



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.



Lasciate fare a Mamma

Allow Mamma to design your dining experience tonight - a 5 course journey of authentic flavors, personally selected for you. No Menus.
Available only for the entire table, with a minimum of 2 guests.

	per person	485
Ostriche	PerPc	42
Gillardeau, France(S) Served with vinegar mignonette, tabasco, lemon wedge		

CAVIAR MENU

FRITELLE E CAVIALE	190
Soft Fried Patato Rice Caviar 10g (4pc) (G) (D) (S)	
TONNO E CAVIALE	245
Tuna tartare with avocado and caviar 15g (D) (S)	
TAGLIOLINI CAVIALE	295
Homemade pasta & caviar 15g (D) (S) (G)	
RISOTTO E CAVIALE	295
Aquarello risotto, & caviar 15g (D)(S)	
GAMBERO ROSSO E CAVIALE	345
Red shrimp & caviar 15g (S)	

Caviar	30g	50g	100g
Baeri (S)(D)	525	750	1100
Oscietra (S)(D)	650	990	750
Beluga 100g (S)(D)			3900

CRUDI

Salmone Marinato (D)(S)(GF)	105
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)	140
Red shrimp, fennel, bronte pistacchio	
Tonno battuto (D)(S)(GF)	140
Tuna tartare, avocado, quinoa, yuzu	
Tavolozza (S)(D)(GF)	195
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)	125
Angus tartare, classic condiments, crunchy bread, Parmigiano Reggiano DOP	
Carpaccio Wagyu (N)(D)	140
Thinly sliced wagyu, lemon mayo, Parmigiano Reggiano DOP, rucola, macadamia	

ANTIPASTI

Calamari E Gamberi (S)(D)(G)	130
Fried calamari, prawns, homemade tartar sauce	
Insalata Di Mare (S)(GF)	155
Seafood salad, scallops, red prawns, mussels, cuttlefish, datterini tomato, capsicum	
Parmigiana Di Melanzane (D)(V)	125
Eggplant, tomato sauce, mozzarella, basil, Parmigiano Reggiano DOP	
Burrata (V)(D)(GF)	145
Burrata, datterini tomato, basil	
Vitello Tonnato (S)(D)(GF)	135
Sliced veal, tuna, caper powder, veal jus	
Carpaccio Rosso (V)(N)(D)(GF)	95
Salt baked beetroot, pomelo, goat cheese, pinenuts, quinoa	

INSALATE

Bella Insalata (Vg)(GF)	105
Baby spinach, clementine, baby gem, mix seeds, pomelo, agave dressing	
Carciofi (V)(D)(GF)	135
Artichoke, baby spinach, gorgonzola, Parmigiano Reggiano	

SALUMI & FORMAGGIO

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

Antipasto Misto (D)(G)	195
Bresaola, "Spianata" salami, speck, duck, Cecina iberico, "Gnocco fritto"	
Wagyu Bresaola (G)	160
Slice wagyu intensely marbled tender 100g	
Duck Prosciutto (G)	135
Duck ham prosciutto	
Formaggio (D)(N)(G)	145
Selection of Italian cheeses, castagno, moliterno al tartufo, gorgonzola, fontina, pecorino Parmigiano Reggiano DOP	



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 (GF) Gluten Free
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ZUPPE

Zuppa Di Pesce (S) (GF)	145
Seafood soup, lobster, prawns, red mullet, mussels	
Zuppa Di Pollo (D)	105
Chicken broth “Stracciatella”, “Filindeu pasta” parsley, egg, pecorino	

RISOTTI

(All risotto is made with Riserva Carnaroli rice)

Risotto alla Funghi (V)(D)(GF)	145
Wild forest mushroom risotto, black truffle	
Risotto alla Milanese (D)(GF)	175
Saffron risotto, smoked veal marrow	
Risotto Mare (D)(S)(GF)	210
Seafood risotto, gamberi, calamari, baby squid, mussels, clams	

PASTA

Mama’s Fettuccine (H)(S)(D)(E)(G)	220
Fettuccine, Canadian lobster, Bisque sauce	
Busiata Gamberi (S)(D)(N)(G)(E)	185
Busiata pasta, red shrimps, burrata, pistachio, datterino tomato	
Spaghettoni A la Norma (H)(V)(D)(G)	145
Homemade spaghettoni with eggplant, salty ricotta with tomato sauce	
Tortelli Al Tartufo (H)(V)(D)(E)(G)	145
Homemade tortelli, ricotta, spinach, truffle in light cream sauce	
Cacio e Pepe (H)(V)(D)(G)(E)	145
Homemade tajarin, pecorino romano, black pepper	
Pappardelle Ripiene (H)(D)(E)(G)	145
Homemade pappardelle, ossobuco, Parmigiano Reggiano DOP in butter sage sauce	
Bigoli Genovese (G)(E)(D)	145
Homemade Venetian pasta with Neapolitan sauce of slow-cooked onions and beef	



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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	

SCROCCHIARELLA

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

Al Pomodoro (G)(Vg)	90
Scrocchiarella “Rosso” San Marzano DOP tomato sauce EVO	
In Bianco (G)	80
Scrocchiarella “Bianca” with EVO, oregano, lemon, Parmigiano 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	
Pizza Buffalo Mozzarella (D)(G)(V)	165
San Marzano DOP, fresh buffalo mozzarella	
Funghi (Vg)(G)	155
White pizza, wild mushroom, black truffles	
Tartufo (D)(G)(V)	180
4 Cheeses, gorgonzola, fontina, Parmigiano Reggiano DOP, fresh truffles	

GLUTEN FREE

Suppli Al Telefono (GF)(D)(V)	105
Gluten-free fried rice croquette filled with melted mozzarella	
Mezzaluna Di Ricotta e Spinaci in Arrabbiatta Sauce (GF)(D)(V)	145
Gluten-free ricotta and spinach ravioli in spicy tomato sauce	
Cotoletta alla Milanese (GF)(D)	290
Gluten-free veal Milanese with rucola, cherry tomato, Parmigiano Reggiano DOP	
Tiramisu Gluten Free (GF)(D)(A)	75
Gluten-free tiramisu with mascarpone cream and coffee (Available with/out alcohol)	

SECONDI MARE

Pescato	545
Catch of the day oven-baked, grilled, sea salt crust per 100g (Please allow 45+ minutes)	
Branzino al Sale (S)	545
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)	215
Chargrilled octopus, potatoes, red pepper, mash potatoes, black garlic, datterini tomatoes	
Branzino (D)(S)	245
Grilled branzino, Amalfi lemon sauce, “cime di rapa”	
Gamberoni (D)(S)	210
King prawns in picchio pacchiu sauce	

JOSPER

SEAFOOD CHARGRILLED

Il Sapore Alla Brace

Carabinero (S)	Per pc 195
Chargrilled jumbo prawns	
Astice (S)	545
Chargrilled Canadian lobster, mix grilled vegetables (Please allow 25+ minutes)	
Grigliata Mare (S)	495
Chargrilled seafood, prawns, calamari, octopus, salmon - Amalfi “scapeeggio” 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)	180
Chargrilled spatchcock, baby chicken, cacciatora style, black olives	
Costoletta alla Milanese (D)(G)(E)	290
Veal chop milanese, rucola, Parmigiano Reggiano DOP	
Costine Wagyu (D)	275
72-hours slow cook Wagyu short ribs, mashed potato	



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JOSPER CHARGRILLED

WOOD FIRED MEAT

La Tradizione alla Griglia

Angus Beef

Filetto Angus (D) **305**
Chargrilled Angus tenderloin, 250g, potato millefeuille in foie gras sauce

Costata Angus (D) **780**
Chargrilled tomahawk Angus beef, 1200g roasted potato, spinach, veal jus

Wagyu Beef

Filetto Wagyu (D) **405**
Wagyu tenderloin, grade 7, 250g potato millefeuille foie gras sauce

Entrecote (D) **395**
Wagyu ribeye, grade 7, 250g wild rocket, Datterini, Parmigiano Reggiano

Costata wagyu (D) **1550**
Chargrilled tomahawk Wagyu beef, 1200g roasted potato, spinach veal jus

LAMB CHARGRILLED

WOOD FIRED

Costoletta D’Agnello (D) **250**
Lamb chop, lamb jus, Cardoncello mushroom

Spalla D’Agnello (D) **695**
Lamb shoulder, roasted 2/3 hours, serve with grilled vegetables, lamb jus (for 2-3)

Agnellino (PRE ORDER) (D) **2400**
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) 55 Roasted broccolini, sage, macadamia nuts	Patate 55 Potato confit
Spinaci 55 Sautéed spinach, chilly in AOP sauce	Pure Di Patate 55 Mashed potatoes
Asparagi 55 Grilled jump asparagus	

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DOLCI

Tiramisù Classico (D)(A)(G)(E)	75
Classic tiramisu (Available with/out alcohol) Available gluten free option	
Ciocco Colato (D)(N)(E)(G)	75
Warm 72% dark chocolate foam, hazelnut ice cream	
Bianco Mangiare (D)(N)(GF)	75
Low-fat yogurt with almonds	
Cannoli Siciliani (D)(G)(N)(A)(E)	75
Trio of crunchy shell, marsala wine, ricotta, pistachios, chocolate	
Baba (G)(A)(D)(E)	85
Soft cake soaked in rum, vanilla, fresh seasonal fruit salad	
Profiterole (G)(D)(N)(E)	65
Puffed pâte à choux filled with vanilla cream, pistachio cream, chocolate cream and glazed in chocolate, vanilla, pistachio	
Torta Di Mamabella (G)(D)(N)(E)	65
Grandmother’s cake of the day	
Parfait alle Mandorle (D)(N)	75
Delicate almond semifreddo	
Fruit Platter	150
Selection of seasonal fruits	

GELATO

Gelato Verde Oro (D)(E)(N)(GF)	110
Pistachio ice cream served with extra virgin olive oil (good for 4)	
Gelati (D)(N)(E)(GF)	65
Vanilla, Chocolate, Yoghurt	
Sorbetto (GF)	65
Mango, Lemon	

L'Arte del Gelato



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