

DOLCI

Tiramisù Classico (D)(A)(G)(E) <i>Classic tiramisu (Available with/out alcohol)</i>	75
Ciocco Colato (D)(N)(E)(G) <i>Warm 72% dark chocolate foam, hazelnut ice cream</i>	75
Bianco Mangiare (D)(N) <i>Low fat yogurt with almonds, wild seasonal berry fruits</i>	65
Delizia Al Limone (A)(G)(D)(E) <i>Soft brioche soaked in aromatic syrup and glazed by citrusy limoncello cream</i>	65
Zuppetta Di Fragole (D)(N) <i>Fresh strawberry marinated with mint, clove, pink pepper and anise star layered with vanilla chantilly, almonds</i>	60
Cannoli Siciliani (D)(G)(N)(A)(E) <i>Trio of crunchy shell, marsala wine, ricotta, pistachios, chocolate</i>	65
Baba (G)(A)(D)(E) <i>Soft cake soaked in rum, vanilla, fresh seasonal fruit salad</i>	85
Profiterole (G)(D)(N)(E) <i>Puffed pâte à choux filled with vanilla cream pistachio cream, chocolate cream and glazed in chocolate, vanilla, pistachio</i>	65
Torta Di Mamabella (G)(D)(N)(E)  <i>Grandmother’s cake of the day</i>	65
Formaggio (D)(N) <i>Selection of cheeses served with artisan crackers and condiments</i>	120

L Arte del Gelato

GELATO

Gelato Verde Oro (D)(E)(N) <i>Pistachio ice cream served with extra virgin olive oil (good for 4)</i>	110
Gelato Bianco & Amarena (D) <i>Homemade Ricota Gelata served with Amarena cherry (good for 4)</i>	110
Gelati (D)(N)(E) <i>Vanilla, Chocolate, Hazelnut</i>	58
Sorbetto <i>Mango, Lemon, Strawberry</i>	58



MAMABELLA

RISTORANTE

Story / Storia

Once Upon a Table: A Tale Inspired by the Mothers of Italy

MamaBella is born from the hands and hearts of Italy's mothers and grandmothers, keepers of tradition and memory. It carries to the table the warmth of generations, a legacy simmered in love. From the wind-swept villages of Sardinia to the sun-kissed shores of Sicily, from Naples' passion to Rome's grace, from Florence's artistry to the Amalfi Coast's salt-kissed breeze — every flavor is a whisper of Italy's collective soul.

Guided by Chef Alessandro Micelli, MamaBella brings Italy's spirit into the beating heart of Dubai. Each month, a true Italian grandmother steps into the kitchen, transforming the restaurant into a living archive of heritage. Here, Cucina della Mamma — heartfelt, humble, and authentic — rises again in every dish, like a lullaby carried from one generation to the next.

Within MamaBella's embrace, Italy is not only tasted but felt. The joyous tarantella echoes through its walls, laughter lingers like wine in a glass, and every gathering becomes a celebration of life itself. Here, each day is woven with the DNA of Italy, alive within Dubai's vibrant soul.

MamaBella is more than a restaurant. It is a cultural hymn, a tribute to the nurturing hands of mothers. A story not told in words alone, but in the warmth of a home-cooked meal, and in the quiet, abiding love that only an Italian kitchen can give.



SECONDI MARE

Pescato	MARKET PRICE
Catch of the day oven-baked, grilled, sea salt crust per 100g (Please allow 45+ minutes)	
Branzino al Sale (S)	495
Oven-baked Sea bass in sea salt crust, served with spinach, roasted potato in Mediterranean sauce (Please allow 30+ minutes) (recommended for 2 people)	
Polpo alla Griglia (S)(D)	190
Chargrilled octopus, potatoes, red pepper, mash potatoes, black garlic, datterini tomatoes	
Branzino (D)(S)	230
Grilled branzino , Amalfi lemon sauce, “cime di rapa”	
Gamberoni (D)(S)	185
King prawns in picchio pacchiu sauce	

JOSPER

SEAFOOD CHARGRILLED

Il Sapore Alla Brace

Carabinero (S)	Per pc	135
Chargrilled jumbo prawns		
Astice (S)		390
Chargrilled Canadian lobster, mix grilled vegetables (Please allow 25+ minutes)		
Grigliata Mare (S)		495
Chargrilled seafood, prawns, calamari, octopus, cuttlefish, salmon served with Amalfi "scapeggio" sauce, EVO (Recommendation x2)		

*All Josper seafood is served with homemade tartar sauce, lemon butter, and spicy Calabrian dip

SECONDI CARNI

Pollo Cacciatore (D)		155
Chargrilled spatchcock, baby chicken, cacciatone style, black olives		
Costoletta Milanese (D)(G)(E)		260
Veal chop milanese, rucola, Parmigiano Reggiano DOP		
Costine Wagyu (D)		240
72 -hours slow cook Wagyu short ribs,mashed potato		

Our chefs will do their best to accommodate your dietary requirements please inform your waiter
(V) Vegetarian (Vg) Vegan (A) Alcohol (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (H) Homemade
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee

ANTIPASTI

Calamari E Gamberi (S)(D)(G)	110
Fried calamari, prawns, homemade tartar sauce	
Insalata Di Mare (S)	125
Seafood salad, scallops, red prawns, mussels, cuttlefish, datterini tomato, blood orange	
Parmigiana (D)(V)	95
Eggplant, tomato sauce, mozzarella, basil, parmigiano reggiano DOP	
Burrata (V)(D)	125
Burrata, heirloom tomatoes, wild rocket ,basil	
Vitello Tonnato (S)(D)	125
Sliced veal, tuna–caper sauce, mayonnaise foam, caper powder, veal jus	
Carpaccio Rosso (V)(N)(D)	85
Salt baked beetroot, grapefruit, goat cheese, pinenuts, quinoa	

INSALATE

Bella Insalata (Vg)	84
Baby spinach, clementine, baby gem, mix seeds, pomelo, agave dressing	
Carciofi (V)(D)	120
Artichoke, baby spinach, gorgonzola, parmigiano reggiano	

SALUMI & FORMAGGIO

(Selection of mix halal cold cut slice by Berkel Machine)

Antipasto Misto (D) (G)	130
Bresaola, “Spianata” salami, angus coppa, speck, duck, Cecina iberico, Gnocco fritto	
Wagyu Bresaola	140
Slice wagyu intensely marbled tender 100g	
Nduja Salami	100
Spicy halal ‘nduja beef, spicy chili	
Duck Prosciutto	95
Duck ham prosciutto	
Formaggio (D)(N)	110
Selection of Italian cheeses, castagno, moliterno al tartufo, gorgonzola, fontina, pecorino Parmigiano Reggiano DOP	

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CRISPYZZA		
Crispyzza Mama’s (D)(G)	140	
Crispyzza dough, beef carpaccio, rocket, Parmigiano Reggiano, black truffle		
Crispyzza Papa’s (V)(D)(G)	110	
Crispyzza dough, burrata, datterini tomatoes, rocket		
PIZZOLO (Rustic Calabrian pizza with tomato, melted cheese, EVO)		
Piccante (D)(G)	125	
Tomato, mozzarella, ‘Nduja’ spicy Italian salami		
Bresaola (D)(G)	125	
Beef bresaola, rocket, parmigiano reggiano DOP		
SCROCCHIARELLA (Thin Roman-style pizza with long fermentation, extra crispy outside and soft inside)		
Al Pomodoro (G)(Vg)	80	
Scrocchiarella "Rosso" San Marzano DOP tomato sauce EVO		
In Bianco (G)	75	
Scrocchiarella "Bianca" with EVO, oregano, lemon, parmegiano, reggiano		

PIZZA		
Margherita (V)(D)(G)	115	
San Marzano DOP, fior di latte, basil, EVO		
Diavola (D)(G)	165	
San Marzano DOP, fior di latte, spicy salami		
Speck (D)(G)	145	
White pizza “gorgonzola, fior di latte , smoked beef bacon		
Capricciosa (D)(G)	135	
San Marzano DOP, fior di latte, ham, mushrooms, artichokes		
Funghi (Vg)(G)	155	
White pizza, wild mushroom, black truffes		
Tartufo (D)(G)(V)	180	
4 Cheeses, gorgonzola, fontina, parmigiano reggiano DOP, fresh truffles		
Frutti Di Mare (S)(G)	195	
San Marzano DOP, seafood, shrimp, squid, mussels, garlic		

ZUPPE		
Zuppa Pesce (S)	125	
Seafood soup, lobster, prawns, red mullet, mussels		
Zuppa Di Pollo (D)	95	
Chicken broth "Stracciatella", "Filindeu pasta " parsley, egg, pecorino		

RISOTTI (All risotto is made with Riserva Carnaroli rice)		
Risotto E Funghi (V) (D)	120	
Wild forest mushroom risotto, black truffle		
Risotto Milanese (D)	160	
Saffron risotto, smoked veal marrow		
Risotto Mare (D)(S)	195	
Seafood risotto, gamberi, calamari, baby squid, mussels, clams		

PASTA		
Mama’s Fettuccine (H)(S)(D)(E)(G)	195	
Fettuccine, Canadian lobster, Bisque sauce		
Busiata Gamberi (S)(D)(N)(G)(E)	155	
Busiata pasta, red shrimps, burrata, pistachio, datterino tomato		
Spaghetti Cipollotto (H)(S)(D)(E)(G)	95	
Homemade spaghetti, baby leeks, bread crumble, bottarga		
Tortelli Al Tartufo (H)(V)(D)(E)(G)	120	
Homemade tortelli, ricotta, spinach, truffle in light cream sauce		
Culurgiones (H)(V)(D)(G)(E)	92	
Homemade culurgiones ravioli, pecorino, tomato coulis		
Pappardelle Ripiene (H)(D)(E)(G)	120	
Homemade pappardelle, ossobuco, parmigiano reggiano DOP in butter sage sauce		
Bigoli Genovese (G)(E)(D)	130	
Homemade Venetian pasta with Neapolitan sauce of slow-cooked onions and beef		

La Pasta Perfetta



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