

Sucre Wine Dining
A Taste of Southern Italy



Wednesdays

First Course

Apulo Masseria Altemura

Veal Arancini ^{D,G}

Veal Short Ribs and Smoked Scamorza

Second Course

Mazzei Zisola Azisa

Caponata with Sourdough ^{G,N} Aubergine, Pine Nuts and Kalamata Olives

Main Course

Planeta Plumbago

Seafood Fregola ^{G,SH,D}

Mussels, Calamari and Prawns

Dessert

Milano Latino

Sfogliatelle ^{G,D,E}

Candied Orange and Vanilla Chantilly

AED 295 per person

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish E Egg

Please inform your waiter if you have any allergies or dietary requirements.
All prices are in AED, inclusive of 5% VAT and 7% authority fee.

sucre

FIRE DINING