NOVEMBER 2026 EDITION

CIAO BELLA BUSINESS LUNCH

YOUR 45-MINUTE LUNCH EXPERIENCE

Monday to Friday | 12pm to 3pm

CHOOSE 1 STARTER AND 1 MAIN COURSE FOR Đ95 PER PERSON

STARTERS

ZUPPA DI FUNGHI (M)(V)
Porcini and wild mushrooms, onion, garlic, thyme, cream, Parmesan and truffle oil

BRUSCHETTA AL POMODORO (G)(M)(V)
Sourdough bread, ricotta, basil, heirloom cherry tomatoes and stracciatella

CARPACCIO DI MANZO ARROSTO (M)(F)(MU)
Toasted bread topped with sautéed mushrooms, garlic, fresh parsley

CAESAR SALAD (E)(F)(G)(M)
Chicken breast, turkey bacon, baby lettuce, Parmesan, croutons and roasted garlic dressing

For just Đ10 more:

CAPRESE CON BURRATA (M)(N)(V)
Burrata, heirloom cherry tomatoes and basil pesto

MERLUZZO CON PATATE E RUCOLA (F)
Cod fillet, potatoes, rocket leaves, pickled onions, heirloom cherry tomatoes, olives, capers and lemon dressing.

THE MAINS

TAGLIATELLE ALLA BOLOGNESE (G)(M)(E)(CE)
Homemade pasta, freshly ground beef Bolognese sauce, fresh basil and Parmesan

PACCHERI ALLA CONTADINA (G)(V)
Tomato sauce, onions, bell peppers, courgette, aubergine, basil and pea purée

PIZZA PEPPERONI (G)(M)
Beef salami, tomato sauce, mozzarella and chilli oil

COTOLETTA DI POLLO (E)(G)(M)
Parmesan-breaded chicken, roasted baby potatoes, broccolini, lemon and garlic

PARMIGIANA DI MELANZANE E PANZEROTTI AL POMODORO (G)(M)(V)
Aubergine, tomato and basil sauce, mozzarella and Parmesan

For just Đ 25 more:

CONTROFILETTO DI MANZO (180 G) (M)
Beef striploin, heirloom tomatoes and rocket salad, served with roasted potatoes

SALMONE ALLA GRIGLIA (F)(G)(M)
Salmon fillet, asparagus, fregola, garlic, chilli and parsley

THE DESSERTS

Sweet temptations for just a little more

GELATO (M)(N) (2 scoops) | Đ15
Vanilla, chocolate or pistachio

TIRAMISU CUP (G)(E)(M)(R) | Đ15
Espresso-soaked savoiardi, mascarpone cream, cocoa

WINE ANYONE?

Because in Italy, we don't start the meal without a glass of wine! (Su)(Al)

Add a glass of wine for just Đ35

WHITE | RED | ROSÉ | SPARKLING

All prices are in AED and inclusive of 5% VAT, 7% municipality fees & 10% service charge.
For any allergen or dietary requirements, please ask the Ciao Bella team

Raw-item notice : Consuming raw or undercooked animal products may increase the risk of food-borne illness.

(Ce) celery | (Cr) crustaceans | (E) egg | (F) fish | (G) gluten | (L) lupin | (M) milk | (Mo) molluscs | (Mu) mustard | (N) tree nuts | (P) peanuts
(S) soybeans | (Se) sesame | (Su) sulphites | (V) vegetarian | (Vg) vegan | (R) raw item | (Al) alcohol


Ciao
Bella!