

ARROGANTE.

Desserts

PISTACCHIO GELATO (TO SHARE) D,E,N

FRESH HOMEMADE PISTACCHIO GELATO, CARAMELIZED PISTACCHIO, AMARENA CHERRY AND LEMON ZEST (4-6 pax)

POMODORO ARROGANTE D,E,G,N

CREAMY CHEESECAKE, LOTUS BISCOFF FILLING, HAZELNUT SPONGE COVER WITH CRUNCHY FEUILLETINE

PANNA COTTA D,G,N

HAZELNUT PRALINE, RASPBERRY AND AMARETTI BISCUIT

AMOR OCCULTO D,G,N

VANILLA MOUSSE, FILLING WITH MANGO AND PASSION FRUIT GELEE, CHOCOLATE SPONGE CAKE COVER WITH CRUNCHY FEUILLETINE

SEMIFREDO AL CAFFÈ ARROGANTE (TO SHARE) D,E,G,N

LADY FINGERS SOAKED IN COFFEE SYRUP, MASCARPONE CREAM, TOFFEE AND COFFEE CREAM



160

75

70

110

150



With great joy, we invite you to join the Salvaje family on a culinary journey through the heart of Italy.

Here, we celebrate the art of authentic Italian flavors, where each dish reflects our passion for tradition and quality As you explore our carefully curated menu, you'll uncover a blend of time-honored recipes and innovative creations, crafted with love and the finest ingredients.

Welcome to a place where the essence of Italy comes alive—benvenuti!

(D) DAIRY | (E) EGGS | (G) GLUTEN | (N) NUTS | (S) SEAFOOD | (SH) SHELLFISH

ALL PRICES ARE IN AED – UAE DIRHAMS, INCLUSIVE OF 5% VAT AND EXCLUSIVE OF 7% MUNICIPALITY TAX AND 10% DISCRETIONARY SERVICE CHARGE

Prati



AUSTRALIAN WAGYU BEEF CARPACCIO ^{D,E,G}

AUSTRALIAN WAGYU FILLET, MUSHROOMS, FRESH TRUFFLE AND PARMESAN 36 MONTHS

SALMON CARPACCIO ^{D,S}

NORWEGIAN KING SALMON, CREAMY DILL DRESSING AND PARMESAN 36 MONTHS

OCTOPUS CARPACCIO ^{G,SH}

FROM GALICIA WITH BASIL AND MINT DRESSING AND TOMATO POWDER

TARTARE DI TONNO ^{E,G,S}

BLUEFIN TUNA FROM SPAIN, CURED EGG YOLK AND BELUGA CAVIAR

GAMBERO ROSSO CARPACCIO ^{SH}

LEMON DRESSING AND EXTRA VIRGIN OLIVE OIL

BELUGA CAVIAR ^{D,E,G,S}

WITH CREAM EGG, CRÈME FRAICHE, SHALLOTS AND BLINIS

Antipasti



PEPERONATTA

ROASTED BELL PEPPERS, EGGPLANT, DATTERINO TOMATOES, ARTICHOKE HEARTS, AND GREEN OLIVES.

GOLDEN BURRATA ^{D,G,N}

HOMEMADE WITH ITALIAN MILK, SPICY SAUCE AND PESTO
(OPTIONAL CHANGE FOR POMODORO)

SHORT RIBS ARANCINI ^{D,G}

FILLING WITH PROVOLONE CHEESE AND SMOKED SHORT RIBS ON THE TOP

ROASTED OCTOPUS AND POTATOES ^{D,G,SH}

CITRUS NOTES

BACI DI PIZZA ^{D,G}

MUSHROOMS, ZUCCHINI, FRESH RICOTTA AND MOZZARELLA FIOR DI LATTE

LA PARMIGIANA ^{D,G}

EGGPLANTS, POMODORO SAUCE, FIOR DI LATTE AND PARMESAN 36 MONTHS

SAUTE VONGOLE ^{D,S,SH}

FRESH CLAMS, GARLIC, EXTRA VIRGIN OLIVE OIL AND FRESH PARSLEY

Insalate



LA MOZZARELLA ^{D,N}

HOMEMADE MOZZARELLA DI BUFALA, FRESH SICILIAN TOMATOES AND PESTO

ROASTED FENNEL AND ORANGE SALAD ^{D,E}

FETA CHEESE, ORANGE AND HONEY DRESSING

ITALIAN SALAD ^{D,N}

FRESH RICOTTA, KALAMATA OLIVES, APPLE CIDER AND MUSTARD DRESSING

CHICKEN CAESAR SALAD ^{D,E,G}

CLASSIC DRESSING, PARMESAN 36 MONTHS AND ROASTED CHICKEN

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Contorni



PURÈ DI PATATE ^D

CLASSIC MASHED POTATOES

PATATA CON PARMIGIANO ^{D,G}

ROASTED POTATOES, PARMESAN CHEESE AND PARSLEY

BROCCOLINI ^D

IN BUTTER EMULSION

RISOTTO AL LIMONE ^D

RED ONIONS, GARLIC, BUTTER AND LEMON

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Mare

ROASTED OCTOPUS ^{SH}

GREMOLATA, OLIVE OIL, ITALIAN PARSLEY AND LEMON ZEST

DORADA AI LIMONE ^S

FRESH PARSLEY BUTTER, PARMESAN CHEESE 36 MONTHS AND PICKLE LEMON

BRANZINO IN CROSTA DI SALE ^S

FRESH BRANZINO BAKED IN SALT CRUST



165

270

285

Terra

RIBEYE 400 GR ^D

AUSTRALIAN WAGYU BEEF WITH CAFÉ DI PARIS BUTTER STYLE

PEPPER STEAK 220 GR ^{D,G}

AUSTRALIAN WAGYU BEEF, BLACK PEPPER SAUCE AND CLASSIC MASHED POTATOES

VEAL COTOLETTA ^{D,G}

GRATINATED POMODORO AND MOZZARELLA FIOR DI LATTE

TOMAHAWK ^D

AUSTRALIAN WAGYU BEEF MB6 WITH AJI PANCA BUTTER

T BONE ^D

AUSTRALIAN WAGYU BEEF MB9 WITH SESAME MUSTARD SAUCE, CHIMICHURRI AND PONZU



495

390

295

1400

1500

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Fresh Pasta Homemade

RAVIOLONI DI RICOTTA E FUNGHI ^{D,E,G}

FILLED WITH MUSHROOMS, FRESH RICOTTA AND SPICY SAUCE
(OPTIONAL WITH POMODORO)

TORTELLINI DI ZUCCA ^{E,G,N}

FILLING WITH PUMPKIN PUREE AND SAGE BUTTER SAUCE

LAMB AGNOLOTTI ^{D,G}

FILLING WITH LAMB AND RICOTTA, LIME, BUTTER AND COFFEE

GNOCCHI AL GORGONZOLA E TARTUFO ^{D,G}

GORGONZOLA SAUCE AND FRESH BLACK TRUFFLE

GNOCCHI ALLA SORRENTINA ^{D,E,G}

POMODORO SAUCE, MOZZARELLA FIOR DI LATTE,
FRESH BASIL AND PARMESAN CHEESE

TAGLIATELLE ALLA BOLOGNESE ^{D,E,G}

CLASSIC RAGU SAUCE AND PARMESAN CHEESE

PAPPARDELLE DI SHORT RIBS ^{E,G}

ROASTED SHORT RIBS, DEMI-GLACE AND GARLIC BREADCRUMBS



110

90

120

135

120

95

225

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Dry Pasta

SPAGHETTI CACIO E PEPE ^{D,G}

PECORINO ROMANO AND BLACK PEPPER

SPAGHETTI OLIO E POMODORO ^G

FRESH POMODORO SAUCE AND FRESH BASIL

TAGLIATELLE AL LIMONE ^{D,G}

FRESH SICILIAN LEMON, STRACCIATELLA, AND ROASTED PINE NUTS.

SALMON SPICY FUSILONI ^{E,G,S}

HOUSE-MADE SPICY CHEESE SAUCE TOPPED WITH ROASTED SALMON AND STRACCIATELLA CHEESE.

PACCHERI FUNGHI ^{D,G}

WILD MUSHROOMS AND DEMI-GLACE

PAPPARDELLE ARAGOSTA ^{D,E,G,S,SH}

LOBSTER WITH FRESH SICILIAN TOMATOES

SPAGHETTI VONGOLE E BOTTARGA ^{D,G,S,SH}

FRESH CLAMS, GARLIC, PARSLEY AND BOTTARGA



Risotto

RISOTTO AI FRUTTI DI MARI ^{D,S,SH}

OCTOPUS, SQUID, SHRIMPS, BISQUE SAUCE AND PARMESAN

RISOTTO DI FUNGHI ^{D,G}

WILD MUSHROOMS, FRESH PARMESAN CHEESE AND DEMI-GLACE

RISOTTO AL LIMONE ^D

CITRUS NOTES, RED ONIONS, GARLIC, BUTTER AND LEMON



Pizza

MARGHERITA PIZZA ^{D,G}

FRESH POMODORO, BASIL AND MOZZARELLA FIOR DI LATTE

PIZZA CACIO E PEPE ^{D,G}

PECORINO ROMANO AND BLACK PEPPER

SHORT RIB AND STRACCIATELLA ^{D,G,S}

SMOKED SHORT RIBS AND STRACCIATELLA CHEESE

VEGETARIAN PIZZA ^{D,G}

ROASTED EGGPLANTS, ROASTED BELLPEPPER, ARTICHOKE, POMODORO AND MOZZARELLA FIOR DI LATTE

PIZZA TARTUFO ^{D,G}

TARTUFATA SAUCE, MOZZARELLA FIOR DI LATTE, MUSHROOMS, ROSEMARY, PARMESAN AND TRUFFLE OIL

FORMAGGIO IMPERIAL ^{D,N,G}

4 CHEESE PIZZA : GORGONZOLA, FRESH RICOTTA CHEESE, ASIAGO, PARMESAN AND PISTACCHIO

PIZZA NAPOLETANA ^{D,G,S}

POMODORO, GARLIC, OREGANO AND CANTABRIC SEA ANCHOVIES

PIZZA MARINARA ^G

POMODORO, GARLIC AND OREGANO

WAGYU BEEF CARPACCIO PIZZA ^D

WAGYU BEEF CARPACCIO, TARTUFO SAUCE, MOZZARELLA FIOR DI LATTE AND GARLIC BUTTER

PIZZA DIAVOLA ^{D,G}

SPIANATA, POMODORO, MOZZARELLA FIOR DI LATTE AND PEPERONCINO OIL

PIZZA CECINA ^{D,G}

WAGYU BEEF CECINA, PARMESAN CHEESE 36 MONTHS AND STRACCIATELLA



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