

Andiamo Brunch

Every Friday from 12pm to 4pm

Starting the Roberto's Andiamo brunch experience indulging in Chef's freshest seafood selection followed by an array of sharing antipasti. For the main affair take your pick from one of our signature dishes, complete with a spectacular Italian homemade dessert selection.

Set to the sounds of our DJ's taking you into the afternoon with dazzling views of the city, the chicest culinary affair is without a doubt Andiamo Brunch available at both Roberto's Dubai and Abu Dhabi.

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| <i>Classico</i> | 350 |
| Free-flowing soft beverages | |
| <i>Andiamo</i> | 450 |
| Free-flowing wines, beer, spirits and soft beverages Our Mixologist's Cocktails - Peroni Spritz, Bloody Mary | |
| <i>Riserva</i> | 550 |
| Free-flowing Prosecco, wines, beer, spirits and soft beverages Our Mixologist's Premium Cocktails - Pomodoro, Pompelmo, Vodka Martinis Italian Sour, Fiore Drago, Roberto's Spritz | |
| <i>Champagne</i> | 80 |
| Supplement per person | |

Mare Selezione

To share

- ⑤ **Alzatina di Pesci**
Gulf oysters, Mediterranean sea clams and mussels, Canadian lobster
Atlantic Ocean crab and prawn

Tuna tartare

Sea bass ceviche

Antipasti

To share

- ④ **Carpaccio di Manzo**
Angus beef carpaccio with button mushrooms in crispy homemade bread
- ④ **Salmone Affumicato**
Smoked salmon, bruschetta, burrata cheese and toasted caramelised onions
and toasted onion
- ①⑤ ④ ⑤ **Fritto**
Golden fried calamari, prawns and zucchini
- ④ ⑤ **Mozzarella in Carrozza**
Fried mozzarella in carrozza with chili sauce
- ⑤ **Orto**
Fresh seasonal salad greens with crisp baby vegetables
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Secondi

Choice of Main Course

Paste & Risotti

- ④ ④ ⑤ **Ravioli all Aragosta**
Homemade ravioli stuffed with lobster and zucchini
- ⑤ **Spaghetti alle Vongole**
Spaghetti with clams and A.O.P. sauce
- ④ ⑤ **Paccheri alla Norma**
Paccheri pasta with fresh tomato, eggplant and ricotta cheese
- ①⑤ ④ ⑤ **Risotto ai Porcini**
Wild forest mushroom risotto
- ①⑤ ④ ④ ⑤ **Tortelli**
Homemade tortelli filled with spinach and ricotta cheese, butter and sage sauce

Our chefs will do their best to accommodate your dietary requirements. Please inform your waiter.

Gluten-free items are available upon request.

⑤ Vegetarian ① Alcohol ④ Homemade Pasta ⑤ Shellfish ④ Nuts ④ Dairy ① Roberto's Signature Dish

Pesci

Ⓝ **Merluzzo**

Pan seared Norwegian cod fish with tomato, pistachio, spring onion and Mediterranean sauce

ⓓ Ⓢ **Gamberone**

Jumbo prawns gratin with citronella crispy salad

Salmone

Pan fried Scottish salmon fillet with sautéed celeriac in avocado lemon sauce

Ⓢ **Grigliata di Pesce**

Mixed grilled seafood platter (for 2 persons)

ⓓ **Branzino al Sale**

Rock salt baked sea bass with green beans and parsley-mashed potato (for 2 persons)

Carni

Polletto al Forno

Oven-baked baby chicken stuffed with black truffle

ⓓ **Scaloppine a Limone**

Veal Scaloppine limone and asparagus

ⓓ **Costoletta alla Milanese**

Veal Milanese, melted mozzarella and tomatoes

Costatine di Wagyu

Slow-cooked Wagyu short ribs and broccolini

Costata alla Griglia

Grilled tomahawk with mixed vegetables and roasted potatoes (for 2 persons)

Vegetariani

ⓓ Ⓥ **Melanzane**

Oven-baked eggplant in terracotta cocotte with tomato sauce, mozzarella parmesan and basil

Ⓥ **Vegetali alla Griglia**

Grilled mix seasonal vegetables

Dolci

To share

ⓓ **Dolcetti Fatti in Casa**

Selection of Italian homemade dessert, gelato and petit four

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