

# **STARTERS**

## Minestrone Freddo di Verdure di Stagione V, G 80

Seasonal vegetables served in cold tomato broth

# Burrata Con Zucchine alla Scapece D, V 115

Burrata, marinated zucchini, arugula leaves, cherry tomato, basil oil

#### Vitello Tonnato D,S 120

Slow-cooked veal loin with tuna sauce, baby leaves, caper berries

## Carpaccio di Gamberi "Rosso Di Mazara" SH, Raw 160

Red prawn carpaccio, homemade pickled cucumber Amalfi lemon dressing

# Carpaccio di Manzo e Tartufo Nero D, Raw 170

Beef carpaccio, black truffle lemon stracciatella emulsion, mixed salad

### Insalata Costiera VG, G 90

Romaine lettuce, radicchio, asparagus, zucchini, sweet & sour tomatoes pumpkin, golden croutons, Amalfi dressing

#### Add on

Stracciatella cheese <sup>D</sup> 45 Sautéed prawns <sup>SH</sup> 45 Half lobster <sup>SH</sup> 145

#### Insalata di Finocchi Freschi V, N 85

Fresh and pickled fennel, avocado, orange, walnuts, lemon thyme dressing

Food Contains: (S) seafood, (SH) shellfish (N) nuts, (D) dairy, (G) gluten, (A) alcohol, (V) vegetarian, (VG) vegan, Raw

Caesars Palace Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw seafood, shellfish and eggs may increase risk of foodborne illness

# **WOOD FIRED PIZZA**

# Margherita D, G, V 95

Tomato, mozzarella, basil

#### Diavola D, G 105

Tomato, mozzarella, spicy beef salami

## Vegetariana D, G, V 100

Tomato, mozzarella, seasonal preserved vegetables

# Quattro Formaggi D, G, V 105

Mozzarella, taleggio cheese, gorgonzola cheese, smoked scamorza

## Croccante al Crudo di Tonno G, SH, Raw 225

Crunchy flat bread pizza, tuna carpaccio, onion, Amalfi lemon, ponzu truffle

#### Bresaola D, G 190

Tomato sauce, stracciatella cheese, beef bresaola, rocket, fresh black truffle

# **PASTA**

## Gigli al Pesto D, N, G 105

Shell pasta, basil pesto, stracciatella cheese, pine nut, basil leaves

## Orecchiette con Broccolini D, G, S 110

Orecchiette pasta, broccolini, garlic, anchovies, toasted crumbs

## Paccheri Arrabbiata G, VN 90

Paccheri with homemade tomato sauce, chilli, basil leaves

# Tortelli Ricotta e Spinach D, G, V 125

Tortelli filled with ricotta & spinach, sage & butter emulsion salted ricotta

# Risotto ai Funghi D, V 130

Wild mushroom risotto, taleggio cheese

#### Risotto di Mare D, G,S 175

Prawns, calamari, mussels, clams, basil pesto, squid ink tuile

# Linguine all' Astice G, SH 230

Half lobster, linguini pasta, bisque with basil

# **MAIN COURSES**

#### Orata Con Insalata di Finocchi e Arance S, N 165

Greece
Grilled sea bream, fennel, orange
pine nuts, fresh herbs

## Branzino con Melanzane a Funghetto <sup>\$</sup> 175

Greece

Seabass, eggplant with tomatoes, amalfitana sauce

#### Polletto Arrosto D 150

France
Roasted marinated baby chicken, cucumber roasted capsicum, capers, shallot salad

## Costolette di Agnello e Caponata 180

Australia
Grilled lamb chops served with sweet & sour ratatouille

#### Filetto di Manzo D 230

New Zealand
Grass-fed beef tenderloin (210gm), portobello mushroom roasted potatoes, pickled tomato, veal jus

# Bistecca alla Fiorentina (for two people) <sup>D</sup> 540

Australia

Grilled T-bone steak (600gm) served with roasted potatoes rocket & parmigiano reggiano salad

# **VENUS SPECIAL** (for sharing)

#### Selezione del Mare SH, D, Raw 790

Cold seafood platter, fine de clair oyster, lobster, tourteau crab, branzino tiger prawns, mussels with sorrento lemon & cucumber dressing

#### Pesce del Giorno 5 450

Fish of the day - special market ask our waiters for daily suggestions

# Aragosta alla Griglia SH, D 450

Whole grilled lobster, lemon basil butter sauce

# **SIDES**

#### Patate Arrosto VG 40

Baby potato confit, roasted garlic, rosemary

#### Puree di Patate D, V 40

Mashed potato

# Verdure alla Griglia VG 40

Mixed grilled & marinated vegetables

# Insalata di Rucola e Parmigiano D, V 40

Rocket & parmigiano reggiano salad with balsamic vinegar

Asparagi <sup>VG</sup> 40

Grilled asparagus

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# **DESSERTS**

# Tiramisu D, G, N 55

Savoiardi biscuit, espresso coffee, mascarpone cream, cocoa

# Delizia al Limone D, G, N 60

Light lemon sponge, chantilly, almond crumble

#### Baba ai Frutti di Bosco D, G 60

Sponge pastry, fresh cream, mixed berries

## Pizza Fragola e Nocciole D, G, V, N 65

Pizza dough, hazelnut spread, fresh strawberries

#### Fruttini Limone V, D 95

Frozen sorrento lemon, lemon sorbet

#### Fruttini Ananas V, D 95

Frozen pineapple, pineapple sorbet

# Affogato al Cioccolato D, G, N 60

Vanilla ice cream, chocolate sauce, chocolate brownie, chocolate cigar whipped cream, espresso, caramel sauce

#### Gelato D, N 40

Dark chocolate | Vanilla | Pistachio

#### Sorbetto 40

Strawberry D | Lemon D | Raspberry