

*La
Camera!* ✨

BY TOTÒ

LIGHTS ON!

Where nostalgia meets modernity
in a hidden gem inspired by the glamour and luxury
of Italian cinema of 1950s and 60s.

Step back in time to the post-war era,
where love for the theatre and jazz filled the air
with excitement and escapism.

Experience the essence of Italian-Mediterranean
cuisine through our menu featuring
traditional recipes infused with a contemporary twist,
all while enjoying the melodies of our live performers.



@lacamerabytoto

ANTIPASTI

Burrata (D, N)
100

Burrata from Puglia served on tomato carpaccio garnished with basil pesto

Insalata di Polpo (S)
80

Octopus salad with green beans, tomato Datterino, violet potato and citronette dressing

Ostriche (SH)
50 | 300 | 600

Gillardeau oysters No. 2
1 piece | 6 pieces | 12 pieces

Tartare di manzo (D, N)
130

Black Angus steak tartare with a mild Parmigiano Reggiano cream

Tartare di tonno (SH)
140

Tuna tartare with avocado and coriander

Selezione di formaggi (D, N)
140

Chef's selection of Italian cheese with figs, pistachio cream and a homemade tomato jam

Vitello Tonnato (V, N)
95

Thinly sliced veal with creamy tuna sauce

Supplì al Telefono (G, D, SH)
75

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

Crocchette Caviale (SH, G, D)
80

Croquettes filled with béchamel sauce, topped with Parmigiano Reggiano cream, purple potato chip and a touch of caviar

Fritto Misto (SH)
135

Assorted crispy squid, prawns, black cod, vegetables and tapioca chips

(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.

PIATTI PRINCIPALI

Ravioli di brasato (G, D)
120

Handmade pasta stuffed with with braised beef, served with parmesan cream and parmesan shavings

Spaghetti alle vongole e bottarga (G, SH)
155

Spaghetti from Gragnano with clams, chili pepper, bottarga, and a touch of lemon zest

Risotto Carabineros (D, SH)
155

Carnaroli risotto cooked with Carabineros shrimps, Amalfi lemon & coral sauce

Tagliolini al tartufo (G, D)
145

Fresh tagliolini pasta with creamy black truffle sauce topped with fresh black truffle

Risotto al tartufo (G, D)
140

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

**Diavola e Gorgonzola
Pizza (G, D)**
100

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

Tartufo Pizza (G, D)
180

Mozzarella from Napoli, creamy truffle sauce, Parmigiano Reggiano, topped with grated black truffle

(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.

SECONDI PIATTI

Filetto (200gr)
220

Grilled Australian Black Angus tenderloin with demi-glace, served with baby carrots, onions and Friggiteli peppers

Controfiletto di wagyu (250gr)
350

Grilled wagyu striploin

Guancia di vitello brasata
175

Slow-cooked veal cheek served with mashed potato and demi-glace

Polpo alla brace (SH)
150

Grilled octopus, Taggiasche olive tapenade, and potato purée, garnished with edible flowers

**Gamberoni alla
Mediterranea (SH)**
120

Grilled shrimps served with rich mediterranean sauce

**Dentice al forno (SH)
(for sharing)**
340

Whole red snapper fish oven-roasted with a hint of citrus

(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.

DOLCI

Tiramisu (D, G, N)
65

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

Cannolo Siciliano (D, G, N)
60

Pastry dough, filled with a sweet and creamy ricotta cheese, pistachio and candied orange

Gelato artigianale (D, G, N)
30 per scoop

Pistachio, vanilla and chocolate ice cream

Babà (D, G, N)
60

Soft babà soaked in citrus syrup, served with ricotta cream and Sicilian orange jam

(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.

The End

*La
Camera!*
BY TOTÒ