

ΤΟΤΟ

PRIVATE DINING & EVENTS



MAGICAL MOMENTS DESERVE MAGICAL PLACES...

Celebrate your special events in a unique atmosphere inspired by the golden era of Italian cinema of the 1950s and 60s. Immerse yourself in a blend of rustic charm and luxury, and indulge in an authentic Italian culinary experience, where tradition meets innovative techniques and premium ingredients. Enhanced by an extensive beverage selection inspired by Mediterranean flavours, TOTÓ offers traditional Italian favorites alongside modern interpretations.

MEET THE CHEFS



ANGELO SANTI

Head Chef at TOTÓ & La Camera! By TOTÓ

With 27 years in the culinary field, Angelo began his career right after school, driven by a passion for cooking as an artistic expression. Inspired by Chef Franco Parisi in London, he committed to innovation in the kitchen. Over the years, he has worked internationally and collaborated with exceptional talents, blending culinary arts with his love for music and photography.



VINCENZO PALERMO

Pizzaiolo

Vincenzo, World Champion of Neapolitan Pizza and holder of two Gambero Rosso awards, began his culinary journey in Apulia, Italy 12 years ago. Inspired by family traditions, he honed his skills at the API Pizza Academy in Rome and gained international acclaim, including the title of youngest champion at the World Pizza Championship in 2018. Now based in Dubai, Vincenzo aims to break stereotypes and redefine the idea of pizza.

CUCINA

A gastronomic journey through Italy awaits...

Indulge in a variety of Italian-Mediterranean dishes, each of which is a tribute to traditional recipes and cooking techniques that have been passed down through generations.



VINI & BEVANDE

To perfectly complement the culinary delights, TOTÓ's impressive wine and cocktail bar offers premium grapes, unique cocktails and an extensive selection of spirits.





LA SALA

TOTÓ warmly welcomes guests to a chic Dubai setting with elegant wooden floors and a curated blend of classic Italian cinematography and rustic luxury. Overlooking an open kitchen where pizza is made, the space features warm, cozy lighting and dark wood accents, creating the perfect ambiance for enjoying a meal.

Capacity:
Seated 48 pax | Standing 80 pax

LOUNGE

Located on the upper level of the main dining area, this elevated space offers breathtaking views of the entire restaurant.

Perfect for any type of gatherings, it provides a refined setting for both lunch and dinner, with convenient direct access to the terrace

Capacity:
Seated 20 pax | Standing 30 pax



LA TERRAZZA

Ideal for breakfast lunch or dinner, our terrace on the Boulevard, captures the charming ambiance of Italy, offering a delightful open-air setting to savor delicious Italian cuisine.

Capacity:
Seated 50 pax | Standing 75 pax

*Please note that alcohol is not permitted on the terrace.





LA TAVOLATA | BUSINESS LUNCH

Join us for our “La Tavolata” Business Lunch and savor authentic Italian delicacies every Monday through Friday from 12PM to 4PM.

Enjoy our two, three or four course set menu:

Starter and main course - 130 AED per person

Starter, main course, and dessert - 150 AED per person

Two starters, main course, and dessert - 175 AED per person

[LEARN MORE](#)



APERI-TOTO

A taste of La Dolce Vita

Pre-dinner affair of handcrafted cocktails
and elevated bites from 5pm to 8pm.

[LEARN MORE](#)



FOOD SET MENUS

FEDERICO FELLINI

ANTIPASTI To share

Burrata
Burrata from Puglia served on tomato carpaccio garnished with basil pesto

Suppli al telefono
Golden-crust arborio rice with tomato sauce filled with fresh mozzarella

Parmigiana di zucchini (D, V)
Zucchini mille-feuille with tomato sauce and grated Parmigiano Reggiano

PIATTI PRINCIPALI Choose your main course

La Carbonara (G, D)
Mezze maniche pasta with smoked duck breast, pasteurized egg yolk, grated Pecorino Romano and Grana Padano cheese and freshly ground black pepper

or

Ravioli TOTÓ
Ravioli pasta made with fresh tomato sauce and topped with Grana Padano cheese, basil and Datterino tomatoes

or

Margherita Pizza
San Marzano tomatoes, fior di latte cheese from Napoli, olive oil and basil

DOLCE Dessert

Tiramisù
Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

250 AED per person

PAOLO SORRENTINO

ANTIPASTI To share

Caprese (D, N)
Fresh mozzarella with tomatoes and basil

Polpette with tomato sauce (D, E)
Homemade meatballs with tomato sauce

Suppli al telefono
Golden-crust arborio rice with tomato sauce filled with fresh mozzarella

Margherita Pizza
San Marzano tomatoes, fior di latte cheese from Napoli, olive oil and basil

PIATTI PRINCIPALI Choose your main course

La Carbonara (G, D)
Mezze maniche pasta with smoked duck breast, pasteurized egg yolk, grated Pecorino Romano and Grana Padano cheese and freshly ground black pepper

or

Tortelli di ricotta e spinaci (G, D)
Handmade tortelli stuffed with ricotta and fresh spinach in a butter and sage sauce, topped with Parmigiano Reggiano shavings

or

Risotto al tartufo (G, D)
Creamy Carnaroli risotto cooked with shallots, non-alcoholic white wine and topped with grated fresh black truffle

DOLCE Dessert

Tiramisù
Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

300 AED per person

FOOD SET MENUS

DARIO ARGENTO

ANTIPASTI

To share

Burrata
Burrata from Puglia served on tomato carpaccio garnished with basil pesto

Carpaccio di manzo (D, N, G)
Beef carpaccio with Parmigiano Reggiano chips, mustard seeds, citronette and olive oil

Polpette with tomato sauce (D, E)
Homemade meatballs with tomato sauce

PIATTI PRINCIPALI

Choose your main course

Tortelli di ricotta e spinaci
Handmade tortelli stuffed with ricotta and fresh spinach in a butter and sage sauce, topped with Parmigiano Reggiano shavings

or

Risotto al tartufo (G, D)
Creamy Carnaroli risotto cooked with shallots, non-alcoholic white wine and topped with grated fresh black truffle

SECONDI PIATTI

Choose one

Spigola grigliata (SH)
Pan-seared sea bass served with eggplant caponata

Filetto TOTÓ
Grilled Australian Black Angus tenderloin with a demi-glace sauce and served with baby carrots, onion, and Friggiteli pepper

DOLCE

Choose your dessert

Burrata Cheesecake
Served with honey-infused ice cream, topped with honey sauce and honeycomb

or

Tiramisù
Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

400 AED per person

SERGIO LEONE

ANTIPASTI

To share

Burrata
Burrata from Puglia served on tomato carpaccio garnished with basil pesto

Carpaccio di manzo (D, N, G)
Beef carpaccio with Parmigiano Reggiano chips, mustard seeds, citronette and olive oil

Diavola e Gorgonzola (G, D)
San Marzano tomatoes, fior di latte cheese from Napoli, spicy veal salami and gorgonzola cheese

Parmigiana di zucchini (D, V)
Zucchini mille-feuille with tomato sauce and grated Parmigiano Reggiano

PIATTI PRINCIPALI

Choose your main course

Tortelli di ricotta e spinaci
Handmade tortelli stuffed with ricotta and fresh spinach in a butter and sage sauce, topped with Parmigiano Reggiano shavings

or

Risotto ai frutti di mare (D, SH)
Carnaroli risotto cooked with seafood

SECONDI PIATTI

Choose one

Controfiletto di wagyu
Grilled wagyu striploin served with crispy potato dices and topped with grated fresh black truffles

Pescato del giorno (SH) (for 2 people)
Catch of the day oven-roasted with a hint of citrus

DOLCE

Choose your dessert

Burrata Cheesecake
Served with honey-infused ice cream, topped with honey sauce and honeycomb

or

Tiramisù
Coffee soaked savoiardi biscuit layered with mascarpone cream and topped with a sprinkle of chocolate powder

500 AED per person

DRINKS SET MENUS

SIGNATURE ALCOHOLIC PACKAGE

FELLINI

For 2 hours - AED 350 pp
For 3 hours - AED 490 pp
For 4 hours - AED 690 pp

Inclusive of:

BEER

Peroni | Birra Moretti | Corona

WINE

SPARKLING

Alberto Nani Prosecco

WHITE

Frescobaldi Rèmole Bianco
Danzante Pinot Grigio

RED

Frescobaldi Rèmole Rosso
Banfi Col di Sasso

ROSÉ

Frescobaldi Rèmole Rosato
Frescobaldi Alie Rosé

SPIRITS

GIN

Malfy Limone | Bombay Sapphire

RUM

Havana 3 | Captain Morgan

TEQUILA

El Jimador | Olmeca

VODKA

Tito's | Ketel One

WHISKEY

JW Red Label | Grant's Triplewood

SIGNATURE ALCOHOLIC PACKAGE

COCKTAILS

Choice of two

Rosso Rossissimo

Sweet and floral, crafted with raspberry vodka infusion, homemade hibiscus vermouth, and perfectly balanced with passion fruit

Nonegroni

Aperol infused with mango, mixed seamlessly with sweet vermouth, and elevated with peach bitters

Puccini

Gin-based cocktail infused with tangerine purée and finished with a splash of Prosecco

TOTÓ Bellini

Experience our modern take on the classic Bellini, enhanced with elderflower and white peach purée, and finished off with Prosecco

Pepe Rosa Spritz

Our signature Spritz is crafted with tequila, grapefruit juice, pink pepper, sweetened with agave syrup, a hint of sea salt peach, and topped off with a splash of Prosecco

WATER, COFFEE, JUICES AND SOFT DRINKS ARE INCLUDED

DRINKS SET MENUS

PREMIUM ALCOHOLIC PACKAGE

SOPHIA

For 2 hours - AED 500 pp
For 3 hours - AED 750 pp
For 4 hours - AED 950 pp

Add Champagne - 200 AED pp per hour
R de Ruinart Brut

Inclusive of:

BEER

Peroni | Birra Moretti | Corona

WINE

SPARKLING

Alberto Nani Prosecco

WHITE WINE

Frescobaldi Rèmole Bianco
Danzante Pinot Grigio
Frescobaldi Albizzia Chardonnay

RED WINE

Frescobaldi Rèmole Rosso
Banfi Col di Sasso
Castello d'Albola Chianti Classico Riserva

ROSÉ WINE

Frescobaldi Rèmole Rosato
Frescobaldi Alie Rosé

SPIRITS

GIN

Malfy Limone | Hendrick's

RUM

Havana 7 | Sailor Jerry

TEQUILA

Patron Silver | Patron Reposado

VODKA

Grey Goose | Beluga Noble

WHISKEY

Chivas 12 | Jack Daniel's

PREMIUM ALCOHOLIC PACKAGES

COCKTAILS

Choice of two

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FLOOR PLAN

LA TERRAZZA | OUTDOOR DINING AREA

Capacity: Seated 50 pax | Standing 75 pax

LOUNGE AREA

Capacity: Seated 20 pax | Standing 30 pax

LA SALA | DINING AREA

Capacity: Seated 48 pax | Standing 80 pax

STATION

ARRIVAL AREA

BAR AREA



TOTO

OPERATING HOURS

Daily from 9am to 1am

LOCATION

Hotel Boulevard, Autograph Collection

DRESS CODE

Elegant chic.

Please note, that decent attire must be respected and sportswear, Beachwear, shorts, and open toe shoes for men aren't allowed.

PARKING

Valet parking is available on the Boulevard in front of the restaurant from 6pm until late or at the main entrance of the Hotel Boulevard, Autograph Collection

TOTAL CAPACITY

Seated 125 | Standing 160

FOLLOW US

www.totorestaurants.com

@totorestaurantdubai

CONTACT US

Our dedicated events team is here to turn every moment into a celebration.

Kindly contact 04 215 2121

or eventsdubai@totorestaurant.ae