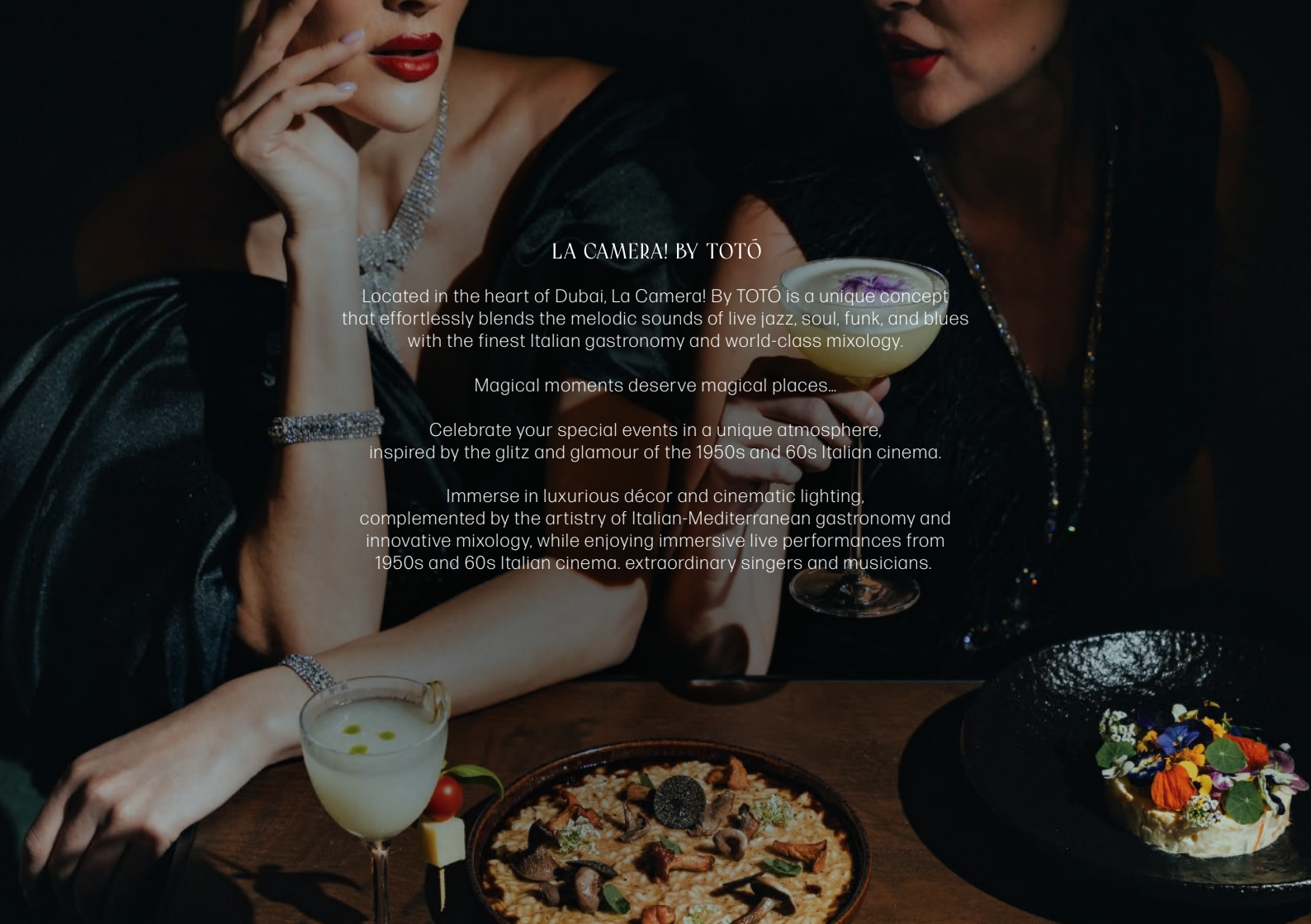




La Camera!

BY TOTÓ

PRIVATE DINING
& EVENTS

A photograph of two women in black dresses sitting at a table in a restaurant. The woman on the left is wearing a large diamond necklace and a matching bracelet, with her hand near her face. The woman on the right is holding a martini glass with a yellow drink and a purple garnish. On the table are a glass of white wine, a plate of risotto with mushrooms, and a small cake decorated with flowers. The background is dark and moody.

LA CAMERA! BY TOTÓ

Located in the heart of Dubai, La Camera! By TOTÓ is a unique concept that effortlessly blends the melodic sounds of live jazz, soul, funk, and blues with the finest Italian gastronomy and world-class mixology.

Magical moments deserve magical places...

Celebrate your special events in a unique atmosphere, inspired by the glitz and glamour of the 1950s and 60s Italian cinema.

Immerse in luxurious décor and cinematic lighting, complemented by the artistry of Italian-Mediterranean gastronomy and innovative mixology, while enjoying immersive live performances from 1950s and 60s Italian cinema. extraordinary singers and musicians.

FINEST
ITALIAN
GASTRONOMY





ANGELO SANTI

Head Chef

With 27 years in the culinary field, Angelo began his career right after school, driven by a passion for cooking as an artistic expression. Inspired by Chef Franco Parisi in London, he committed to innovation in the kitchen. Over the years, he has worked internationally and collaborated with exceptional talents, blending culinary arts with his love for music and photography.

WORLD-CLASS
MIXOLOGY





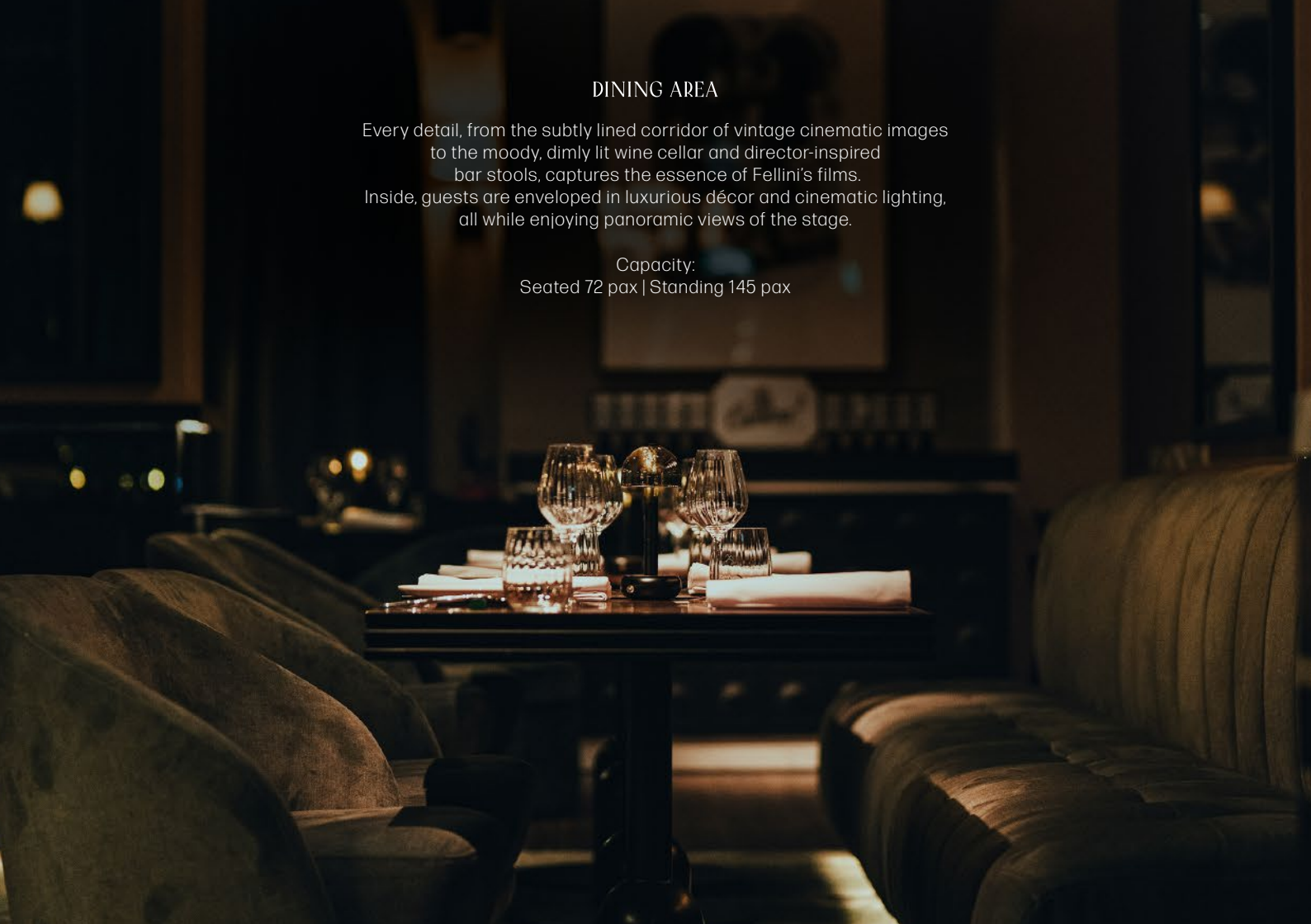
NIKOLA LEMIC
Bar Manager

In the world of mixology, where creativity meets craftsmanship, Nikola Lemic stands as a beacon of innovation and passion. His journey from a childhood dream to a global bar sensation is nothing short of remarkable. His bar is more than a place to enjoy a drink; it's a canvas where he brings his experiences to life through every sip, turning each drink into a journey, and each journey into a masterpiece.

DINING AREA

Every detail, from the subtly lined corridor of vintage cinematic images to the moody, dimly lit wine cellar and director-inspired bar stools, captures the essence of Fellini's films. Inside, guests are enveloped in luxurious décor and cinematic lighting, all while enjoying panoramic views of the stage.

Capacity:
Seated 72 pax | Standing 145 pax





PRIVATE DINING ROOM

With its premium view of the stage, our private dining room provides an exclusive and intimate setting, making it ideal for unforgettable celebrations.

Capacity:
Seated 20 pax



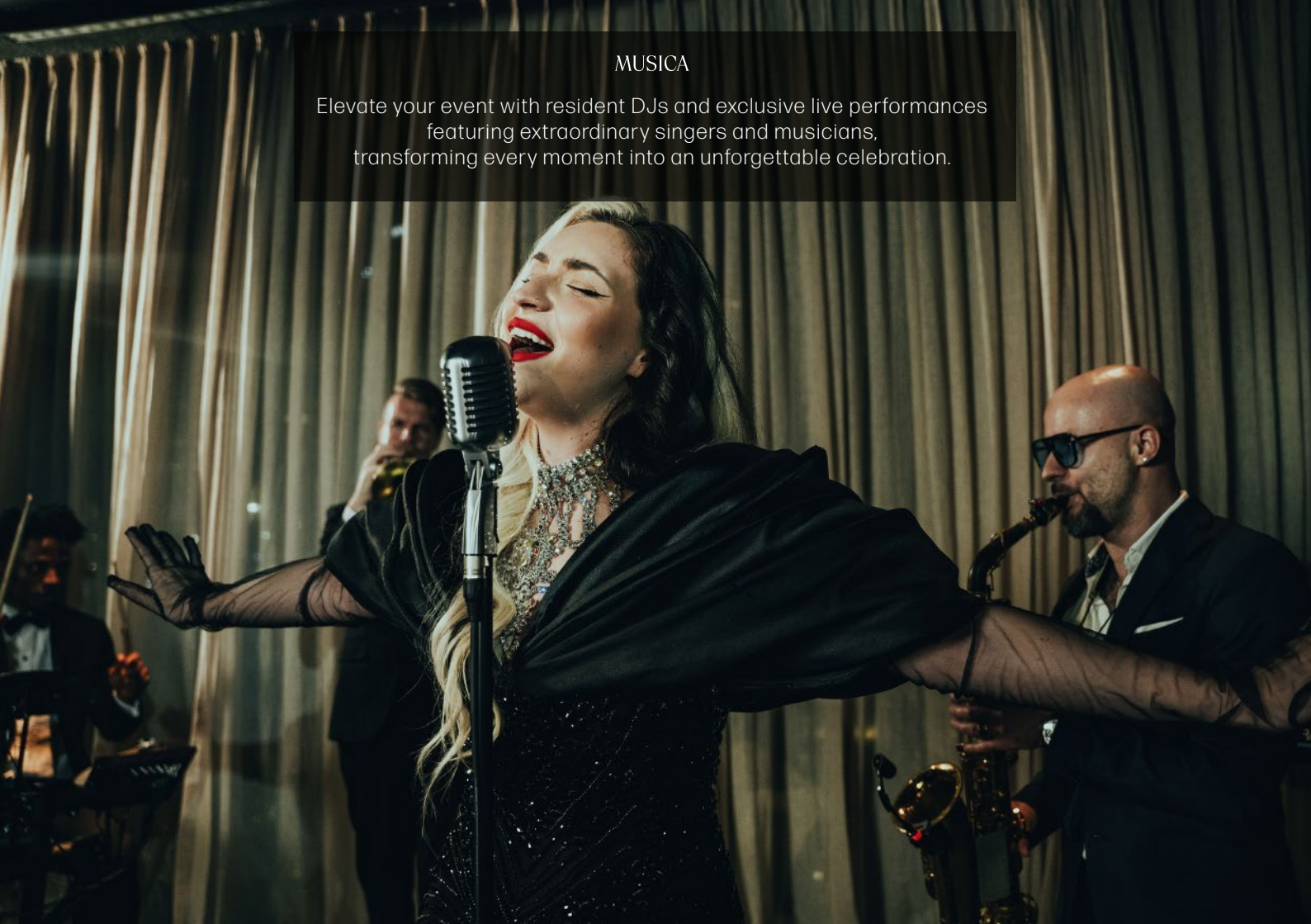
THE BAR

Whether you're toasting to special moments or just enjoying good company, our bar is the ideal spot to keep your celebration relaxed and informal. Savor expertly crafted cocktails, settle into our director-inspired bar stools, and embrace the vibrant atmosphere.

Capacity:
Standing 30 pax

MUSICA

Elevate your event with resident DJs and exclusive live performances featuring extraordinary singers and musicians, transforming every moment into an unforgettable celebration.



SET MENU OPTIONS

FEDERICO FELLINI

250 AED

ANTIPASTI

TO SHARE

Burrata

Burrata from Puglia served on tomato carpaccio garnished with basil pesto

Suppli al telefono

Golden-crusted arborio rice with tomato sauce filled with fresh mozzarella

Parmigiana di zucchine (D, V)

Zucchini mille-feuille with tomato sauce and grated Parmigiano Reggiano

PRIMI PIATTI

La Carbonara (G, D)

Mezze maniche pasta with smoked duck breast, pasteurized egg yolk, grated Pecorino Romano and Grana Padano cheese and freshly ground black pepper

or

Ravioli TOTÓ

Ravioli pasta made with fresh tomato sauce and topped with Grana Padano cheese, basil and Datterino tomatoes

or

Margherita Pizza

San Marzano tomatoes, fior di latte cheese from Napoli, olive oil and basil

DESSERT

Tiramisù

Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

PAOLO SORRENTINO

300 AED

ANTIPASTI

TO SHARE

Caprese (D, N)

Fresh mozzarella with tomatoes and basil

Polpette with tomato sauce (D, E)

Homemade meatballs with tomato sauce

Suppli al telefono

Golden-crusted arborio rice with tomato sauce filled with fresh mozzarella

Margherita Pizza

San Marzano tomatoes, fior di latte cheese from Napoli, olive oil and basil

PRIMI PIATTI

La Carbonara (G, D)

Mezze maniche pasta with smoked duck breast, pasteurized egg yolk, grated Pecorino Romano and Grana Padano cheese and freshly ground black pepper

or

Tortelli di ricotta e spinaci (G, D)

Handmade tortelli stuffed with ricotta and fresh spinach in a butter and sage sauce, topped with Parmigiano Reggiano shavings

or

Risotto al tartufo (G, D)

Creamy Carnaroli risotto cooked with shallots, non-alcoholic white wine and topped with grated fresh black truffle

DESSERT

Tiramisù

Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

(G) Gluten | (D) Dairy | (N) Nuts | (SH) Shellfish | (V) Vegetarian

Please notify your server of any allergies.

All prices are listed in AED and inclusive of 5% VAT, 7% municipality fee and 10% service charge.

SET MENU OPTIONS

DARIO ARGENTO

400 AED

ANTIPASTI

TO SHARE

Burrata

Burrata from Puglia served on tomato carpaccio garnished with basil pesto

Carpaccio di manzo (D, N, G)

Beef carpaccio with Parmigiano Reggiano chips, mustard seeds, citronette and olive oil

Polpette with tomato sauce (D, E)

Homemade meatballs with tomato sauce

PRIMI PIATTI

Tortelli di ricotta e spinaci

Handmade tortelli stuffed with ricotta and fresh spinach in a butter and sage sauce, topped with Parmigiano Reggiano shavings

or

Risotto al tartufo (G, D)

Creamy Carnaroli risotto cooked with shallots, non-alcoholic white wine and topped with grated fresh black truffle

SECONDI PIATTI

CHOICE OF ONE

Spigola grigliata (SH)

Pan-seared sea bass served with eggplant caponata

Filetto TOTÒ

Grilled Australian Black Angus tenderloin with a demi-glace sauce and served with baby carrots, onion, and Friggittelli pepper

DESSERT

Burrata Cheesecake

Served with honey-infused ice cream, topped with honey sauce and honeycomb

or

Tiramisù

Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

SERGIO LEONE

500 AED

ANTIPASTI

TO SHARE

Burrata

Burrata from Puglia served on tomato carpaccio garnished with basil pesto

Carpaccio di manzo (D, N, G)

Beef carpaccio with Parmigiano Reggiano chips, mustard seeds, citronette and olive oil

Diavola e Gorgonzola (G, D)

San Marzano tomatoes, fior di latte cheese from Napoli, spicy veal salami and gorgonzola cheese

Parmigiana di zucchini (D, V)

Zucchini mille-feuille with tomato sauce and grated Parmigiano Reggiano

PRIMI PIATTI

Tortelli di ricotta e spinaci

Handmade tortelli stuffed with ricotta and fresh spinach in a butter and sage sauce, topped with Parmigiano Reggiano shavings

or

Risotto ai frutti di mare (D, SH)

Carnaroli risotto cooked with seafood

SECONDI PIATTI

CHOICE OF ONE

Controfiletto di wagyu

Grilled wagyu striploin served with crispy potato dices and topped with grated fresh black truffles

Pescato del giorno (SH) (for 2 people)

Catch of the day oven-roasted with a hint of citrus

DESSERT

Burrata Cheesecake

Served with honey-infused ice cream, topped with honey sauce and honeycomb

or

Tiramisù

Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

(G) Gluten | (D) Dairy | (N) Nuts | (SH) Shellfish | (V) Vegetarian

Please notify your server of any allergies.

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NON-ALCOHOLIC PACKAGE

LOLLOBRIGIDA

For 2 hours - AED 170 pp
For 3 hours - AED 270 pp
For 4 hours - AED 370 pp

Inclusive of:

SOFT DRINKS

Pepsi | Pepsi Light | 7UP | Tonic | Ginger Ale

FRESH JUICES

Orange | Pineapple | Green Apple | Watermelon

MOCKTAILS

Choice of two

L'innocenza. Lyre's non-alcoholic Spritz infused with Amarena cherry and raspberry

Amaretti. Lyre's non-alcoholic Italian Amaretti blended with pineapple and lemon juice, sweetened with grenadine syrup

Primo Appuntamento. Lyre's non-alcoholic white rum infused with dates syrup, lime juice, sweetened with grenadine and finished off with soda water

Mandarini. Lyre's Italian non-alcoholic Spritz crafted with lychee, tangerine purée, topped with blood orange soda for the perfect fizziness

Anguria Martini. Lyre's non-alcoholic Rosso blended with watermelon syrup, grapefruit and pineapple juice, harmoniously balanced with lime juice for the perfect sour note

NON-ALCOHOLIC BEER

Peroni 0.0

WINE

Torres Natureo sparkling | white | red wine

MINERAL WATER

Still mineral water | Sparkling mineral water

TEA & COFFEE

JING tea & coffee

SIGNATURE ALCOHOLIC PACKAGE

FELLINI

For 2 hours – AED 350 pp

For 3 hours – AED 490 pp

For 4 hours – AED 690 pp

Inclusive of:

BEER

Peroni | Birra Moretti | Corona

WINE

SPARKLING

Alberto Nani Prosecco

WHITE

Frescobaldi Rèmole Bianco
Danzante Pinot Grigio

RED

Frescobaldi Rèmole Rosso
Banfi Col di Sasso

ROSÉ

Frescobaldi Rèmole Rosato
Frescobaldi Alie Rosé

SPIRITS

GIN

Malfy Limone | Bombay Sapphire

RUM

Havana 3 | Captain Morgan

TEQUILA

El Jimador | Olmeca

VODKA

Tito's | Ketel One

WHISKEY

JW Red Label | Grant's Triplewood

COCKTAILS

Choice of two

Rosso Rossissimo

Sweet and floral, crafted with raspberry vodka infusion, homemade hibiscus vermouth, and perfectly balanced with passion fruit

Nonegroni

Aperol infused with mango, mixed seamlessly with sweet vermouth, and elevated with peach bitters

Puccini

Gin-based cocktail infused with tangerine purée and finished with a splash of Prosecco

TOTÓ Bellini

Experience our modern take on the classic Bellini, enhanced with elderflower and white peach purée, and finished off with Prosecco

Pepe Rosa Spritz

Our signature Spritz is crafted with tequila, grapefruit juice, pink pepper, sweetened with agave syrup, a hint of sea salt peach, and topped off with a splash of Prosecco

WATER, COFFEE, JUICES AND SOFT DRINKS ARE INCLUDED

PREMIUM ALCOHOLIC PACKAGE

LOREN

For 2 hours - AED 500 pp

For 3 hours - AED 750 pp

For 4 hours - AED 950 pp

Add Champagne - 200 AED pp per hour

R de Ruinart Brut

Inclusive of:

BEER | Peroni | Birra Moretti | Corona

WINE

SPARKLING | Alberto Nani Prosecco

WHITE | Frescobaldi Rèmole Bianco
Danzante Pinot Grigio
Frescobaldi Albizzia Chardonnay

RED | Frescobaldi Rèmole Rosso
Banfi Col di Sasso
Castello d'Albola Chianti Classico Riserva

ROSÉ | Frescobaldi Rèmole Rosato
Frescobaldi Alie Rosé

SPIRITS

GIN | Malfy Limone | Hendrick's

RUM | Havana 7 | Sailor Jerry

TEQUILA | Patron Silver | Patron Reposado

VODKA | Grey Goose | Beluga Noble

WHISKEY | Chivas 12 | Jack Daniel's

COCKTAILS

Choice of two

Rosso Rossissimo

Sweet and floral, crafted with raspberry vodka infusion, homemade hibiscus vermouth, and perfectly balanced with passion fruit

Nonegroni

Aperol infused with mango, mixed seamlessly with sweet vermouth, and elevated with peach bitters

Puccini

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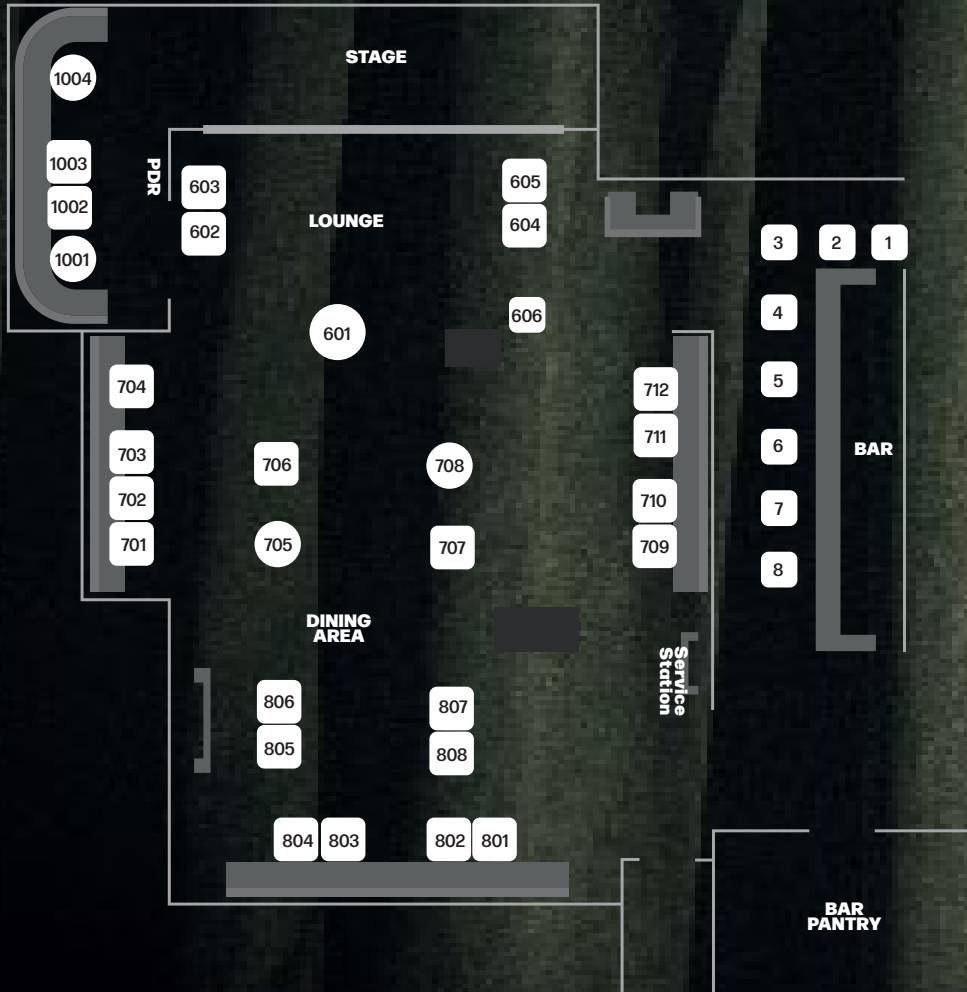
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WATER, COFFEE, JUICES AND SOFT DRINKS ARE INCLUDED



FLOOR PLAN

DINING AREA

Capacity:
Seated 72 pax | Standing 145 pax

PRIVATE DINING ROOM

Capacity:
Seated 20 pax

BAR

Capacity:
Standing 30 pax

FACT SHEET

OPERATING HOURS

Tuesday to Saturday from 9pm to 3am

LOCATION

Hotel Boulevard, Autograph Collection

DRESS CODE

Elegant chic. Please note, that decent attire must be respected and sportswear, beachwear, shorts, and open toe shoes for men aren't allowed

PARKING

Valet parking is available at the main entrance of the Hotel Boulevard, Autograph Collection

TOTAL CAPACITY

Seated 78 | Standing 140

CONTACT US

Our dedicated events team is here to turn every moment into a celebration. Kindly contact **+971 4 215 2121** or **events-dubai@lacamerabytoto.ae**

FOLLOW US:

www.lacamerabytoto.com

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