATTER (VE)..... **49**
Seasonal fruits, lemon sorbet, mint leaves, berries

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)

★ IL Motto Favourite ♥ Healthy 🌶️ Spicy



PASTAS & RISOTTOS

MUSHROOM RISOTTO (G,D,V,C) **85**
Arborio rice, seasonal mushrooms, truffle cream, parmesan and pecorino cheese, basil

Add Fresh Truffle **25**

★ **SEAFOOD RISOTTO** (G,D,C,CR,F,MO.)**135**
Arborio rice, prawns, squid, clams, mussels, seabass, scallop, tomato sauce, basil, parsley, lemon

TAGLIATELLE AL RAGU (G,D,C)..... **99**
Slow cooked beef brisket, onion, celery, garlic, basil, fresh datterino tomato, parmesan & pecorino cheese

SEAFOOD LINGUINE (G,CR,MO,C,F) **125**
Prawn, mussels, clams, baby calamari, datterino tomatoes, lobster bisque, basil, lemon

★ **SPAGHETTI MEATBALL** (G,D,E) **99**
Veal meatball, fresh tomato sauce, parmesan cheese, basil, olive oil

FUSILLI WITH PESTO SAUCE (G,D,TN).... **85**
Homemade pesto sauce, semi dried datterino tomatoes, pine nuts, parmesan cheese, ricotta cheese, fresh basil, olive oil

RAVIOLI RICOTTA AND SPINACH WITH BURRATA (G,D,V) **95**
Fresh datterino tomato sauce, burrata cheese, basil

SPAGHETTI WITH FRESH TOMATO SAUCE (G,D,V,E)..... **79**
Homemade tomato sauce, datterino tomatoes, garlic, basil, olive oil

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

MAIN COURSES

♥ **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-glace sauce

♥ **PAN SEARED SEABASS** (D,F)**139**
Rich tomato sauce with capers, olives, cherry tomatoes, broccolini, red onion, garlic, parsley, basil, lemon,

DRINKS

SIGNATURE COCKTAILS

White Negroni 60
St-Germain, Gin, Vermouth Bianco

Aqua di Napoli 60
Gin, Sparkling Wine, Yuzu, Orange Juice

IL Motto Spritz 60
Aperol, Tequila, Basil, Pineapple Juice

Luce di Sera 60
Vodka, Campari, Rosemary Syrup, Orange Juice

Amaro Sour 60
Amaro Montenegro, Lemon Juice, Sugar Syrup

0.0% COCKTAILS

IL Motto Sour 45
Lyre's American Malt, Lemon Juice, Sugar Syrup and Herbal-Tea Infusion with Oregano

The Lavanda Spritz 45
Lavender Syrup, Lemon Juice and Lyre's Classico

Golden Bean Martini 45
Lyre's Coffee Original, Espresso and Salted Caramel Syrup

BEER

Birra Morreti 55

Heineken 55

Heineken 0.0..... 38

RED WINE

Lupi Reali, Montepulciano d'Abruzzo DOC, Organic, Italy..... 50 220

Anakena Birdman, Merlot, Valle Central, Chile..... 50 225

Masseria Altemura Sasseo Primitivo, Salento IGT..... 55 270

Planeta La Segreta Rosso, Nero d'Avola, Sicily, Italy.. 360

Oyster Bay, Pinot Noir, Marlborough, New Zealand... 390

Rocca delle Macie - Chianti Classico DOCG, Sangiovese, Tuscany, Italy 490

WHITE WINE

Hardy's, The Riddle, Sauvignon Blanc, South Australia..... 50 225

Pian di Remole Bianco, Frescobaldi, Vermentino and Trebbiano, Tuscany, Italy 55 270

Villa Bianchi, Umani Ronchie, Verdicchio Dei Castelli Di Jesi 350

Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand..... 390

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

ROSE WINE

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

Syrosa Rocca Di Montemassi, Syrah, Maremma Toscana..... 290

M de Minuty Rosé, Château Minuty, Côtes de Provence, France 475

SPARKLING

Da Luca Prosecco, Glera, Veneto, Italy..... 60 280

Alberto Nani Prosecco Extra Dry, Glera, Organic, Veneto, Italy 380

Col de'Salici, Prosecco Superiore, Veneto, Italy..... 495

Laurent-Perrier La Cuvée, Champagne, France..... 1050

NON ALCOHOLIC

Water 29

Soft Drinks..... 25

Juices..... 22

Coffee/Tea 25