

Certo

BENVENUTI

We welcome you to experience
“La Nostra Cucina Italiana”.

Discover our new Certo style and
enjoy the quintessential taste of
Chef Dario’s homemade recipes.

The passion and dedication
of our team is one of the
main ingredients in the successful
Italian flavours of Certo.

Restaurant Managers

Fabrizio Pavlic
Angela Mansi

Chef’s Kitchen

Antonio Bitetto
Dario Abbate

Opening Hours:

Lunch: 12:00 - 15:30
Dinner: 19:00 - 23:30
Lounge: 12:00 - 23:30

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BUSINESS LUNCH

2 courses for 99 AED per person

3 courses for 119 AED per person

STARTERS

INSALATA DI CALAMARI FINOCCHI E ARANCE FRESCHE

Calamari salad, fennel, orange wedge, citrus dressing (H)

CROSTONE CON FAGIOLI ALL'AGLIO E VERZA SCOTTATA

Cannellini bean soup, gratinated crostone, braised savoy cabbage (V)

ARANCINO ALLA SICILIANA RIPIENO DI RAGU DI CARNE

Sicilian rice balls stuffed with beef ragout, mozzarella, green peas

MAIN COURSES

ORECCHIETTE AI BROCCOLI E CIME DI RAPA

Apulian orecchiette with broccoli and turnip tops (V) (H)

CLASSICA TAGLIATELLA BOLOGNESE

Tagliatelle Bolognese style

VITELLO ALLA MILANESE CON RUCOLA POMODORINI E GRANA PADANO

Breaded veal Milanese style, rocket salad, cherry tomatoes, shaved Parmesan

INVOLTINO DI PESCE SPADA ALLA PALERMITANA E CAPONATA DI MELANZANE

Swordfish rolls "Palermitana", stuffed with capers, olives, garlic, breadcrumb, aubergines (H)

DESSERTS

AFFOGATO AL CAFFÉ

One scoop of vanilla ice cream, single shot of espresso

OMAGGIO AL TIRAMISÚ

Homemade tiramisú

GRANITA SICILIANA AL LIMONE

Semi-frozen lemon & mint granita

SPECIAL LUNCH DRINKS

Glass House wine (125 ml) - 30 AED

Espresso - 10 AED

Vegetarian (V) Pork (P) Alcohol (A) Shellfish (S) Nuts (N) Healthy Option (H)

All prices are inclusive of 10 % municipality fee and 10 % service charge

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LUNCH A' LA CARTE

STARTERS

BURRATA, FRISELLA, CAPOCOLLO PUGLIESE	75
125gr Apulian burrata, crusty bread, capocollo ham, rocket, cherry tomatoes, red onions (P)	
LA NOSTRA SELEZIONI DI SALUMI ITALIANI	75
Selection of Italian cold cuts: Parma ham, Milano salami, speck, spicy salami, coppa, artichokes, sun-dried tomato, black olives (P)	
FRITTURA SICILIANA DI CALAMARI, ZUCCHINE, GAMBERI, PARANZA	65
Traditional Sicilian softly fried dish: calamari, zucchini, prawns, courgette flowers, paranza fish (S)	
LA PARMIGIANA	65
Layers of eggplant, mozzarella, Parmesan, tomatoes sauce, basil leaves (V)	
CAPRINO, PERA, ASPARAGI, PROSCIUTTO DI PARMA CROCCANTE	60
Goat cheese, roast asparagus, pears, crispy Parma ham, mix salad (P)	
CARPACCIO DI MANZO, RUCOLA, PARMIGIANO, SENAPE	60
Beef carpaccio, rocket leaves, shaved Parmesan, mustard sauce	
LA CAPRESE CLASSICA	55
Caprese salad, buffalo mozzarella, Italian tomatoes, basil, oregan, Extra Virgin olive oil (V) (H)	
INSALATA VEGANA DI RADICI E QUINOA	55
Vegan vegetable salad of beetroots, turnips, carrots, parsnips, celery roots, mix leaves, quinoa (V) (H)	

SIGNATURE STARTERS BY CHEF DARIO

TARTARE DI MANZO, RAZZA PIEMONTESE	80
Piedmont beef Fassona tartare, traditional garnish, crispy potatoes	
CARPACCIO DI BRANZINO D' ALTURA	75
Wild caught Atlantic seabass carpaccio, tomatoes and rosemary mayonnaise, asparagus	
CARCIOFO ALLA ROMANA, FONDUTA DI BAGNA CÁUDA	70
Fried Roman style artichokes, anchovies and garlic creamy sauce	

SOUPS

ZUPPA DI PESCATO (GAMBERI ROSSI, COZZE, POLIPETTI, SOGLIOLA), FAVE E GRISSINO AL NERO DI SEPIA	70
Fresh seafood soup, broad beans, mussels, red prawns, baby octopus, sole fish, black ink squid grissini (H) (S)	
ZUPPA E FAGIOLI ALLA VENETA CON PASTA MISTA	55
Venetian style Borlotti beans soup with pasta (H)	
RIBOLLITA DI VERDURE	50
Seasonal vegetable soup, cabbage, chickpeas, bread croutons (V) (H)	

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PASTE

CRESTE DI GALLO RIPIENE DI CERNIA, ZUPPETTA DI CARCIOFI, ZUCCHINE, MENTA FRESCA.....	105
Homemade red snapper ravioli, served with artichokes soup, mint and diced courgettes (H)	
MACCHERONCINI ALLO ZAFFERANO CON RAGOUT DI FASSONA.....	99
Homemade pasta in a saffron and Fassona beef ragout	
LASAGNA BOLOGNESE AL FORNO.....	85
Oven-baked lasagna “Bolognese” style	
GNOCCHI ALLA SORRENTINA	85
Gratinated Gnocchi “Sorrentina” style, tomatoes sauce, buffalo mozzarella (V) (H)	
PACCHERI CACIO, PEPE, PISELLI.....	79
Paccheri, green peas, Roman pecorino cheese and pepper sauce	

RISOTTO

RISOTTO AI CARCIOFI, PECORINO DI PIENZA, MENTA.....	99
Risotto with artichokes, Pecorino cheese of Pienza, mint (V)	
RISOTTO ASIAGO, POLVERE DI PORCINI, NOCCIOLE TOSTATE.....	95
Risotto with asiago cheese , porcini powder, toasted hazelnut (V) (N)	
RISOTTO AI BROCCOLI, BURRATA, ACCIUGHE, POMODORINI CANDITI.....	85
Risotto, broccoli, burrata cheese, Spanish anchovies, confit cherry tomatoes	

SIGNATURE PASTA BY CHEF DARIO

SPAGHETTI AGLIO, OLIO, PEPERONCINO, GAMBERI E PESTO SICILIANO	115
Spaghetti with garlic, extra virgin oil, chili, Sicilian red prawns, tomatoed pesto sauce (S) (N)	
FREGULA CON ASTICE E FRUTTI DI MARE.....	110
Sardinian Fregola, lobster, mussels, prawns, baby squid, fresh herbs (S)	
TAGLIOLINI AL NERO DI SEPPIA & COLATURA DI ALICI DI “CETARA”	95
Black squid ink tagliolini, langoustine, artichokes, natural anchovies oil, aromatised bread crumbs (S)	

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MAIN COURSES FROM THE SEA

- TONNO SCOTTATO IN CROSTA DI PISTACCHIO, SALSA ZUCCHINE SCAPECE.... 150
Seared tuna, pistachio crumbles, zucchini scapace sauce (N)
- BRANZINO D' ALTURA, BROCCOLINI SALTATI, PURÉE DI SEDANO RAPA..... 155
Atlantic wild caught sea bass, sautéed broccoli, celery root purée (H)
- SALMONE ALLA GRIGLIA, PANE PROFUMATO E VERDURE SALTATE 139
Grilled salmon, crispy aromatic bread crumb, sautéed seasonal vegetables (H)

MAIN COURSES FROM THE FIELD

- FILETTO DI MANZO, PATATE PONTE NUOVO, SALVIA CROCCANTE, SALSA AI FUNGHI 170
180gm US Angus beef tenderloin, hand cut potatoes, crispy sage, mushroom sauce
- COSTOLETTE DI AGNELLO, POLENTA, PANCETTA DI VITELLO, ASPARAGI..... 140
New Zealand grilled lamb chops, grilled asparagus, polenta, cspy veal bacon, lamb jus
- GALLETTO, ROSTI DI PATATE, CARCIOFI GRIGLIATI E SALSA ALLA DIAVOLA..... 115
Roasted baby chicken, potato rösti, grilled artichokes, spicy sauce "Diavola"

SIDE ORDERS

- ASPARAGI GRIGLIATI E FUNGHI PORCINI 40
Grilled asparagus, porcini mushrooms (V)
- FUNGHI TRIFOLATI 40
Sautéed mushrooms, parsley, garlic (V)
- INSALATA DI RUCOLA POMODORINI E ORIGANO 35
Rocket salad, cherry tomatoes, oregano (V)
- PATATE ARROSTO AL ROSMARINO..... 30
Roasted potatoes & rosemary (V)
- VERDURE ALLA GRIGLIA 30
Grilled seasonal vegetables (V)
- BROCCOLI AL VAPORE 30
Steamed broccoli
- SPINACI SALTATI 25
Sautéed spinach

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PIZZA FROM OUR WOOD-FIRED OVEN

LA FRUTTI DI MARE	85
Tomato sauce, calamari, shrimps, mussels, parsley (with or without mozzarella) (S)	
CRUDO.....	80
Tomato sauce, mozzarella, Parma ham, rocket leaves, Parmesan (P)	
CAPRICCIOSA.....	79
Tomato sauce, mozzarella, artichokes, cooked pork ham, black olives, mushrooms (P)	
CALZONE.....	75
Folded pizza with tomato sauce, mozzarella, mushrooms, cooked pork ham (P)	
VESUVIO.....	75
Tomato sauce, mozzarella, spicy pork salami (P)	
QUATTRO FORMAGGI.....	75
Four cheeses (with or without tomato sauce)	
CONTADINA.....	75
Tomato sauce, mozzarella, capsicum, onions, beef salami, dry chili	
VALTELLINA.....	69
Tomato sauce, mozzarella, rocket leaves, bresaola, Parmesan	
BUFALINA.....	65
Tomatoes sauce, buffalo mozzarella, cherry tomatoes, basil (V) (H)	
ORTOLANA.....	65
Tomato sauce, mozzarella, eggplant, zucchini, roasted capsicum, olives (V) (H)	
MARGHERITA.....	59
Tomato sauce, mozzarella, basil (V)	
LA FOCACCIA.....	30
Crispy pizza bread with tomato sauce, garlic, rosemary (V)	

SIGNATURE PIZZA BY CHEF ANTONIO

BURRATA, GAMBERI ROSSI, PISTACCHIO E MENTA.....	120
Burrata cheese, Sicilian red prawns, pistachio and mint (without tomatoes sauce) (N)	
PIZZA ASIAGO E FASSONA TARTARE.....	110
Asiago and mozzarella cheese, Piedmont Fassona raw beef tartare (without tomatoes sauce)	
PIZZA RUSTICA PUGLIESE CON FARINA INTEGRALE.....	99
Whole wheat pizza, tomatoes sauce, Apulian straciatella cheese, sun-dried tomatoes, baby broccoli, turnips, fennel seeds, capocollo ham (P)	
FOCACCIA FARCITA CON CRUDO, MOZZARELLA, RUCOLA.....	75
Baked pizza sandwich served with Parma ham, mozzarella, rocket, extra virgin olive oil	

EXTRA TOPPINGS

Parma Ham (P), cooked Pork Ham (P), Capocollo (P), Pork salami (P), Buffalo Mozzarella, asparagus, shrimps (S).....	15
Beef salami, beef bresaola, chicken, rocket, calamari, cherry tomatoes, cow mozzarella....	10
Parmesan shaving, black olives, eggplants, roasted capsicum, anchovies, artichokes, basil, mushrooms, zucchini, truffle oil, eggs, sun dried tomatoes.....	5

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DESSERTS

SELEZIONI DI FORMAGGI ITALIANI.....	60
Selection of Italian cheeses, homemade jam, crispy bread	
PASTIERA NAPOLETANA AUTENTICA CON GRANITA AL CAFFE'	60
Cooked wheat Neapolitan tart made, ricotta cheese, candied fruit, flavored with orange & lemon essence	
OMAGGIO AL TIRAMISÚ.....	55
Homemade tiramisú	
MILLEFOGLIE CLASSICA, CREMA AL CIOCCOLATO E LAMPONI	55
Crispy millefeuille, chocolate cream, red raspberry	
PAVLOVA, GELATO ALLA CANNELA, FRUTTA FRESCA	45
Meringue dessert topped with cannella ice cream, whipped cream, fresh fruits	
ZEPPOLA PUGLIESE.....	40
Southern Italian deep fried doughnut, filled with custard, topped with powdered sugar, candied cherry	
AFFOGATO AL CAFFE.....	40
Two scoops of vanilla ice cream, single shot of espresso	
LA NOSTRA SELEZIONE DI GELATI E SORBETTI (1 scoop).....	15
Ice cream: vanilla, chocolate, strawberry, cinnamon, hazelnut (N), pistachio (N) Sorbet: lemon, raspberry	