

DOLCI

Tiramisù Classico (D)(A)(G)(E) Classic tiramisu (Available with/out alcohol) Available gluten free option	75
Ciocco Colato (D)(N)(E)(G) Warm 72% dark chocolate foam, hazelnut ice cream	75
Bianco Mangiare (D)(N)(GF) Low-fat yogurt with almonds	65
Cannoli Siciliani (D)(G)(N)(A)(E) Trio of crunchy shell, marsala wine, ricotta, pistachios, chocolate	65
Baba (G)(A)(D)(E) Soft cake soaked in rum, vanilla, fresh seasonal fruit salad	85
Profiterole (G)(D)(N)(E) Puffed pâte à choux filled with vanilla cream pistachio cream, chocolate cream and glazed in chocolate, vanilla, pistachio	65
Torta Di Mamabella (G)(D)(N)(E)  Grandmother's cake of the day	65
Parfait alle Mandorle (D)(N) Delicate almond semifreddo	65
Fruit Platter Selection of seasonal fruits	65

L'Arte del Gelato

GELATO

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



MAMABELLA

RISTORANTE

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.



Our chefs will do their best to accommodate your dietary requirements please inform your waiter (V) Vegetarian
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Dono Di Mamma

Sourdough, Grissini, Streghe (G)

Albero D’ulivo

Olives, “Camuliato” Sun-dried tomato (Vg), Ricotta (D)

Lasciate fare a Mamma

Allow Mamma to design your dining experience tonight — a 5-course journey of authentic flavors, personally selected by our Nonnas.

Available only for the entire table, with a minimum of 2 guests.



per person

485

Ostriche	Per Pc	40
Gillardeau, France (S)		
Served with vinegar mignonette, tabasco, lemon wedge		
Caviale	30g	50g
Calvisius, Tradition Prestige (S)(D)	525	750
Ars Italica, Oscietra Gueldenstaedtii (S)(D)	650	990

CRUDI	La Prima Delizia
Salmone Marinato (D)(S)(GF)	95
Marinated salmon, beetroot, bergamot, crème fresh, lime dressing	
Branzino Carpaccio (S)(GF)	110
Sea bass carpaccio, pomelo, fresh thyme, lime dressing	
Gambero Rosso (S)(N)(GF)	135
Red shrimp, fennel, bronte pistacchio	
Tonno battuto (D)(S)(GF)	120
Tuna tartare, avocado, quinoa, yuzu	
Tavolozza (S)(D)(GF)	190
Scampo, gambero, tuna tartare, sea bass, marinated salmon	
Torre Di Mare (S)(GF)	390
Selection of the chef's finest raw seafood, (Recommended For 2) Tower with scampo tail, gambero, tuna tartar, sea bass, marinated salmon	
Battuto (N)(D)	115
Angus tartare, classic condiments, crunchy bread, Parmigiano Reggiano DOP	
Carpaccio Wagyu (N)(D)	140
Thinly sliced wagyu, lemon mayo, Parmigiano Reggiano DOP, rucola, macadamia	

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JOSPER CHARGRILLED

WOOD FIRED MEAT

La Tradizione alla Griglia

Angus Beef

Filetto Angus (D)

Chargrilled Angus tenderloin, 250g, potato millefeuille in foie gras sauce

295

Costata Angus (D)

Chargrilled tomahawk Angus beef, 1200g roasted potato, spinach, veal jus

780

Wagyu Beef

Filetto Wagyu (D)

Wagyu tenderloin, grade 7, 250g potato millefeuille foie gras sauce

389

Entrecote (D)

Wagyu ribeye, grade7, 250g wild rocket, Datterini, Parmigiano Reggiano

385

Costata wagyu (D)

Chargrilled tomahawk Wagyu beef, 1200g roasted potato, spinach veal jus

1495

LAMB CHARGRILLED	WOOD FIRED
Costoletta D’Agnello (D)	230
Lamb chop , lamb jus, Cardoncello mushroom	
Spalla D’Agnello (D)	595
Lamb shoulder, roasted 2/3 hours, serve with grilled vegetables, lamb jus (for 2-3)	
Agnellino (PRE ORDER) (D)	2100
Baby Lamb roasted 5/7 hours serve with onion rice, mix vegetable, selection of sauce, tomato chimichurri, pepper sauce, tomato yogurt, (8kg) (minimum for 6)	

CONTORNI			
Broccolini (D)(N)	40	Peperone	35
Roasted broccolini, sage, macadamia nuts		Bell pepper, garlic , capers	
Spinaci	40	Patate	28
Sautéed spinach, chilly in AOP sauce		Potato confit	
Asparagi	40	Purè Di Patate (D)	28
Grilled jump asparagus		Mashed potatoes	

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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 Seabass 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)	195
King prawns in picchio pacchiu sauce	

JOSPER
SEAFOOD CHARGRILLED
Il Sapore Alla Brace

Carabinero (S)	Per pc	165
Chargrilled jumbo prawns		
Astice (S)		450
Chargrilled Canadian lobster, mix grilled vegetables (Please allow 25+ minutes)		
Grigliata Mare (S)		495
Chargrilled seafood, prawns, calamari, octopus, 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 alla Cacciatora (D)		155
Chargrilled spatchcock, baby chicken, cacciatora style, black olives		
Costoletta alla 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		

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ANTIPASTI

Calamari E Gamberi (S)(D)(G)	118
Fried calamari, prawns, homemade tartar sauce	
Insalata Di Mare (S) (GF)	145
Seafood salad, scallops, red prawns, mussels, cuttlefish, datterini tomato, capsicum	
Parmigiana Di Melanzane (D)(V)	105
Eggplant, tomato sauce, mozzarella, basil, Parmigiano Reggiano DOP	
Burrata (V)(D)(GF)	135
Burrata, datterini tomato, basil	
Vitello Tonnato (S)(D)(GF)	125
Sliced veal, tuna, caper powder, veal jus	
Carpaccio Rosso (V)(N)(D)(GF)	85
Salt baked beetroot, pomelo, goat cheese, pinenuts, quinoa	

INSALATE

Bella Insalata (Vg)(GF)	89
Baby spinach, clementine, baby gem, mix seeds, pomelo, agave dressing	
Carciofi (V)(D)(GF)	120
Artichoke, baby spinach, gorgonzola, Parmigiano Reggiano	

SALUMI & FORMAGGIO

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

Antipasto Misto (D)(G)	160
Bresaola, “Spianata” salami, speck, duck, Cecina iberico, “Gnocco fritto”	
Wagyu Bresaola (G)	140
Slice wagyu intensely marbled tender 100g	
Duck Prosciutto (G)	115
Duck ham prosciutto	
Formaggio (D)(N)(G)	120
Selection of Italian cheeses, castagno, moliterno al tartufo, gorgonzola, fontina, pecorino Parmigiano Reggiano DOP	

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CRISPYZZA

Crispyzza Mama's (D)(G) Crispyzza dough, beef carpaccio, rocket, Parmigiano Reggiano, black truffle	140
Crispyzza Papa's (V)(D)(G) Crispyzza dough, burrata, datterini tomatoes, rocket	110

SCROCCHIARELLA

(Thin Roman-style pizza with long fermentation, extra crispy outside and soft inside)

Al Pomodoro (G)(Vg) Scrocchiarella "Rosso" San Marzano DOP tomato sauce EVO	80
In Bianco (G) Scrocchiarella "Bianca" with EVO, oregano, lemon, Parmigiano Reggiano	75

PIZZA

Margherita (V)(D)(G) San Marzano DOP, fior di latte, basil, EVO	115
Diavola (D)(G) San Marzano DOP, fior di latte, spicy salami	165
Speck (D)(G) White pizza gorgonzola, fior di latte, smoked beef bacon	145
Pizza Buffalo Mozzarella (D)(G)(V) San Marzano DOP, fresh buffalo mozzarella	165
Funghi (Vg)(G) White pizza, wild mushroom, black truffles	155
Tartufo (D)(G)(V) 4 Cheeses, gorgonzola, fontina, Parmigiano Reggiano DOP, fresh truffles	180

GLUTEN FREE

Suppli Al Telefono (GF)(D)(V) Gluten-free fried rice croquette filled with melted mozzarella	92
Mezzaluna Di Ricotta e Spinaci in Arrabbiatta Sauce (GF)(D)(V) Gluten-free ricotta and spinach ravioli in spicy tomato sauce	135
Cotoletta alla Milanese (GF)(D) Gluten-free veal Milanese with rucola, cherry tomato, Parmigiano Reggiano DOP	190
Tiramisu Gluten Free (GF)(D)(A) Gluten-free tiramisu with mascarpone cream and coffee (Available with/out alcohol)	75

ZUPPE

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

RISOTTI

(All risotto is made with Riserva Carnaroli rice)

Risotto alla Funghi (V)(D)(GF) Wild forest mushroom risotto, black truffle	120
Risotto alla Milanese (D)(GF) Saffron risotto, smoked veal marrow	160
Risotto Mare (D)(S)(GF) Seafood risotto, gamberi, calamari, baby squid, mussels, clams	169

PASTA

Mama's Fettuccine (H)(S)(D)(E)(G) Fettuccine, Canadian lobster, Bisque sauce	195
Busiata Gamberi (S)(D)(N)(G)(E) Busiata pasta, red shrimps, burrata, pistachio, datterino tomato	165
Spaghettoni A la Norma (H)(V)(D)(G) Homemade speghettoni with eggplant, salty ricotta with tomato sauce	135
Tortelli Al Tartufo (H)(V)(D)(E)(G) Homemade tortelli, ricotta, spinach, truffle in light cream sauce 	135
Culurgiones (H)(V)(D)(G)(E) Homemade culurgiones ravioli, pecorino, tomato coulis	105
Pappardelle Ripiene (H)(D)(E)(G)  Homemade pappardelle, ossobuco, Parmigiano Reggiano DOP in butter sage sauce	120
Bigoli Genovesi (G)(E)(D) Homemade Venetian pasta with Neapolitan sauce of slow-cooked onions and beef	130



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