

## Packages

### NON-ALCOHOLIC AED 395

Brunch, soft drinks

### SIGNATURE AED 495

Brunch, selected signature cocktails, wines, soft drinks

### ITALIAN BUBBLES AED 595

Brunch, selected signature cocktails, wines, soft drinks, premium Italian bubbles

### KIDS AED 195

4-12 years

## Crudo Bar

RAW SELECTION (S)(R)

### Ricciola e mela verde

Sliced amberjack, green apple, cucumber

### Tartare di spigola

Sea bass, green apple, yellow tomato dressing

### Ars Italica "Transmontanus"

Italian, sustainably-raised Pacific white sturgeon

### Tartare di tonno

Hand-cut bluefin tuna tartare, blood orange dressing, chilli, radish

### Dibba Bay Oysters n2 - Fujairah

## APPETISERS FOR THE TABLE

## Antipasti

STARTERS

### Pizza Pala (D)(V)

Flat bread, Datterino tomatoes, rocket leaves, mozzarella cheese

### Crocchette di baccalà e salsa tartara (D)(S)

Cod croquette, tartare sauce

### Parmigiana di melanzane (D)(V)

Eggplant slices, buffalo mozzarella, parmesan, San Marzano tomatoes, basil

### Fritto misto (S)

Fried calamari, red prawns, sliced purple potatoes, zucchini, chilli jam, citrus mayo

### Burrata (D)(V)

Burrata, organic heirloom tomato, basil oil

Signature dish - (D) Dairy - (V) Vegetarian - (N) Contain Nuts - (S) Seafood - (R) Raw  
Gluten free upon request. Prices subject to 7% municipality fees and 5% VAT.

## CHOOSE 1 FROM THE FOLLOWING

## Secondi

MAIN COURSES

### Ravioli di stocco e datterino (D)(S)

Homemade ravioli, cod fish, burrata, datterino tomatoes

### Spaghetti alla "Chitarra" con ricci e ricciola (S)(R)

Homemade spaghetti with sea urchin, amberjack, Amalfi lemon zest

### Tagliolini al tartufo (D)(V)

Homemade tagliolini, black truffle, parmesan

### Garganelli con ragù di agnello e pecorino (D)

Homemade garganelli, lamb ragù, pecorino cheese

### Filetto di Branzino (S)

Seared sea bass fillet, chickpeas, swiss chard, lime

### Linguine "Mancini" all'astice (S)

Linguine "Mancini", whole Canadian Lobster, fresh tomato sauce (for 2 pers.)

### Salmone grigliato (D)(S)

Grilled salmon fillet, asparagus, broad beans, baby potatoes, zucchini, Amalfi confit lemon

### Polletto alla diavola, funghi cardoncelli, fondo di pollo (D)

Chicken diavola, oyster mushrooms, chicken jus

### Tagliata di manzo

Grilled beef striploin, beef jus

### Branzino al sale (S)

Salt-crusted sea bass (for 4 pers.)

### Orata al cartoccio (S)

Baked sea bream, cherry tomato, olives (for 2 pers.)

\*Daily special delivery: every day at Alici we receive freshly-caught seafood. Ask your waiter for today's selection.

Fresh seafood may be blast frozen depending on preparation or type.

For our raw seafood selection we recommend checking for any allergens or intolerances.

Consuming raw or undercooked seafood and shellfish may increase your risk of foodborne illnesses.

## Dolci

DESSERTS

### Alici Signature Desserts

Selection of typical South of Italy desserts

SHARE THE LOVE BY TAGGING US

@alicedubai

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