

WINE

HOUSE DRAUGHT BY CARAFE WHITE AND RED

150ml	41
250ml	59
500ml	93
750ml	127
1000ml	161

SPARKLING WINE

Prosecco Gancia, Italy
Jeio Valdobbiadene Superiore DOCG, Brut, Italy
Veuve Clicquot NV, France

ROSÉ WINE

Rosé, Waka Waka, South Africa
Pinot Grigio Rosé, Ardesia, Veneto DOC, Italy

WHITE WINE

Waka Waka, Sauvignon Blanc, South Africa
Terre Allegre, Trebbiano IGT, Italy
Frontera, Chardonnay, Concha y Toro, Chile
Garganega, Pinot Grigio, Veneto IGT, Italy
Ca’ di Ponti, Catarratto, Sicilia, Italy
Legato, Inzolia, Sicilia, Italy
Ventiterre, Soave, Veneto, Italy
Villa Loosen, Riesling, Germany
La Luciana, Gavi, Piedmont, Italy
Attems, Chardonnay, Friuli Venezia Giulia IGT, Italy

RED WINE

Waka Waka, Cabernet Sauvignon, South Africa
Terre Allegre, Sangiovese IGT, Italy
Frontera, Merlot, Concha y Toro, Chile
Ca’ di Ponti, Nero d’Avola, Sicilia, Italy
“Amatore” Rosso Verona IGT, Merlot Blend, Italy
Barbera d’Asti Superiore, Araldica, Piedmont, Italy
Ventiterre, Montepulciano d’Abruzzo DOC, Italy
Bardolino Folonari, Corvina – Rondinella, Veneto, Italy
Collepino Castello Banfi, Sangiovese & Merlot, Toscana IGT, Italy
Chianti del Barone Ricasoli DOCG, Sangiovese, Italy
Tenute San Guido Sassicaia Le Difese, Cabernet Sauvignon & Sangiovese, Toscana IGT, Italy

	
63	300
	470
	750
	
45	210
46	230
	
45	210
	230
48	245
55	265
58	280
63	299
	315
75	365
	430
	530
	
45	210
	230
48	240
52	255
	280
58	290
63	315
	340
	375
78	390
	530

MOCKTAILS

BISCHERO
Grapefruit, passion fruit, raspberry
fresh lemon juice

VERDELLO
Kiwi, lemon juice, mint, elderflower, cordial
lemonade

FRUTTA COLADA
Coconut cream, exotic fruits

PORTO DEL PRINCIPE
Pineapple, mango, orange, lemon juice
strawberry purée

FRESH JUICES

Orange, Pineapple, Mango, Green Apple
Watermelon, Lemon Mint

SOFT DRINKS

Pepsi, Diet Pepsi, 7up, Diet 7up, Mirinda Orange
Tonic Water, Soda Water, Ginger Ale
Redbull

WATER

Acqua Panna or San Pellegrino	500ml
Acqua Panna or San Pellegrino	750ml
House Water	500ml
House Water	1.5 ltr

COFFEE

Ristretto, Espresso, Double Espresso, Caffè Latte
Cappuccino, Americano

TEA

English Breakfast, Darjeeling, Earl Grey
Peppermint, Chamomile

THE FINAL STRAW

We believe ‘you get out what you put
in’ when it comes to our food quality,
which is why we also care about what
we put into the environment

Trattoria Toscana is committed to
becoming as plastic free as possible,
so we no longer serve plastic straws
with our drinks

#Stopsucking the life out of our
oceans and let the last straw you used
be #thefinalstraw

COCKTAILS

APEROL SPRITZ 43
Aperol, Prosecco, Soda

THE HUGO 43
Prosecco, Soda, Elderflower

NEGRONI 50
Campari, Malfy Gin, Martini Rosso

BELLINI 43
Prosecco, Peach Purée

ESPRESSO MARTINI 43
Russian Standard, Kalhua, Coffee

BEERS

BOTTLED		
Corona Extra	355ml	49
Peroni	330ml	49
Holsten Alcohol Free	330ml	34

DRAUGHT		
Peroni	250ml 39	500ml 50
Stella Artois	300ml 39	500ml 50

SPIRITS

Russian Standard Platinum	54
Bacardi Carta Blanca	54
Tanqueray	54
Jose Cuervo Gold	54
Johnnie Walker Red Label	54
Glenfiddich 12 Years	83

ITALIAN LIQUEURS & VERMOUTHS

Amaretto	30ml	54
Amaro Nonino	30ml	47
Limoncello	30ml	54
Fernet Branca	30ml	47
Sambuca	30ml	54
Aperol	30ml	47
Averna	30ml	54
Grappa Nonino Chardonnay	30ml	54
Grappa Nonino Moscato	30ml	54
Vin Santo, Barone Ricasoli	30ml	49
Campari	60ml	47
Martini Rosso	60ml	47

TRATTORIA

.TOSCANA.



STUZZICHINI

SMALL BITES

ARANCINI DI RISO 🍷	47
Deep-fried rice balls, salsa verde dip	
FETTUNTA AL POMODORO 🍷 🍴 🍴	44
Bruschetta bread, diced tomatoes	
CROSTINI ALLA TOSCANA 🍷	48
Tuscan chicken liver pâté, Marsala-caramelized onions	
POLPETTE IN UMIDO	44
Beef meatball cooked in tomato sauce	
ANTIPASTO TRATTORIA TOSCANA 🌟	122
Selection of all of the above	
Serves two - perfect for sharing	

ANTIPASTI

STARTERS

BURRATA E DATTERINO 🍷 🍴 🌟	90
Burrata, tomatoes, olive oil, truffle balsamic pearls	
FRITTURA DI CALAMARI E GAMBERI 🍴 🍴	74
Deep-fried calamari, shrimps, zucchini, herbs dip	
CARPACCIO DI MANZO 🍷 🍴 🍴	90
Beef carpaccio, pickled mushrooms, smoked oil, pinenuts	
VITELLO TONNATO 🍴 🍴	95
Poached veal, green olives, capers, marinated tuna	
COZZE ALLA TARANTINA 🍷 🍴	88
Mussels, white wine, tomato sauce, hint of chili	
TARTARE DI TONNO 🍷 🍴 🍴	85
Tuna tartare, avocado, green apple mayo, pickled onions	

ANTIPASTO MISTO ALL'ITALIANA 🌟	132
Selection of halal Italian cold cuts, pickled vegetables, cheese, carasau bread	
Serves two - perfect for sharing	

ZUPPE & INSALATE

SOUPS & SALADS

PAPPA AL POMODORO	48
Tuscan soup with Tomato, bread, basil and olive oil	
CACCIUCCO CON FREGOLA SARDA 🍷 🍴	70
Tuscan seafood soup, fregola pasta	
INSALATA DI INDIVIA ROSSA 🍷 🍴 🍴	66
Red endive salad, pears, hazelnuts, gorgonzola cheese cream	
MOZZARELLA DI BUFALA 🍷 🍴	79
Buffalo mozzarella, tomatoes, basil pearls, Evoo Muraglia	
PANZANELLA TOSCANA 🍷 🍴 🍴	76
Tomatoes, tropea onions, cucumber, bread, basil salad	



PASTE TRADIZIONALI

TRADITIONAL HOMEMADE PASTA

CALAMARATA AL SUGO DI MARE 🍷 🍴 🌟	174
Calamarata pasta, mixed seafood sauce	
Serves two - perfect for sharing	
PICI CON VONGOLE E POMODORO PACHINO 🍷 🍴 🍴 🍴	95
Tuscan Pici pasta, Clams , touch of chili and Pachino tomato	
SPAGHETTI ALLA CARBONARA 🍷	90
Spaghetti, veal bacon, egg yolk, pecorino cheese black pepper	
TAGLIATELLE AL RAGU' 🍷	88
Tagliatelle, beef Bolognese	
CAPPELLETTI DI CARNE 🍷 🍷	88
Cappelletti pasta, braised veal, creamy walnut sauce	
PENNE ALL' ARRABBIATA 🍷 🍴 🍴 🍴	76
Penne, chili, garlic, tomato sauce	
TROFIE LIGURI 🍷 🍴 🍷	78
Trofie pasta, basil pesto, pecorino cheese	
GNOCCHI CON GORGONZOLA E FICHI 🍷 🍷	82
Potato gnocchi, gorgonzola cheese sauce, fig jam	
RISOTTO CON ASPARAGI, TUORLO D'UOVO E TARTUFO	105
Asparagus risotto, cured egg yolk, Truffle in Season	
RISOTTO CON GAMBERI 🍷 🍴 🌟	107
Shrimps risotto, lemon, aromatic spices	
🍷 We can prepare your favorite sauce with Gluten-Free Pasta, Buckwheat Penne or Rice Caserecce	

DAL FORNO

FROM THE OVEN

LASAGNA ALLA BOLOGNESE	107
Oven-baked lasagna, béchamel, Bolognese sauce	
MELANZANE ALLA PARMIGIANA 🍷	81
Fried eggplant, smoked mozzarella, parmesan, tomato sauce	

SECONDI PIATTI

MAIN COURSES

GRIGLIATA MISTA DI MARE 🍷 🍴	215
Seafood platter of Atlantic trout, prawns, scallops, calamari, seabass, langoustine, mussels (Not included in the half-board package)	
BRANZINO ALLA MEDITERRANEA	162
Seabass fillet, olives, capers, tomato and eggplant	
BACCALA` ALLA LIVORNESE 🍴 🍴 🍴	145
Poached cod, Livornese sauce, capers, olive crumble	
GALLETTO CON TIMO E LIMONE	138
Grilled baby chicken, lemon and thyme	
LA MIA BISTECCA ALLA ROSSINI 🍷 🍴 🌟	188
Black Angus striploin, foie gras terrine, black truffle, Marsala sauce	
PETTO DI VITELLO ITALIANO, SCALOGNO ARROSTITO	162
Braised Italian Veal, roasted shallot, herbs crumble	



PIZZE

OVEN-BAKED PIZZA

MARGHERITA 🍷	77
Tomato sauce, mozzarella, basil	
Gluten-free option available for aed 86	
PROSCIUTTO E FUNGHI	93
Tomato sauce, mozzarella, turkey ham, mushrooms	
Gluten-free option available for aed 98	
VEGETARIANA 🍷	78
Tomato sauce, mozzarella, eggplant, zucchini bell peppers, cherry tomatoes	
QUATTRO FORMAGGI 🍷	88
Mozzarella, fontina, scamorza, gorgonzola	
DIAVOLA	88
Tomato sauce, mozzarella, spicy salami, capsicum	
PIZZA TOSCANA 🌟	117
Truffle sauce, smoked mozzarella, porcini, beef prosciutto, rocket, pecorino cheese	
PIZZA CON BURRATA AFFUMICATA 🍷 🌟	112
Smoked burrata, mozzarella, shrimps, sun-dried tomatoes	
BRESAOLA	97
Tomato sauce, mozzarella, bresaola, rocket, parmesan	
BUFALINA 🍷	88
Tomato sauce, buffalo mozzarella, cherry tomatoes, basil	
FRUTTI DI MARE 🍷	97
Tomato sauce, mozzarella, mixed seafood, roasted garlic	

CONTORNI

SIDES

SPINACI PANNA E PARMIGIANO 🍷 🍴 🍴	28
Spinach, cream, parmesan	
PATATE AL FORNO 🍷 🍴	28
Roasted potatoes, herbs	
VERDURE GRIGLIATE 🍷 🍴 🍴 🍴	28
Grilled vegetables	
PUREA DI PATATE 🍷 🍴	28
Mashed Potato	

DOLCI

DESSERTS

BABÀ AL RHUM ANALCOLICO	39
Neapolitan babà, non-alcoholic rum aroma, custard cream	
MERINGATA AL CAFFÈ	38
Meringue cake, espresso coffee	
TORTINO DI CIOCCOLATO E GIANDUIA 🌟 🍷	39
Chocolate and Giandua lava Cake, Hazelnut ice cream, Caramel Sauce	
TIRAMISU	34
Mascarpone cream, lady fingers, cocoa powder	
PANNA COTTA AL COCCO E LAMPONI 🍷 🍴	34
Coconut panna cotta, nuts crumble, raspberry sauce	
AFFOGATO AL CAFFÈ 🍴	29
Vanilla ice cream, espresso coffee	
I GELATI ARTIGIANALI	19
Selection of Ice Cream and Sorbet per scoop	
Add any of your favourite topping for aed 4	



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SIGNATURE: 🍷 ALCOHOL 🍴 NUTS 🍴 GLUTEN-FREE 🍷 VEGETARIAN 🍴 DAIRY FREE 🍴 SHELLFISH 🍴 DIABETIC FRIENDLY 🌟 HALF BOARD SUPPLEMENT AED 50

Please inform us of any allergies or requirements before ordering
All prices are in uae dirhams and inclusive of 7% municipality fees, 10% Service charge and value added tax.