

PIZZA

QUEEN MARGHERITA (D, G, V) • 129

Mozzarella, tomatoes, basil, olive oil

CINQUE FORMAGGI (D, G) • 145

Mozzarella fiordilatte, gorgonzola, Parmigiano Reggiano, taleggio, burrata cheese, pear

DIAVOLA (D, G) • 150

Mozzarella fiordilatte, tomatoes sauce, spicy beef salami

CAPRICCIOSA (D, G) • 155

Mozzarella fiordilatte, tomatoes sauce, veal ham, mushroom, artichoke, black olives

BRESOLA RUCOLA E PARMIGIANO (D, G) • 159

Mozzarella fiordilatte, tomatoes sauce, beef bresaola, rocket sliced, Parmesan

MAMMA GIOVANNA (D, G, S) • 165

Tomatoes sauce, tomato confit "Cetara", anchovies, garlic confit

BELCANTO SUMMER (D, G, S) • 170

Green zucchini, buffalo mozzarella, sautéed prawn, zucchini flower

TARTUFATA (D, G, V) • 190

Mozzarella fiordilatte, truffle cream, fresh black truffle

CONTORNI

PATATE NOVELLE AL FORNO (V) • 50

Baked baby potato

PATATE SCHIACCIATE ALL'ACETO (V) • 50

VERDURE GRIGLIATE (V) • 50

Grilled vegetables

CAROTE E PORRI COTTI DOLCEMENTE (V) • 50

Glaze baby carrots and leak

ASPARAGI (V) • 60

Green and white sautéed asparagus, garlic, chili oil

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BELCANTO

RESTAURANT - DUBAI

A LA CARTE MENU

@belcanto_dxb

Benvenuti a Belcanto

Il ristorante iconico, acclamato in tutto il mondo, trova la sua casa nel cuore vibrante di Dubai.

Una celebrazione dell'alta cucina italiana, Belcanto Dubai tradizione senza tempo e sofisticatezza contemporanea, riflettendo lo spirito della città che lo circonda.

Il nostro nome è un tributo alla vera tradizione gastronomica italiana, una sinfonia armoniosa di ingredienti d'eccellenza, maestria e sapori autentici.

Buon appetito

Welcome to Belcanto

The iconic restaurant, acclaimed worldwide finds its home in the vibrant heart of Dubai.

A celebration of Italian fine dining, Belcanto Dubai blends timeless tradition with contemporary sophistication, reflecting the spirit of the city surrounds it.

Our name is a tribute to true Italian gastronomic heritage, a harmonious symphony of exceptional ingredients, craftsmanship and authentic flavors.

Enjoy your experience

PIATTI PRINCIPALI DI CARNE

SELLA DI AGNELLO SPEZIATA, FAVETTE, SCALOGNO MATURATO, JUS AL GINEPRO (D, C, E, SP) • 190

Pan seared lamb saddle, fava bean, glazed shallots, juniper lamb jus

FILETTO DI MANZO COTTO SUI CARBONI, PORRO, PEPERONE, KIWI, SALSA CAFFE' (D, C) • 245

Charcoal grill tenderloin beef, leek, red capsicum, kiwi, Arabica coffee jus

PIATTI PRINCIPALI DI PESCE

BRANZINO COTTO SULLA PELLE, ASPARAGI BIANCHI VERDI, PEPERONCINO, SALSA ZAFFERANO E FINOCCHIETTO (S, D, C) • 180

Aged seabass crispy skin, seasonal asparagus, saffron dill sauce

RICCIOLA IN OLIOCOTTURA AROMATICA, FINOCCHIO ARROSTO, INDIVIA BELGA (S, D, C) • 195

Amberjack poached in aromatic EVO oil, roasted fennel, red endives, buttermilk sauce

PESCE

PESCATO DEL GIORNO (SF, SH)

Fresh catch of the day from the sea food market
(*Isolana, grilled, salt baked*)

PLEASE ASK THE WAITER FOR ASSISTANCE

SPECIALITÀ ALLA GRIGLIA

Served with a choice of side dish

CHATEAUBRIAND • 599
500g Tenderloin

TOMAHAWK • 855
1.2kg Tomahawk steak
* to be shared for 2 people

CARRÈ DI AGNELLO • 550
600g Lamb rack

RIBEYE • 499
400g Ribeye

FILETTO DI MANZO • 295
250g Beef tenderloin

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PASTA & RISOTTO

SPAGHETTI ALLA SALSA POMODORO DEL PIENNOLO
(D, G, C) • 135

Spaghetti with signature tomato sauce

MACCHERONCINI DI PASTA FRESCA ALL'ARRABBIATA
(G, C) • 145

Fresh homemade Maccheroncini, arrabbiata sauce

LINGUINE AI PORRI, CALAMARETTI SPILLO, LIMONE
CANDITO (G, S) • 150

Homemade linguine pasta, leek fondant, grilled baby squid,
candied lemon

TORTELLINI AL PROSCIUTTO DI VITELLO, PISELLI
FRESCHI, SALSA PARMIGIANO (D, G, E) • 155

Homemade tortellini with veal ham, seasonal green pea,
Parmigiano sauce

TROFIE AL PESTO DI BASILICO E BURRATA (D,G,N) • 155
Traditional trofie pasta from Liguria with basil pesto

RAVIOLI AL BRASATO DI MANZO, ASPARAGI BIANCHI,
ERBA CIPOLLINA (G, E, C) • 165

Homemade ravioli with braised beef, white asparagus, chives

ELICHE PINOLATA, SCAMPO MARINATO AL LIMONE,
BOTTARGA DI MUGGINE, CERFOGLIO (D, G, S) • 175

Eliche pasta, pinenuts sauce, langoustine tartare, mullet roe

TOMATO TEXTURE RISOTTO (D, C) • 150

Risotto, yellow tomato sauce, red cherry tomato confit, herbs

SIGNATURE RISOTTO GREEN PLANET (D, C, S) • 170

Aromatic herbs chlorofille, marinated Sicilian red prawns, local
edible

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MENÙ DEGUSTAZIONE EXCLUSIVE JOURNEY

TARTARE DI CAPASANTA, RAVANELLO, LAVANDA,
POMPELMO ROSA, CAVIALE OSETRA (S)

Hokkaido scallop tartare, watermelon radish, grapefruit,
lavender, osetra caviar

SCAMPI COTTI NEL BURRO CHIARIFICATO, CAROTE
GLASSATE, BABY GEM (S, D, C)

Scottish langoustine, glazed carrots, grilled baby gem

RAVIOLI AL BRASATO DI MANZO, ASPARAGI, ERBA
CIPOLLINA (G, E, C)

Homemade ravioli with braised beef, asparagus, chives

SIGNATURE RISOTTO GREEN PLANET (D, C, S)

Aromatic herbs chlorophyll, marinated Sicilian red prawns, local
edible flowers

RICCIOLA IN OLIOCOTTURA AROMATICA, FINOCCHIO
ARROSTO, INDIVIA BELGA (S, D, C)

Amberjack poached in aromatic evo oil, roasted fennel, red
endives, buttermilk sauce

FILETTO DI MANZO COTTO SUI CARBONI, PORRO,
KIWI, PEPERONE, SALSA CAFFE' (D, C)

Charcoal grill tenderloin beef, leek, kiwi, red capsicum, arabica
coffee jus

MILLEFOGLIE ALLA DOPPIA CREMA PASTICCIERA (D, G, E)

Crunchy puff pastry layers, double custard cream chocolate and
vanilla

899 AED

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CRUDO

SASHIMI DI RICCIOLA, PESCA NETTARINE, LA SUA VINEGRAITTE, DRAGONCELLO (S) • 140

Amberjack sashimi, peach nectarine, peach vinegraitte, tarragon

CRUDO DI GAMBERO ROSSO, SCAMPO, MIELE E MOSTARDA DRESSING (S, M) • 150

Red prawn, Scottish langoustine, squid, mustard and honey sauce

TARTARE DI CAPASANTA, RAVANELLO, LAVANDA, POMPELMO, CAVIALE OSETRA(S) • 165

Hokkaido scallop tartare, watermelon raddish, grapefruit, lavender, osetra caviar

GRAN CRUDO (CARPACCIO DI RICCIOLA, GAMBERO ROSSO, SCAMPI, CAVIALE OSETRA, OSTRICHE GILLARDEAU, CAPESANTE, POLPO) (SF, SH) • 599

Raw fish platter (Amberjack carpaccio, Sicilian red prawns, langoustine, Hokkaido scallops, black caviar osetra, Gillardeau oysters, Octopus)

CAVIALE

CAVIALE OSETRA (D, G, SF) • 655 30g / 1,100 50g
CAVIALE BELUGA (D, G, SF) • 960 30g / 1,600 50g

*Our caviar is served with potato blinis and sour cream

OSTRICHE

GILLARDEAU N°2 (SH)
(150 / 3PCS) (290 / 6PCS) (550 / 12PCS)

DYBBA (EMARATI) (SH)
(SH) (110 / 3PCS) (249 / 6PCS) (499 / 12PCS)

SELEZIONE DI FORMAGGI (D)

• 3 X 80 - 5 X 110 - 8 X 155

Selection of Italian cheese with homemade honey and jam

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INTRODUZIONE

ARANCINO DI FREGULA SARDA, MOZZARELLA, SALSA VERDE (SB, E, G, S, D, C)

3 PCS 80 - 5 PCS 130

Fregula Arancini, buffalo mozzarella, green salsa

VARIAZIONE DI POMODORI (V, G) • 85

Variation of local tomatoes carpaccio

INSALATA GIARDINO (V, S) • 95

Garden salad, crisp lettuce blend tossed, in a light vegan dressing

COMPOSIZIONE DI ASPARAGI (E, SP) • 130

Green asparagus velouté, grilled white asparagus, strawberry, marinated egg yolk

CARPACCIO DI MANZO, RUCOLA, PARMIGIANO (D) • 140

Rolled beef, arugula, parmigiano reggiano

BATTUTA DI MANZO SERVITA IN MODO CLASSICO

(D, G, SF, SH, S) • 140

“Belcanto” beef tartare

BURRATA “BELCANTO” (D, G, V) • 160

“Belcanto” burrata

SCAMPI COTTI NEL BURRO CHIARIFICATO, CAROTE GLASSATE, BABY GEM (S, D, C) • 170

Scottish langoustine, glazed carrots, grilled baby gem

FRITTO DI CALAMARI, GAMBERI POLIPO E VERDURE MAIONESE AL FINOCCHIETTO

(D, G, SF, SH, E) • 185

Fried calamari, prawns, octopus, vegetables, dill mayo

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