

SOUP

- La Zuppa Frantoiana di Egidiana Maccioni (V, G, D)** 56
Tuscan Twenty Vegetables and Bean Minestrone, Rosemary Flat Bread
- Crema di Piselli e Menta con Polpa di Granchio e Crostini di Pane (D, G)** 65
Sweet Pea and Mint Soup, King Crab, Herbed Crouton

APPETIZER

- Insalata di Verdure alla Griglia, Vinaigrette al Pomodoro e Crostini di Pane (N, G, D, V)** 52
Mix Lettuce Salad, White Asparagus, Grilled Eggplant and Zucchini, Roasted tomato, Marinated Peppers, Grana Padano, Toasted Pine Nut, Mini Crouton, Tomato Vinaigrette
- Insalata di Mare del Circo con Astice, Capasanta, Vongola, Cozze, Terrina di Polipo e Calamaro (D)** 103
Circo's Seafood Salad of Maine Lobster, Seared Scallop, Clams, Mussels, Octopus Terrine and Squid, Baby Greens, Herbed Parmesan Sauce
- Mozzarella di Bufala alla Caprese, Terrina di Pomodoro e Basilico Fritto (D, V)** 65
Buffalo Mozzarella, Vine Ripe Tomatoes, Tomato Terrine, Basil, Tuscan Extra Virgin Olive Oil
- Burrata Pugliese e Fragole, Composta frutti di Bosco al Rosmarino, Pan Brioche Tostato (G, D, V)** 82
Burrata and Strawberries, Berry and Rosemary Compote, Toasted Brioche Bread, Baby Arugula
- Involtini di Bresaola Ripieni alla Ricotta, Caprino e Noci con Pere Glassate all'Aceto Balsamico e Carote Marinate all'Aceto Rosso (D, N)** 69
Goat Cheese, Ricotta and Walnut Stuffed Bresaola, Balsamic Glazed Pear, Candied Walnut, Marinated Yellow Carrot
- Carpaccio di Manzo al Taglio, Piselli, Fave e Pecorino Romano con Crostino di Basilico e Ricotta (D, G)** 82
Finely Sliced 1824 Beef Tenderloin, Fava Beans, English Peas, Leeks, Shaved Radish, Pecorino Romano, Baby Arugula, Basil and Ricotta Crostino
- Crudo di Tonno Marinato agli Agrumi con Tenerezze Fresche e Salsa di Mandarini Cinesi** 73
Salt Cured Red Tuna Crudo, Baby Arugula, Orange and Ruby Red Grapefruit, Shaved Fennel, Radish, Candy -Striped Beet, Kumquat Marmalade
- Antipasto Del Circo di Salumi e Formaggi per Due (P, D)** 155
Selection of Pork Cold Cuts and Cheese for Two
*Prosciutto di Parma, Coppa in Rete, Castel Speck, Salame Milano, Schiacciata Piccante
Chef Matteo's Selection of Fine Cheeses, Grilled Vegetables, Whole Grain Mustard*

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RISOTTO

Risotto alle Melanzane Arrosto con Pomodorini al Forno e Mozzarella di Bufala (D, V)	86
<i>Fresh Plum Tomato and Roasted Eggplant Risotto, Buffalo Mozzarella</i>	
Risotto ai Frutti di Mare, Pomodorini di Pachino Confit e Chips al Nero di Seppia (A, D)	116
<i>Seafood Risotto with Prawns, Calamari, Lobster, Mussels and Clams, Olive Oil Poached Cherry Tomatoes and Squid Ink Chips</i>	
Risotto Primavera, Dedicato al Maestro Sirio Maccioni (V, G, N, D)	62
<i>Garden Vegetables Risotto, Shaved Mushrooms, Cherry Tomato, Pine Nuts and Parmesan Cream (Dedicated to Sirio Maccioni)</i>	

PASTA

Ravioli Di Mamma Egi in Salsa di Burro e Salvia (V, G, D)	69
<i>Handmade Ricotta Cheese and Spinach Ravioli, Sage, Butter and Parmesan Cheese</i>	
Maccheroni Fatti in Casa alla Puttanesca di Mare (G)	78
<i>Homemade Maccheroni, Seabass, Grouper, Calamari, Tomato Sauce, Taggiasca Olives and Capers</i>	
Spaghetti Freschi Alla Bottarga, Salsa di Carote e Pane Croccante alle Mandorle (D, G)	86
<i>Fresh Spaghetti with Bottarga, Carrots Sauce and Almond's Bread Crumble</i>	
Tagliatelle con Ragù alla Bolognese Wagyu e Scaglie di Parmigiano Reggiano 24 Mesi (A, G, D)	82
<i>Tagliatelle, Slow Cooked Wagyu Bolognese Sauce in Chianti Wine</i>	
Gnocchi Freschi di Patate al Pesto Con Gamberoni al Forno (N, G, D)	86
<i>Potato Gnocchi, Tiger Prawns, Circo's Award Winning Pesto</i>	
Tortelli all'Astice con Foie Gras su Purè di Fagioli Cannellini e Fricasse di Fave e Piselli (G,D)	95
<i>Lobster Tortelli, Seared Foie Gras, Sweet Pea, Cannellini and Fava Bean Fricasse</i>	
Lasagna Classica al Ragù di Carne con Croccante di Parmigiano Reggiano (A, G, D)	95
<i>Classic Lasagna with Slow Cooked Beef Ragù, Bechamel, Buffalo Mozzarella and Parmesan Cheese</i>	

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MAIN COURSE

Cacciucco alla Livornese, Crostone di Pane al Rosmarino (A, G)	103
<i>Tuscan Seafood Stew with Calamari, Baby Octopus, Prawn, Clam, Mussels and Sea Bass</i>	
Branzino, Cozze e Cannolicchi in Crema di Zafferano (D)	129
<i>Pan-Seared Mediterranean Sea Bass, Mussel, Razor Clam, Saffron Cream, Sautéed Baby Spinach with Sun-dried Tomato, Purple Potatoes</i>	
Aragosta Ripiena ai Gamberoni e Gratinata al Provolone su Salsa Ai Peperoni Rossi e Insalatina Fresca (D, G)	216
<i>Lobster and Prawn Stuffed Canadian Lobster Gratinated with Provolone, Salad of Baby Greens, Roasted Red Pepper Cream</i>	
Costoletta di Vitello alla Milanese, Patate Viola e Porri Gratinati, Pannacotta al Taleggio (D, G)	168
<i>Bone in Veal Cutlet, Gratinated Purple Potato and Leek, Taleggio Pannacotta, Baby Rucola Salad</i>	
Il Fritto Misto Del Circo con Salsa Tartara alle Erbe (D, G)	120
<i>Fried Sardines, Seabass, Sole, Prawns, Scallops, Baby Carrots and Broccolini, Herbes Tartar Sauce</i>	
Carrè d’Agnello al Forno, Caponata di Melanzane, Pomodoro Arrosto e Salsa Verde (D, G)	147
<i>Pecorino and Thyme Crusted Rack of Lamb, Eggplant Caponata, Herbed Baked Tomato, Salsa Verde</i>	
Filetto di Manzo del Circo con Asparagi Bianchi Gratinati su Vellutata di Barbabietola Rossa, Crema di Patate alla Menta , Broccolini e Fagiolini Saltati (D, G)	190
<i>Grilled 1824 Beef Tenderloin with White Asparagus Gratin, Red Beetroot Sauce, Mint Mashed Potato and Sautee’ Mixed Green</i>	
Rotolini di Pollo, Petto e Coscia, Ripieni di Provolone, con Ragù di Funghi Misti Gratinati, Crema di Peperoni Rossi e Salsa di Funghi (D, G)	120
<i>Chicken Breast and Leg Rolls , Stuffed with Provolone Cheese, Wild Mushrooms Ragout, Bell Pepper Sauce and Mushrooms Jus</i>	

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SIDE DISHES

Puree' Di Patate con Salsa Ai Funghi Misti (D, V)	35
<i>Mashed Potato with Wild Mushrooms Sauce</i>	
Patate Viola ai Porri e Rosmarino (V)	35
<i>Purple Potato with Leeks and Rosemary</i>	
Broccolini e Baby Carote al Burro e Parmigiano (D, V)	35
<i>Broccolini and Baby Carrots With Butter and Parmesan</i>	
Caponatina di Melanzane e Funghi Misti (V)	35
<i>Eggplant and Mushrooms Caponata</i>	
Spinacini Saltati al Cardamomo Con Pinoli Tostati (V, N)	35
<i>Sautee' Spinach with Cardamome Seeds and Toasted Pine Nuts</i>	
Peperonata e Crostini Di Pane (V, G)	35
<i>Slow Cooked Bell Pepper, Bread Crutons</i>	

PIZZA

Margherita (V, G, D)	65
<i>Blushed Cherry Tomato in Oregano, Baby Buffalo Mozzarella, Fresh Basil Leaves</i>	
Romagnola (G, D)	95
<i>Tomato, Mozzarella, Beef Bresaola, Baby Arugula, Shaved Parmesan Cheese, Fresh Black Truffle</i>	
Circo New York (V, G, D)	82
<i>Tomato, Mozzarella, Roasted Red and Yellow Pepper, Purple Potato, Ricotta Cheese, Basil Leaves</i>	
Circo Abu Dhabi (G, D)	103
<i>Saffron Bechamel, Mozzarella Cheese, Shrimp, Calamari, Lobster, Halloumi Cheese, Zaatar</i>	

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DESSERT

Fantasia al Cioccolato Valrhona (D, G)	47
<i>White Chocolate Pannacotta, Dark Chocolate Fondant, Chocolate Ravioli</i>	
Pannacotta del Circo con Granita ai Lychee e Infusione di Porthole ai Frutti Rossi e Amarene (D)	34
<i>Circo's Pannacotta with Lychee Granite', Porthole Berries Infusion and Caramelized Cherries</i>	
Mousse al Cioccolato Bianco e Basilico con Scaglie di Cioccolato Fondente, Succo di Arancia al Momento e Sorbetto di Mandarino (D)	39
<i>White Chocolate and Basil Mousse with Diced Dark Chocolate, Orange Jus "a la' Minute" and Mandarin Sorbet</i>	
Zuccotto di Lamponi con cuore di Gelato al Miele, Meringhe all'Italiana e Salsa alla Vaniglia (D, G)	39
<i>Tuscan Raspberry Semifreddo Cake with Honey Gelato Heart, Italian Meringue, Vanilla Sauce</i>	
Formaggi Italiani (N, G, D)	69
<i>Chef Matteo's Selection of Fine Italian Cheese Tray</i>	
<i>Seasonal Fruit Preserve, Quince Paste, Candied Walnut</i>	
Affogato al Caffé Illy (D)	34
<i>Illy Espresso Poured Over Vanilla Gelato, Whipped Cream, and Chocolate Espresso Bean</i>	

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CHEF MATTEO'S SIGNATURE DISHES

Tartar di Salmone e Barbabietola Rossa su Pesto di Rucola Fresca, Maionese di Ostriche e Tenerezze Fresche (D) <i>Salmon and Beetroot Tartar with Oyster Mayo, Rocket Pesto and Fresh Mixed Green</i>	66
Risotto alla Quaglia Brasata e Funghi Porcini, Con Scaglie di Tartufo Nero, Uovo di Quaglia Poche' e Salsa della Stessa <i>Quail and Porcini Mushrooms Risotto with Shaved Black Truffle, Quail's Egg Poche' and Quail's Jus</i>	78
Spaghetti Freschi alle Sarde in Salsa di Burro e Alici con Crumble di Pane Condito (D, G) <i>Fresh Spaghetti with Sardines in Butter and Anchovies Sauce with Marinated Bread Crumble</i>	62
Filetto di Sogliola del Golfo In Crosta di Focaccia Croccante, Verdure Miste Saltate e Salsa di Burro al Basilico (G) <i>Gulf Sole Fillet in Crusty Focaccia, Mixed Sautéed Vegetables and Pesto Butter Sauce</i>	91
Petto d'Anatra su Crema di Cavolfiore Bianco , Composta di Frutti Rossi, Crema di Zucca, Baby Carote Caramellate e Scalogno Sott'Aceto (D, G) <i>Pan Seared Duck Breast with Cauliflower Puree' , Berries Compote, Pumpkin Sauce, Caramelized Baby Carrots and Pickled Shallot</i>	121
Ossobuco di Vitello alla Milanese con Risotto allo Zafferano e Gremolata (D, G) <i>Slow Cooked Veal Ossobuco, Saffron Risotto, Gremolata</i>	168
Calzone del Circo (G, D) <i>Tomato, Mozzarella, Beef Salami, Wild Mushroom, Caprino Cheese, Shaved Red Onion</i>	91
La Creme Brulee' di Sirio Maccioni (G, D, V) <i>Sirio Maccioni's Creme Brûlée</i>	47
Sfera di Tiramisu con Guscio al Cioccolato (G, D) <i>Tiramisu Sphere with Dark Chocolate Shell, Mascarpone Cheese, Coffee and Ladyfingers</i>	39

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