Italian cuisine has always been about more than what's presented on the plate. It is about gathering, sharing and enjoying the moment, deeply rooted in our culture as *La Convivialità.*

Our extraordinary chefs Luigi Stinga and Alessandro Mirabelli have brought you a contemporary perspective to this tradition, with dishes designed to be enjoyed together.

Benvenuti a Rocambolesco,

ROCAMBOLESCO

ANTIPASTI / STARTERS

Panzanella *(v) (sl)* *49*
Tuscan crouton salad, Datterino
tomato essence, fennel

Rocambolesco Parmigiana *(d) (sl) (v)* *75*
Baked eggplant parmigiana, scamorza fondue

Italian Garden *(m) (sl) (v)* *49*
Baby gem, yellow friseè, tomato, green leaf salad

Peperone e Mandorla *(v) (sl) (n)* *55*
Bell peppers in multiple consistencies,
almond, bergamot gel

Beetroot and Caprino *(d) (sl) (v) (g)* *59*
Marinated beetroot, orange, caprino cheese,
puffed quinoa



Burrata *(d) (sl) (v)* *79*
Puglia's burrata, tomato, pickled onion

Vitello Tonnato *(g) (e) (sl) (f) (c)* *75*
Slow-cooked veal, tuna sauce, capers,
green sauce, veal jus

Yellowtail Crudo *(f) (sl) (g) (m) (sy)* *95*
Mirin dressing, tarragon oil, pickled onion,
herb breadcrumbs

Beef Tartare *(e) (sl) (m) (n)* *95*
Fassona beef tartare, classic condiments, hazelnuts

Prawn Carpaccio *(s) (sl)* *125*
Sicilian Mazara red prawns, pineapple,
hint of vanilla, fermented chilli

NEAPOLITAN PIZZA

La Regina *(g) (d) (v) (sl)* *65*
Tomato sauce, mozzarella, basil

Il Sud *(g) (d) (sl)* *80*
Tomato sauce, mozzarella, nduja, burrata

QuattroperQuattro *(g) (d) (n) (sl) (v)* *95*
Mascarpone cheese, mozzarella, gorgonzola,
scamorza, black truffle, dark grape gel

C'era Una Volta *(d) (g) (n)(sl) (v)* *75*
Beetroot pickle purée, gorgonzola,
almond, rocket salad

Ripiena *(g) (d) (sl)* *85*
Mozzarella, Roccaverano goat's cheese,
turkey ham



HOMEMADE PASTA

Spaghetti *(g) (e) (v) (d) (n)* *65*
Piennolo's tomato sauce, tomato
pearl, basil

Tagliolini *(f) (s) (sl) (g) (e) (d)* *119*
Seaweed, Veraci clams, lemon

Fusillone *(g) (d) (e) (s)* *165*
Lobster bisque, lobster, basil sauce,
datterino tomato

Ravioli del Plin *(g) (d) (e) (sl) (v)* *99*
Stuffed with potato, scamorza sauce, friarielli

Risotto *(d) (n) (c) (sl) (g)* *95*
Morels mushroom, bone marrow sauce,
charcoal

Gnocco *(g) (d) (e) (sl)* *99*
Gnocchi, white veal ragu, rosemary powder

All prices are in AED
(g) gluten (d) dairy (n) nuts (e) egg (sl) sulphite (f) fish (s) shellfish (tn) tree nuts (v) vegetarian (l) lupin (c) celery (sy) soya (m) mustard (ss) sesame

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

ROCAMBOLESCO

SECONDI / MAIN COURSES

Veal Milanese *(g) (d) (e) (sl)* *195*
Rocket leaves, tomato confit, shaved parmesan

Sea bass *(f) (sl)* *155*
Datterino tomato essence, roasted vegetable

Baby Chicken *(g) (sl) (c)* *125*
Crush topinambur, Taggiasca olive,
chicken jus

Wagyu Ribeye *(g) (d) (sl) (c)* *250*
Carrot sauce, kale, bone marrow butter

Veraci clams *(f) (sl) (g)* *185*
"Old but gold" Souté with garlic, parsley,
chilli, marinara bite

SHARING IS CARING (Good for two)

Meatballs *(sl) (g) (d) (e)* *190*
-HERITAGE- Tomato sauce, Pecorino cheese
fondue, charcoal

Pasta Mista *(g) (d) (v) (sl)* *180*
Norma style, eggplant, tomato sauce, salty ricotta

Whole Seabass *(sl) (f)* *490*
Salt baked, salad



CONTORNI / SIDE DISHES

Rocket salad *(sl) (v) (m)* *40*
Rocket salad, cherry tomatoes

Leeks and Truffle *(sl) (v)* *45*
Roasted leek, truffle vinaigrette dressing

Caponata *(n) (sl) (v)* *45*
Sautéed eggplant, zucchini, onion, tomato,
pine nuts, basil

Truffle
Available upon request at an additional charge.



DESSERT TROLLEY

Babà *(g) (d) (e) (n) (sl)* *59*
Neapolitan sponge cake, Chantilly cream,
Amarena cherry

Tiramisu *(g) (d) (e) (n)* *59*

Cake of the Day *(g) (d) (e) (n)* *59*

Gelato of the Day *(g) (d) (v) (e)* *35*

All prices are in AED
(g) gluten (d) dairy (n) nuts (e) egg (sl) sulphite (f) fish (s) shellfish (tn) tree nuts (v) vegetarian (l) lupin (c) celery (sy) soya (m) mustard (ss) sesame

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

ROCAMBOLESCO

TARTUFO BIANCO

Worth digging into.

AED 75 per gram of white truffle
Each dish includes 2 g of white truffle, except the ice cream.

ANTIPASTI

Battuta Di Manzo (D) (SL) · 250
Beef fassona tartare, shaved parmesan

PRIMI

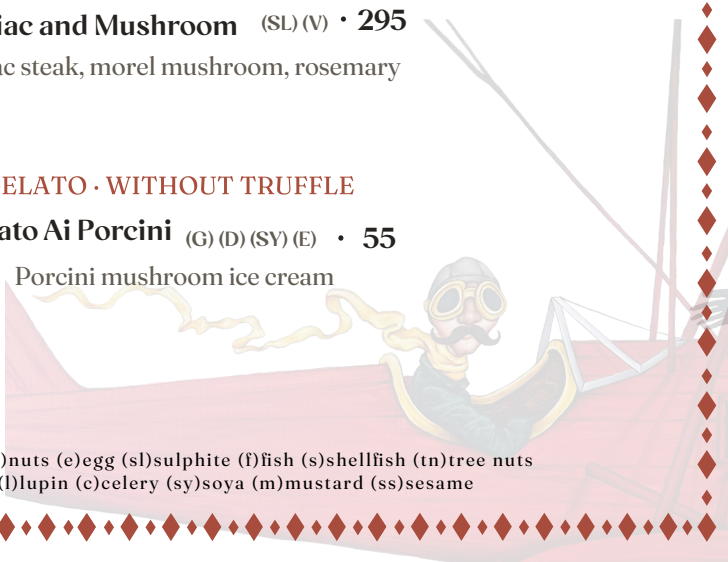
Tagliolino, Fonduta Al Parmigiano, Rosso D'Uovo (G) (D) (E) (V) · 250
Tagliolino, parmesan fondue, egg yolk

SECONDI

Celeriac and Mushroom (SL) (V) · 295
Celeriac steak, morel mushroom, rosemary

GELATO · WITHOUT TRUFFLE

Gelato Ai Porcini (G) (D) (SY) (E) · 55
Porcini mushroom ice cream



(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

ROCAMBOLESCO

VEGAN MENU

STARTERS

Panzanella (V) (SL) Vegan • 50
Tuscany crouton salad, datterino essence, fennel

Peperone E Mandorla (V) (SL) (N) Vegan • 55
Bell peppers in multiple consistencies, almond, bergamot gel

Italian Garden (M) (SL) (V) Vegan • 49
Baby gem, yellow frisée, tomato, green leaf salad

Burrata (D) (SL) (V) • 85
Puglia's burrata, tomato, pickled onion

Beetroot and Caprino (SL) (D) (V) (G) • 59
Marinated beetroot, orange, caprino cheese, puffed quinoa

Parmigiana (D) (SL) (V) • 85
Baked eggplant parmigiana, scamorza fondue

MAINS

Pasta Mista (G) (E) (V) (D) (N) Vegan • 80
Assorted pasta, Piennolo's tomato sauce, tomato pearl, basil

Ravioli Del Plin (G) (D) (E) (SL) (V) • 120
Stuffed with potato, scamorza, sauce, friarielli

Risotto (D) (N) (SL) (G) (C) • 110
Morels mushroom, charcoal

Peperone Ripieno (G) (D) Vegan • 90
Stuffed pepper, almond sauce, tarragon oil

(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

È ORA DI PRANZO, BUTTA LA PASTA!

AED 85

STARTER

BATTUTA DI MANZO (d)(sl)

Beef tartare, rocket, parmesan, tomato

MOZZARELLA CAPRESE (d)(v)

(Additional Ham +20 DHS)

Mozzarella, local tomato

INSALATA DI MAIS (m)(sl)(v)

Corn salad, lemon and honey dressing, spring onion, pomegranate

MAINS

LA REGINA (g)(d)(sl)

(Additional Shrimps +35 DHS)

Margherita pizza

RAVIOLI, BURRO, PARMIGIANO E SALVIA (g)(d)(e)(n)(sl)

Ravioli stuffed with ricotta and spinach, butter parmesan and sage

POLLON (sl)(m)

Chicken breast, candy lemon and honey marination

CARTOCCIO BARRAMUNDI (sl)

Barramundi fillet baked in paper papilloin

OR

PIZZA OF THE DAY

+ GREEN SALAD

AED 60

(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

È ORA DI PRANZO, BUTTA LA PASTA!

AED 85

STARTER

PANZANELLA (g)(v)(sl)

Tuscan bread, vegetable salad

MOZZARELLA (d)(v)(sl)

Mozzarella, local tomato

INSALATA DI RAPEROSSE (sl)(v)(d)

Beetroot salad, orange and white balsamic marination

MAINS

LA REGINA (g)(d)(sl)(v)

(Additional Ham +20 DHS)

Pizza margherita, mozzarella, tomato sauce

GARGANELLO ARRABBIATA (g)(d)(e)(sl)

(Additional Shrimps +35 DHS)

Garganello pasta, spicy tomato sauce, basil

POLLON (sl)

Chicken breast, candy lemon and honey marination, salad

BARRAMUNDI (d)(sl)

Barramundi fillet, pizza's sauce, olive crumble

OR

PIZZA OF THE DAY

+ GREEN SALAD

AED 60

(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

È ORA DI PRANZO, BUTTA LA PASTA!

AED 85

STARTER

MANTECATO DI BACCALA (d)(sl)

Wrapped cod, grilled red pepper sauce

INSALATA DI POLPO (f)(sl)

Octopus head salad, tomato, rocket

INSALATA DI MAIS (m)(sl)(v)

Corn salad, lemon and honey dressing, spring onion, pomegranate

MAINS

IL SUD (g)(d)(sl)

Pizza, tomato sauce, mozzarella, nduja, burrata

GARGANELLO ALLA MARINARA (g)(d)(v)(sl)

(Additional Shrimp +35 DHS)

Garganello pasta, marinara sauce

POLLON (sl) (g) (d)

Chicken lemon scaloppina, salad

BARRAMUNDI (sl)

Barramundi fillet, seasonal vegetable

OR

PIZZA OF THE DAY

+ GREEN SALAD

AED 60

(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

È ORA DI PRANZO, BUTTA LA PASTA!

AED 85

STARTER

PANZANELLA (g)(v)(sl)

Tuscan bread, vegetable salad

VITELLO TONNATO (sl)(e)

Slow cooked veal, tuna sauce, capers, green sauce

COCCOLI E POMODORI (g)(d)(v)

(Additional Ham +25 DHS)

Fried pizza bite, tomato salad

MAINS

PIZZA QUATTROPERQUATTRO (g)(d)(sl)(v)

(Additional Beef Spicy Nduja +20 DHS)

Four cheese pizza, pickled onion, grapes gel

RAVIOLO PANNA E PROSCIUTTO (g)(d)(e)(n)

Raviolo pasta, ricotta, spinach, creme, ham

POLLON (sl)

Chicken cooked on pizza sauce

BARRAMUNDI (sl)

Barramundi fillet, tomato essence, seasonal vegetables

OR

PIZZA OF THE DAY

+ GREEN SALAD

AED 60

(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

ROCAMBOLESCO

EMILIA

Set menu

AED 150
3 cold canapé, 2 hot canapé, 1 dessert

CANAPÉS

Burrata (D) (SL) (V)
Burrata, tomato, pickled onion, basil

Vitello Tonnato (G) (E) (SL) (C) (S)
Slow-cooked veal, tuna sauce, capers, green sauce

Peperone e mandorla (V) (SL) (N)
Bell peppers in multiple consistencies, almond, bergamot gel

Parmigiana (D) (SL) (V)
Baked eggplant parmigiana, scamorza fondue

Tortellini fritto (G) (D) (E) (N) (V)
Fried tortellini pasta, burrata sauce

DESSERT

Tiramisu (G) (D) (E) (N)

(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

ROCAMBOLESCO

LOMBARDIA

Set menu

AED 190

3 cold canapés, 3 hot canapés, 2 desserts

CANAPÉS

Burrata (D) (SL) (V)

Burrata, tomato, pickled onion, basil

Vitello Tonnato (G) (E) (SL) (C) (S)

Slow-cooked veal, tuna sauce, capers, green sauce

Peperone e mandorla (V) (SL) (N)

Bell peppers in multiple consistencies, almond, bergamot gel

Spigola (F) (SL)

Pan-fried sea bass fillet, tomato essence, roast vegetable

Parmigiana (D) (SL) (V)

Baked eggplant parmigiana, scamorza fondue

Tortellini fritto (G) (D) (E) (N) (V)

Fry tortellini pasta, burrata sauce

DESSERT

Tiramisu (G) (D) (E) (N)

Baba (G) (D) (E) (N)

Napoletan sponge, chantilly creme, amarena cherry



(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

ROCAMBOLESCO

TOSCANA

Set menu

AED 300

2 starters · 3 mains · 1 side · 2 desserts

STARTERS

La Regina (G) (D) (V) (SL)

Tomato sauce, mozzarella, basil

Vitello Tonnato (G) (E) (SL) (C)

Slow-cooked veal, tuna sauce, capers, green sauce

MAINS

Ravioli Del Plin (G) (D) (E) (V)

Stuffed with potato, scamorza fondue, friarielli

Celeriac and Mushroom (SL) (V)

Celeriac steak, morels mushroom, rosemary

Spigola (F) (SL)

Pan-fried seabass fillet, tomato essence, roasted vegetable

SIDE

Roasted Potatoes (V)

Rosemary, garlic, sage

DESSERTS

Tiramisu (G) (D) (E) (N)

Seasonal Ice Cream (D) (N) (G)



(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

ROCAMBOLESCO

VENETO

Set menu

AED 450

3 starters · 4 mains · 2 sides · 3 desserts

STARTERS

Yellowtail Crudo (F) (SL) (G) (M)

Mirin dressing, tarragon oil, pickled onion, herb breadcrumbs

Peperone e Mandorla (V) (SL) (N)

Bell peppers in multiple consistencies, almond, bergamot gel

Parmigiana Di Melanzane (D) (V) (SL)

Baked eggplant parmigiana, scamorza fondue

MAINS

Seabass (F) (SL)

Datterino tomato essence, roasted vegetable

Baby Chicken (G) (SL) (D) (C)

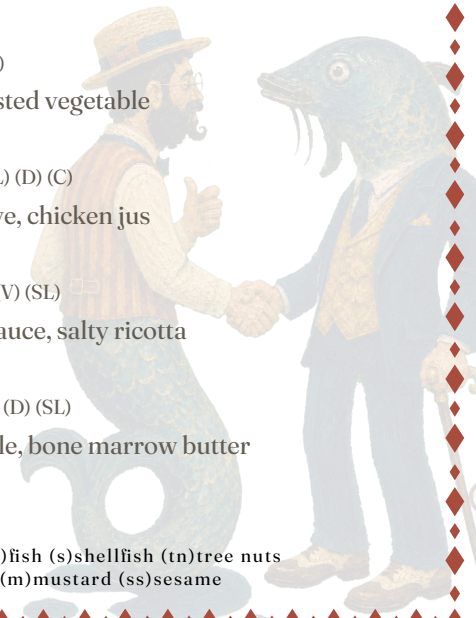
Crush topinambur, Taggiasca olive, chicken jus

Pasta Mista (G) (D) (V) (SL)

Norma style fried eggplant, tomato sauce, salty ricotta

Controfiletto (G) (C) (D) (SL)

Sirloin steak, carrot purée, roasted kale, bone marrow butter



(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame

ROCAMBOLESCO

VENETO

Set menu

SIDES

Rocket Salad (SL) (V) (M)
Rocket salad, cherry tomatoes

Roasted Potatoes (V)
Rosemary, garlic, sage

DESSERT

Tiramisu (G) (D) (E) (N)

Baba (G) (E) (D) (N)
Napoletan sponge, amarena cherry, chantilly creme

Seasonal Ice Cream (D) (N) (G)



(g)gluten (d)dairy (n)nuts (e)egg (sl)sulphite (f)fish (s)shellfish (tn)tree nuts
(v)vegetarian (l)lupin (c)celery (sy)soya (m)mustard (ss)sesame