



Welcome home,
or in true Italian fashion

Bentornato a casa

One Bite

Un Morso

Polpetta (D,E,G)

25 AED

Italian Meatball

Truffle Bomb (D,E,G)

21 AED

Truffle Croquette

Lasagna Bites (D,E,G)

30 AED

Lasagna Croquette



Starters

Antipasti

Parmigiana di Melanzane (V,D)

63 AED

Eggplant Parmigiana, San Marzano Tomato Sauce, Smoked Provola, Parmesan, Basil

Polpo alla Monno (S,D)

74 AED

Slow Cooked and Charred Octopus, served with Mint Gremolata, Mashed Potato

Arancini (D,E,G)

45 AED

Saffron Risotto, Bolognese Ragu, Mozzarella, Parmesan, served with Marinara Sauce, Basil Oil

Calamari Fritti (S,D)

49 AED

Fried Calamari served with Fried Parsley, Tartar Sauce

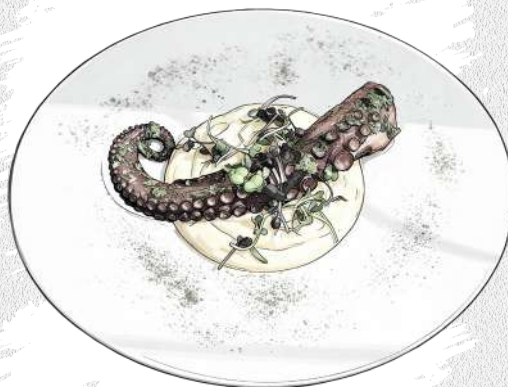


Fig Salad (V,D)

63 AED

Figs, Baby Gem Lettuce, Baby Spinach, In-house Smoked Ricotta, Balsamic Vinaigrette

Caesar Salad (V,D)

55 AED

Baby Gem Lettuce, Caesar Dressing, Parmesan, Croutons

Insalata Mista (V,G)

52 AED

Mesclun Salad, Sautéed Mushroom, Cherry Tomato, Crispy Mushroom, Balsamic Vinaigrette

Burrata (V,D)

68 AED

Mixed Cherry Tomatoes, Burrata Deliziosa, Basil, Black Pepper Dressing

Seabass Crudo (S,D)

73 AED

Fresh Seabass, Citrus Cream, Pomodoro, Basil, Heirloom Tomato, Basil Oil, Orange Zest



Pasta and Risotto

Primi e Risotti

Cavatelli (G,E,D)

80 AED

Homemade Cavatelli Pasta, Bolognese Ragu, Parmesan Crumbs, Rosemary Oil

Rigatoni Burrata (D,G)

80 AED

Rigatoni, Burrata Deliziosa, Confit Cherry Tomatoes, Marinara and Extra Virgin Olive Oil

Lobster Spaghetti (S,D,E,G)

Homemade Spaghetti, Lobster Bisque, Cream Sauce, Confit Tomatoes, Chives



Half lobster

190 AED

Sharing portion with Whole Lobster

370 AED

Tortellini al Tartufo (D,E,G)

89 AED

Homemade Tortellini, filled with Buffalo Ricotta – served with Parmesan Cream, Veal Jus and Black Truffle

Spaghetti con le Polpette (D,E,G)

76 AED

Homemade Spaghetti, Marinara, Polpette (meatballs), Basil, Parmesan

Ravioli Ricotta e Limone (D,E,G,N)

69 AED

Homemade Ravioli Pasta, Lemon Ricotta Filling, Silky butter Sauce, Roasted Hazelnuts, Chives

Lasagne (D,E,G)

81 AED

Classic Lasagna, Bolognese Ragu, Bechamel Sauce, Parmesan

Pappardelle al Pesto (D,E,G,N)

69 AED

Homemade Pappardelle Pasta, Genovese Pesto, Parmesan Cream, Roasted Hazelnuts, Basil Oil



Pasta and Risotto

Primi e Risotti

Aglia, olio e Peperoncino (V,D)

75 AED

Homemade Spaghetti, Garlic, Parsley, Chilli

Risotto al Tartufo (V,D)

83 AED

Mixed wild Mushroom Risotto, White Truffle Oil, Fresh Black Truffles and Zest



Mains

Secondi

Tagliata (D)

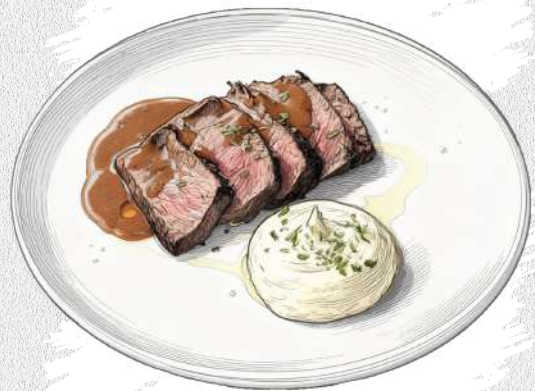
139 AED

Australian Grassfed Beef Tenderloin Steak served with Black Garlic Beef Jus, Mashed Potato, Parsley

Truffle Wagyu Beef Burger (D,G,)

82 AED

Homemade Brioche Bun, Seared Double Wagyu Beef Truffle Patties, Caramelized Onion, Asiago Cheese, Fries, Italian Dressing



Costolette d' Agnello (D)

165 AED

Lamb Chops with Parsnip Puree, Baby Carrot, Lamb Jus, Chives

Mediterranean Seabass (S,D)

129 AED

Pan-seared Seabass from Greece, Mashed Potato, Lemon Caper Sauce and Salsa Verde

Salmone (S,D)

116 AED

Pan-seared Norwegian Salmon, Seasonal Vegetables, Lemon Butter Sauce, Parsley

Pollo alla Milanese (D,E,G)

89 AED

Breaded Cornfed Chicken Supreme served with capers, Garlic and Lemon Butter Sauce



Sides

Contorni

Fries (V)

25 AED

Homemade Potato Fries

Truffle Parmesan Fries (G,D,V)

39 AED

Fries, Fresh Shave Black Truffle, Truffle Mayonnaise, Parmesan

Mashed Potato (G,D,V)

25 AED

Mashed Potato, Cream, Butter, Parmesan

Sautéed Mushroom (V,D)

25 AED

Mixed Mushroom, Butter, Lemon Juice, Parsley

Charred Asparagus (V,D)

25 AED

Charred Asparagus, Compound Butter, Crispy Garlic Slices



Pizza

Pizzeria Monno



Tartufo Fresco (G,D)

95 AED

Napoli Fior di Latte, Stracciatella, Fresh Black Truffle Shavings and White Truffle Oil

Shortribs (G,D)

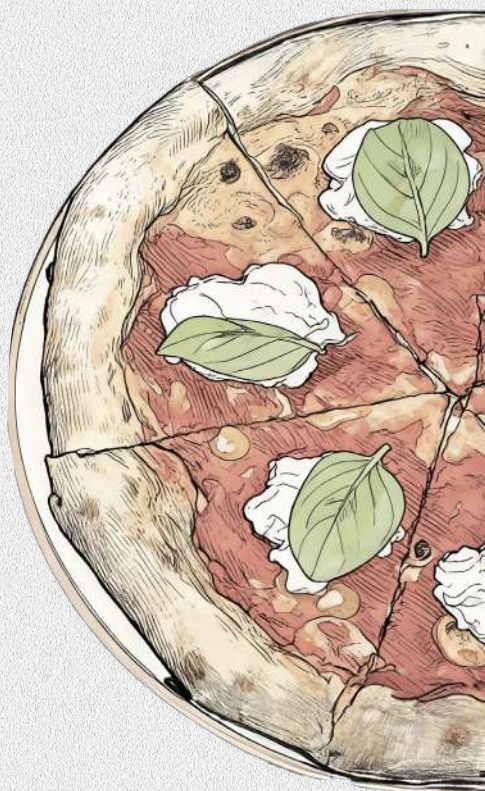
93 AED

12hrs Braised Wagyu Shortribs, In-house Barbecue Sauce, Napoli Fior di Latte, Chives

Bresaola (G,D)

89 AED

Pelati Tomato Sauce, Napoli Fior di Latte, Wagyu Beef Bresaola, Aragula, Shaved Parmigiano Reggiano



Quattro Formaggi (G,D)

82 AED

Napoli Fior di Latte, Asiago DOP, Gorgonzola and Parmigiano Reggiano

Margherita (G,D)

59 AED

Pelati Tomato Sauce, Napoli Fior di Latte, Basil and Extra Virgin Olive Oil

Salamino di Wagyu (G,D)

91 AED

Pelati Tomato Sauce, Napoli Fior di Latte, Wagyu Beef Salami and Smoke Provola

Burrata (G,D)

86 AED

Pelati Tomato Sauce, Burrata from Puglia, Basil and Extra Virgin Olive Oil

Desserts

Dolci

Mixed Berries Cheesecake (D,E,G) 39 AED

Chocolate Soufflé (D,E,G) 45 AED

Tiramisu (D,E,G) 39 AED

Gelato

Choice of:

Hazelnut (D,N) 24 AED

Pistachio (D,N) 24 AED

Vanilla (D) 24 AED





Thank you

monno

RISTORANTE



Get to know us