

## 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) • 275**

*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) • 70**

*Grilled Italian green asparagus*

**Verdure grigliate (V) • 60**

*Jasper 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, crackers, capers

### **Crudo di mare (F)(S) • 750**

Add **Oscietra caviar 30g: 595**

Raw seafood platter with langoustine, red and purple prawns from Sicily, Fuentes bluefin tuna, Japanese yellowtail, 2 Gillardeau oyster (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

### **Tris di Gamberi Crudi dalla Sicilia (S) • 450**

Premium selection from Sicily:

2 langoustine, 2 purple prawns, 2 red prawns

## 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 • 165**

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

Mixed rocket and spinach, fresh orange, raspberrry, 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

### **Melanzana vegana (VG)(G)(N) • 105**

Vegan baked eggplant parmigiana

### **Peperoni, caprino e pinoli (D)(N) • 80**

Marinated Italian capsicum, goat cheese, pinenuts

### **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, orange and red onion gel

### **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

### **Agnolotti del plin ripieni di coda di Wagyu, funghi porcini (D) • 180**

Add **truffle: 40**

Homemade agnolotti del plin pasta, stuffed with braised wagyu oxtail beef, porcini mushrooms

### **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 di Mazara del Vallo (S) • 225**

Homemade potatoes gnocchetti, red prawns, fresh datterino tomatoes

### **Tagliatelle al tartufo (D) • 195**

Homemade tagliatelle, Umbrian black truffle, parmesan

### **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, girotondo 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) • 345**

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

### **Guancia di vitello (D) • 265**

Slow-cooked veal cheek, confit shallot, porcini mushrooms

### **Costolette di agnello alla brace con crema di peperoni e Radicchio (D) • 235**

Charcoal grilled lamb chop, smoked capsicum cream, seared Italian Radicchio

### **Ossobuco alla maniera del Borro (D) • 245**

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

### **Branzino con crema di cavolfiore (F) • 215**

Sea bass fillet, cauliflower cream, sautéed seasonal vegetables

### **Salmon scozzese, finocchio e piselli (F)(D) • 170**

Label Rouge salmon, fennel, green peas, lemon butter 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, fresh cherry tomato sauce (for 2-3 persons)

### **Branzino al sale (F) • 615**

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) • 875**

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

### **Angus • 895**

Australian Black Onyx Angus  
Recommended temp: rare/medium rare

## ZUPPE

*soups*

### **Cacciucco alla livornese (S)(F)(D) • 175**

Traditional Tuscan seafood soup: seabass, mussels, clams, prawns, langoustine, squid, lobster bisque, garlic

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