

DRAUGHT BEER

PERONI , Italy 36 62

BOTTLED BEER

STELLA ARTOIS, Belgium 42
CARLSBERG, Denmark 36
CORONA, Mexico 52
HEINEKEN, Holland 42
PERONI ZERO, 0% ALCOHOL, Italy 40

CLASSIC COCKTAILS

MARGARITA 60
MOJITO 60
PINA COLADA 60
NEGRONI 60
ESPRESSO MARTINI 60

GIN

TANQUERAY, England 44
HENDRICK’S, Scotland 60
TANQUERAY 10, England 55
GIN MARE, Spain 60

VODKA

KETEL ONE, Netherlands 44
GREY GOOSE, France 65
CIROC, France 65

RUM

BACARDI SUPERIOR, Cuba 44
SAILOR JERRY SPICED, USA 44
MALIBU COCONUT, Barbados 46
HAVANA CLUB 7, Cuba 58

TEQUILA

EL JIMADOR BLANCO, Mexico 44
JOSE CUERVO GOLD, Mexico 48
CASAMIGOS BLANCO, Mexico 65

WHISKEY

JOHNNIE WALKER RED, Scotland 44
JOHNNIE WALKER BLACK, Scotland 65
GLENFIDDICH 12, Scotland 75
GLENFIDDICH 15, Scotland 85
GLENFIDDICH 18, Scotland 125
JAMESON, Ireland 52

CHAMPAGNE & SPARKLING

CONTE FOSCO CUVÉE BRUT, Italy 46 225
LAURENT-PERRIER LA CUVÉE BRUT NV, Fr 950
ALBERTO NANI ORGANIC
DOC PROSECCO, Italy 390

WHITE WINE

DA LUCA, Pinot Grigio, Italy 44 210
PLV ‘AVOIR LA PÊCHE’ Chardonnay, Fr 50 230
FISH HOEK, Chenin Blanc, SA 230
LEFTFIELD, Sauvignon Blanc, NZ 380

ROSÉ WINE

ITALIA, Pinot Grigio Rose, Italy 44 210
M DE MINUTY, Provence Rose, France 460

RED WINE

DA LUCA, Nero d’Avola, Italy 44 210
LE FOU, Pinot Noir, France 55 250
YALUMBA Y SERIES, Shiraz, Australia 300
NORTON DOC, Malbec, Argentina 330

MOCKTAILS

MI AMOR 42

Strawberry, passion fruit, pineapple, mango

ITALIAN LEMONADE 42

Blood orange or raspberry, lemon, sugar

VIRGIN MOJITO 42

Soda, lime, sugar & mint leaves

SOFT DRINKS

COCA COLA, COKE ZERO, SPRITE,
GINGER ALE, TONIC, SODA WATER 22

ORANGE, APPLE, PINEAPPLE JUICE 25

RED BULL, RED BULL SUGARFREE 35



SOFIA'S
Kitchen

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A TASTE OF TOGETHERNESS

Sofia’s Kitchen celebrates the warmth of Italian tradition: the timeless recipes passed down by nonnas and the celebration of gathering around a table. Sofia grew up listening to the laughter of family meals in her nonna’s kitchen, where she learned that food is love. Inspired by these roots, she re-imagined Italian classics, blending them with global influences discovered on her travels.

Now in Dubai, under Sofia’s welcoming arches, every dish is a tribute to tradition and togetherness, inviting you to savour the warmth of a nonna’s touch and the spirit of Italian celebration.

INSALATA & ANTIPASTI



ANTIPASTI SELECTION (D, G, N)	70
Taggiasca olives, semi dried tomatoes, grissini, padron peppers, beef chorizo, Grana Padano	
LA BURRATA INSALATA (D, N, V)	85
Datterino tomatoes, black grapes, toasted walnuts, aged balsamic	
CARPACCIO DI MANZO (G, R)	85
Angus beef carpaccio, endives, truffle mustard dressing	
TUSCAN SALAD (D, G, V)	60
Kale, cavolo nero, pecorino, buckwheat, citrus vinaigrette	
BRUSCHETTA (D, G, N, V)	55
Heirloom tomato, bell peppers, sundried tomato pesto, black olive tapenade, focaccia, caciocavallo	
ARANCINI (D, G)	65
Angus beef ragu, fontina cheese, tomato fondue, chive cream	
FRITTO MISTO (G, S)	90
Deep-fried battered calamari, whitebait, gulf prawns, local fish	

AL DENTE PASTA



SIGNATURE FILLED PASTA (D, G)	
Ask your server for today's dish	
PENNE CHICKEN ALFREDO (D,G)	85
Chicken breast, mushroom, garlic, cream, butter, Grana Padano	
SEAFOOD LINGUINI MARISCO (D, G, S)	110
Gulf shrimp and clams, calamari, lemon, parsley, tomatoes	
RIGATONI ARRABIATA (D, G, V)	70
Tomato ragu, basil, stracciatella cheese	
SPAGHETTI & MEATBALLS (D, G)	75
Angus beef meatballs in crushed tomato sauce, Grana Padano	
GNOCCHI (D, G, N, V)	70
Housemade potato gnocchi, spinach fondue, caciocavallo cheese	
LASAGNA (D, G)	90
Pulled beef ragu, bechamel, smoked mozzarella	
MUSHROOM RISOTTO (D, V)	85
Wild mushrooms, porcini dust, Grana Padano	

PIZZA



MARGHERITA (D, G, V)	75
Tomato sauce, mozzarella cheese	
PEPPERONI (D, G)	85
Beef pepperoni and chorizo, cherry tomato	
POLLO (D, G)	80
Pulled chicken, Padron peppers, smoked mozzarella	
HOUSE CALZONE (D, G, V)	75
Ricotta, spinach	
QUATTRO FROMAGGI (D, G, V)	75
Mozzarella, gorgonzola, gruyere and Grana Padano	

*Any pizza also available as CALZONE

CLASSIC MAINS



CHARGRILLED COUNTRY BIRD (D)	120
Baby chicken, charred baby gem, Taggiasca olives salsa	
BEEF TAGLIATA (D, G)	175
Angus striploin, olive mash, pan jus	
BRANZINO (D, G, S)	135
Grilled Seabass, clams, fregola, sauce vierge	
SICILIAN CAULIFLOWER (D, V)	85
Oven-baked with fontina and mozzarella, tomato sauce, Padron peppers, Grana Padano, basil	

SIDES (V)



TRUFFLE PARMESAN FRIES (D, V)	30
OLIVE MASH (D, V)	30
GRILLED ASPARAGUS (D, V)	35
BROCCOLINI, ROAST GARLIC (D, V)	35

NEIGHBOURHOOD FAVOURITES



CAESAR SALAD (D, G, V)	60
Classic Caesar, aged Parmesan, boiled egg	
With Grilled Chicken	80
With Grilled Shrimps (S)	90
THE ANGUS BEEF BURGER (D, G)	95
Angus beef, Boston lettuce, aged cheddar, caramelized onion bacon jam, pickle	
*With double patty and cheese	135
CRISPY-FRIED CHICKEN BURGER (D, G)	70
Celeriac apple slaw, brioche bun, tangy signature sauce	
CLASSIC BUTTER CHICKEN (D, G, N)	90
Tomato cashew gravy, rice, naan, pickle, papadums	
LAMB TAJINE (G, N)	125
Moroccan spice, saffron cous cous, apricot	
CHICKEN SHISH TAWOOK (D, G)	95
Marinated chicken, biwaz salad, garlic sauce, Arabic bread	
ARABIC MIXED GRILL (D, G)	175
Chicken shish tawook, beef kofta, lamb chop, biwaz salad, garlic sauce	
SWITCH VEGAN PIZZA (G, VG)	80
Plant-based meat, tomato sauce, vegan cheese	
SWITCH VEGAN BURGER (G, VG)	80
Plant-based patty, grilled onion, tomato relish, vegan cheese	

DESSERT (V)



CHOCOLATE DECADENCE (D, G, N)	45	TIRAMISU 'VESUVIUS' (D, G, N)	40
78% dark chocolate, seed tuille, salted ganache		Lady finger, mascarpone, coffee essence	
AMALFI LEMON CAKE (D, G, N)	40	GELATO AND SORBET PARLOUR (D)	28/38
Almond sponge, lemon syrup, Chantilly cream		2 scoops / 3 scoops	
CREAM CATALINA (D, G, N)	40	SEASONAL FRUIT PLATTER (VG)	40
Orange-infused baked custard, caramelized sugar crust			

(S) – Contains Seafood, (N) – Contains Nuts,
(D) – Contains Dairy, (R) –Raw Food,
(G) – Contains Gluten, (A) – Contains Alcohol,
(V) – Vegetarian, (VG) – Vegan

Please inform your server in advance of any allergens or dietary requirements.

All prices are in UAE Dirhams and inclusive of 5% VAT,
7% Municipality fee & 10% service charge.