

PIZZE

traditional pizzas

Pizza con Spianata piccante (G)(D) • 125

Spicy beef salami, pecorino cheese, buffalo mozzarella, tomato sauce, red onion

Bufala (V)(G)(D) • 98

Buffalo mozzarella, Datterino tomatoes, basil

Pizza al tartufo (V)(N)(G)(D) • 265

Umbrian black truffle, buffalo mozzarella

Bresaola e rucola (G)(D) • 125

Buffalo mozzarella, organic tomato sauce, air dried beef, rocket leaves

Porcini, friarielli, gamberi (S)(G)(D) • 125

Porcini mushrooms, prawns, friarielli, buffalo mozzarella

CONTORNI

side dishes

Spinaci all'aglio (V) • 55

Sautéed baby spinach, garlic

Broccolini (V) • 60

Tenderstem broccolini, red chilli

Asparagi (V) • 68

Josper grilled asparagus

Verdure grigliate (V) • 60

Josper grilled mixed vegetables

Funghi misti in padella (D)(V) • 55

Sautéed mixed mushrooms, onion, parsley

Patate fritte al tartufo (D) • 88

Hand cut, triple cooked french fries, grated parmesan, black truffle

Patate fritte della casa (V) • 48

Hand cut, triple cooked french fries, rosemary salt

Friggitelli (V) • 58

Sautéed padron pepper from Italy, garlic, parsley and chilli



IL BORRO ORGANIC PRODUCTS

Il Borro olive oil • 65

Organic extra-virgin olive oil (100mL)
Tasting notes: Floral, fruity, and herbal notes

Il Borro olive oil • 275

Organic extra-virgin olive oil (500mL)
Tasting notes: Floral, fruity, and herbal notes

Miele del Borro millefiori • 65

Wildflower organic honey (30g)
Scent: Light to medium intensity

Miele del Borro millefiori • 275

Wildflower organic honey (450g)
Scent: Light to medium intensity

A thousand-year long history lies in the hands of Ferruccio Ferragamo, who fell in love with the Il Borro Estate in 1985, at that time belonging to the Duke Amedeo D'Aosta. For years the Ferragamo family rented the Tuscan Estate, up to 1993, when the decision was made to purchase the entire property, which included the Medieval Village and the Manor house.

With its 1,100 hectares, the Il Borro Estate is bordered by the ancient "via dei Setteponti" road, a junction between the main Tuscan towns of Florence, Arezzo and Siena, in the basin of the Valdarno river valley. It is a region rich in art and culture. The Estate, which lies on hills 300-400 meters above sea level, has a soil, which is particularly favorable to the cultivation of wines and olive trees.



*"I want to share our Tuscan traditions
and way of life with the world"*

Ferruccio Ferragamo

Please note that all of our homemade pastas contain eggs and gluten and many pasta dishes contain dairy. Modifications can be made upon request.

(V) Vegetarian - (VG) Vegan - (N) Contains nuts - (G) Gluten - (SO) Soy - (S) Shellfish - (F) Fish - (D) Dairy - (E) Egg - (R) Raw

Gluten free upon request. Prices are subject to 7% municipality fees and 5% VAT

 @tuscanbistrodubai

CRUDI

raw

Carpaccio di ricciola e mela verde (F)(D)(R) • 135

Hand sliced yellowtail carpaccio, green apple, amaranth chips, herbs mayonnaise

Carpaccio di gambero rosso di Mazara del Vallo (S)(R) • 180

Mazara red prawn carpaccio, lime and orange dressing

Tartara di tonno (N)(SO)(F)(R) • 130

Hand cut Bluefin-tuna tartare, citrus dressing, roasted hazelnuts, dried cranberries

Tartara di Fassona (G)(D)(E)(R) • 135

Cured Fassona Piemontese beef tartare, organic egg yolk gem, crackers, capers

Crudo di mare (N)(S)(F)(R) • 715

Add Oscietra caviar 30g: 395

Raw seafood platter with Mazara red prawns, yellowtail carpaccio, langoustine, bluefin tuna, Gillardeau oysters (for 2 persons)

Carpaccio di Fassona (D)(E)(R) • 130

Add truffle: 40

Thinly sliced Fassona Piemontese beef tenderloin, mixed green leaves, Shimenji mushrooms, mustard dressing, parmesan cheese

Bites di tonno rosso e caviale (G)(F)(D)(R) • 185

Hand sliced Bluefin tuna carpaccio, Oscietra caviar, served on butter seared mini bun bread (4 pieces)

OSTRICHE E CAVIALE

oysters and caviar

Oscietra Caviar (R) • 695 / 985 / 1,750

30g / 50g / 100g

Beluga Caviar (R) • 1550 / 2400

30g / 50g

Gillardeau No.2 Oyster (S)(R) • 300 / 580

Pickled shallot, lemon wedge (6 pieces / 12 pieces)

ANTIPASTI

starters

Pappa al pomodoro (VG)(G) • 65

Tuscan bread, organic plum tomato, garlic, red onion, basil

Crespelle Toscane (G)(D)(E) • 98

Tuscan crepes stuffed with ricotta cheese and spinach, tomato sauce

Fegato di vitello (G)(D) • 95

Lightly dusted calf liver, butter, caramelised onions, mixed salad

Crostini ai fegatini di pollo (G)(D) • 60

Organic chicken liver pâté served on mini bun bread (4 pieces)

Bresaola (D) • 98

Air-dried beef, parmesan cheese, **wild** rocket, horseradish mousse

Vitello tonnato di Fassona (N)(F)(E) • 130

Thinly sliced Fassona Piemontese veal eye round, tuna sauce, roasted hazelnuts, cranberry and celery

Burrata di Andria (V)(D) • 98

Add truffle: 40

Burrata cheese, organic Italian tomatoes, basil, Il Borro organic extra-virgin olive oil

Insalata di mare (S) • 125

Steamed seafood salad with Italian prawns, squid, octopus, cuttlefish, black olives, potato cream, lemon dressing

Tagliere di salumi • 185

Classic Italian cold cuts board

Tagliere di formaggi (D) • 170

Chef selection of “De Magi” cheeses

Insalata di finocchio novello (VG) • 68

Young Italian fennel salad, baby gem, green apple, lemon oil, dried cherry

Insalata di granchio (S)(E) • 165

King crab salad, onions, cucumber, potatoes, cherry tomatoes, celery

Insalata Toscana (VG) • 70

Chickpeas, Tropea onion, red beans, baby gem, tomato costoluto, cucumber

Insalata di rucola, arancia e lampone (N)(D)(V) • 75

Mixed rocket and spinach, fresh orange, raspberry, pine nuts, parmesan, aged balsamic vinegar

Panzanella (VG)(G) • 65

Organic tomatoes, cucumber, Tropea onion, bread croutons, basil

Carpaccio di rape rosse (V)(N)(G)(D) • 80

Beetroot carpaccio, soft goat cheese, pistachios

Parmigiana di melanzane vegana (VG)(G)(N) • 105

Vegan baked eggplant parmigiana

Calamaretti fritti e Mazzancolle (SO)(S)(G)(F) • 135

Fried baby calamari, Mazzancolle prawns from Sicily, zucchini chips, spicy vegan mayonnaise with paprika

Gamberetti all’aglio e rosmarino (S) • 120

Josper grilled prawn, garlic, lemon oil, fresh herbs

Polpo e patate (S) • 135

Charcoal grilled octopus, yellow and purple baby potatoes,

Zuppa del giorno • 68

Soup of the day

Zuppa di cereali (V) • 70

Organic cereals, Tuscan legume soup and thyme

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PASTE E RISOTTI

pastas and risottos (G)

Tagliatelle al battuto di manzo (D) • 130

Homemade tagliatelle, hand cut beef, shaved parmesan

Strozzapreti all’anatra (D) • 125

Homemade strozzapreti pasta, braised duck sauce, sage

Cavatelli con fave e ragu d’agnello (D) • 135

Homemade cavatelli, slow cooked lamb shoulder ragù, and fava beans

Pappardelle al ragù di vitello e asparagi (D) • 140

Homemade pappardelle, slow-cooked veal ragout, asparagus, pecorino cheese

Tortelli con zucca e tartufo (N)(SO)(D) • 165

Homemade pumpkin tortelli, ricotta cheese, black truffle, pumpkin seeds

Pici all’aglione (D) • 110

Handmade Tuscan spaghetti, organic tomato sauce, Valdichiana garlic, basil

Gnocchetti ai gamberi rossi (S) • 225

Homemade potatoes gnocchetti, red prawns, fresh datterino tomatoes

Tagliatelle al tartufo (D) • 195

Homemade tagliatelle, Umbrian black truffle, parmesan

Fregola sarda ai frutti di mare (S)(F)(D) • 175

Sardinian fregola with calamari, langoustine, clams, mussels, prawns, tomato sauce

Tagliolino all’astice (S)(D) • 245

Homemade angel hair pasta, lobster, organic tomato sauce, garlic

Risotto ai funghi porcini e chiodini (D) • 135

Add truffle: 40

Acquerello rice, porcini and shimenji mushrooms, gironondo cheese

LINE CAUGHT WILD MEDITERRANEAN FISH

(based on market availability) Min. 2 people

Sogliola • 110 / 100g

Whole Dover sole

Branzino • 100 / 100g

Whole sea bass

Orata • 98 / 100g

Whole sea bream

Rombo • 110 / 100g

Whole turbot

Choose your preferred way of cooking: Salt-crusted / Mediterranean sauce / Josper grilled

CARNE, POLLAME, E PESCE

meats, poultry and fish

Tagliata di Wagyu (D) • 335

Grilled sliced Wagyu striploin, rocket salad, shaved parmesan

Ribeye di Angus (D) • 370

Grilled Black Onyx Angus ribeye, peppercorn sauce, brown mushrooms

Filetto di manzo con millefoglie di patata e funghi porcini (SO)(D) • 395

Grilled Wagyu tenderloin, potato mille-feuille, porcini mushrooms, sweet potato cream

Peposo dell’Impruneta (D) • 265

Black Angus short ribs, polenta with wild chicory, black pepper sauce

Costolette di agnello alla brace con crema di carota e cavolo riccio piccante • 235

Charcoal grilled Lamb chop, carrot ketchup, spicy curly kale

Ossobuco alla maniera del Borro (D) • 245

Slow cooked milk fed veal shank, mashed potato, veal jus, gremolada

Branzino con crema di cavolfiore (F) • 195

Sea bass fillet, cauliflower cream, sautéed seasonal vegetables

Salmon con asparagi e patate (S)(F)(D) • 170

Label Rouge Scottish salmon fillet, green asparagus, potatoes, beurre blanc sauce

Polletto alla griglia • 170

Spicy corn fed baby chicken, mustard, caramelised onions

DA CONDIVIDERE

for sharing

Tagliolini all’aragosta (S)(D) • 1350

Spiny lobster, angel hair pasta (for 2-3 persons)

Branzino al sale (F) • 595

1 kg sea farmed sea bass, herb salted crust, roasted rosemary baby potatoes (for 2 persons, cooking time 30 mins)

Grigliata mista di pesce (S)(F)(D) • 950

Chargrilled lobster, langoustines, calamari, seabass, octopus, mazzancolle (for 2-3 persons)

LE FIORENTINE

1.2kg T-bone steak, for 2-3 people

Wagyu • 1300

Australian Westholme Wagyu 6-7 grade
Recommended temp: medium rare/medium

Frisona Piemontese • 1200

Frisona T-bone from Piedmont, Italy
Recommended temp: Rare

Cazurra • 1150

Dry aged Cazurra T-bone from Pyrenees
Recommended temp: medium rare/medium

Angus • 895

Australian Black Onyx Angus
Recommended temp: rare/medium rare

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