



MENU

Good food is good mood

STARTERS

LA BATTUTA DEL CARNAZZA (*) € 22

Filet beef tartare, chopped by knife. Evo oil, salt, pepper, Dijon mustard, bread crumble.

WAGYU TARTARE (*) € 30

Japanese wagyu beef tartare (Kagoshima A5, BMS12). Evo oil, salt, pepper, Thai chilly paste, toasted black sesame seeds.

BONE MARROW () (*) € 14**

Beef bone marrow, its bone, toasted bread.

W...IL CARPACCIO € 25

Wagyu 9+ Ranger's Valley Australia, 60 days wet aged with black salt from Hawaii, ibiscus flowers, yuzu skin, tonka beans, 4 different peppers (Madagascar, Tellicherry, Penja e Timut). An exclusive carpaccio, for those seeking excellence.

FLAN () (*) € 10**

Potatoes, asparagus, green peans flan served on 36 months Parmesan fondue.

I TRENTINI (2 persons) € 20

Selection of cold cuts from an ancient butcher in Trentino Alto Adige. 100% local animals, ancient recipes without any industrial additive. Smoked ham, Mordandela, tasting of artisanal salami: wild boar, donkey, goat.

PASTRAMI (*) € 22

American black angus Pastrami on our home made crispy bread, honey mustard and red cabbage.

Cover charge € 5

*Allergens: please inform us about any food allergy and/or intolerance

** Product frozen at origin or during preparation

THE MEAT EXPERIENCE

STEAK WITH BONE

T-BONE from 1 kg. (2 pers.)

From the middle of the loin, the T bone divides filet and sirloin. Served on a hot iron dish, sides included. Perfect to share.

- **SAKURA YOZA POLAND**

€ 95/kg

Selection of adult beef grass & grain fed, extra marble for a unique taste, juicy, intense, never aggressive. Dry age since Oct. 20th

- **BLACK ANGUS AMERICA**

€ 120/kg

From Imperial Farm, California. Young beef grass and grain fed to provide a smooth taste, tenderness and juicy meat.

- **YUGENA POLAND**

€ 85/kg

Young beef, genetic cross Holstein/Angus. Grass fed + grain, soya and cereals. Extra marble, fresh taste, juicy. Dry age since Oct. 2nd

- **PEZZATA NERA ITALY**

€ 75/kg

Adult beef, grass and grain fed from Emilia Romagna. The milk of these cows is used to produce Parmigiano Reggiano cheese. Tasty and tender. Dry age since Oct. 15th

THE MEAT EXPERIENCE

STEAK WITH BONE

RIBEYE from 1,2 kg. (2 pers.)

Classic ribeye with "L" bone for the more exigent meat eater. Served medium/rare on a hot iron dish, sides included. Perfect to share.

- **YUGENA POLAND** **€ 85/kg**

Young beef, genetic cross Holstein/Angus. Grass fed + grain, soya and cereals. Extra marble, fresh taste, juicy. Dry age since Oct. 5nd

- **PEZZATA NERA ITALY** **€ 75/kg**

Adult beef, grass and grain fed from Emilia Romagna. The milk of these cows is used to produce Parmigiano Reggiano cheese. Tasty and tender. Dry age since Oct. 15th

- **SAKURA YOZA POLAND** **€ 95/kg**

Selection of adult beef grass & grain fed, extra marble for a unique taste, juicy, intense, never aggressive. Dry age since Oct. 27th

TOMAHAWK approx. 1,3/1,6 kg. (2/3 persons) **€ 120/kg**

The superior part of the ribeye, closer to the cow's face, with the long bone that looks like the war axe of Natives.

Usually more tender than a ribeye and tastier than a T-Bone.

American Black Angus from Creekstone Farm, Kansas, awarded several times for the respect of animal wellness and the quality of their meats.

Young beef grass fed with a long finish with corn to provide a smooth, buttery taste and a juicy and tender meat.

....and more...

A small selection of single portion steaks, not suitable for sharing.
We just add a small quantity of raw extravirgin olive oil and Maldon salt. No side included.

SIRLOIN SLICED STEAK € 28

Black Angus from Uruguay sirloin, grass+grain fed. Tender and juicy.
Portion approx. 250 g.

JAPANESE WAGYU STEAK € 49

Japanese wagyu, Kagoshima A5 BMS12, beef steak. Portion 200 g.

NEW YORK STRIP STEAK € 50

Sirloin on bone from an aged Sakura Yoza beef from Poland. Grass and grain fed, 40 days aged. Taste, juicy and tender. Portion approx. 400g.

BEEF CHEEK € 30

Braised beef cheek served with local polenta taragna.

SMOKING CHICKEN € 25

Ranger Gold chicken breast from an ethical farm (20 days corn fed, no hormones, no antibiotics) 5 hours delicate smoking with oak wood. Served sliced with green salad.

EXTRA SIDE DISHES :

- Baked potatoes € 8
- Grilled eggplants and zucchini € 8
- Green salad with tomatoes € 8

True love is RARE like a good STEAK

DESSERTS

all desserts are home made

LIKE A BREAKFAST (*) € 10

Milk cream, frosted cornflakes, redberries

★ pairing: glass of San Luca Riesling renano € 8

LINZER (gluten free) (*) () 10**

Soft hazelnut and cinnamon pastry, raspberry cream

★ pairing: glass of Moscato res. Piedmont € 10

CHOCOLATE CAKE (*) 10

Soft chocolate cake, drunk chocolate sauce, candied orange peel.

★ pairing: glass of Recioto della Valpolicella € 8

TIRAMISU' (*) 10

Home made evergreen dessert: mascarpone cream, sugar, eggs, Savoyard cooky, coffee.

★ pairing: glass of Morsi di Luce sicilian Zibibbo € 6

CREAM AND CHOCOLATE (*) () € 10**

Chocolate cake, caramel cream, spicy crumble, salted caramel.

★ pairing: glass of Marsala superior dry €10

CHOCOLATE (Modica, Antica Dolceria Bonaiuto from Sicily) &:

ALA Antico Liquorvino Amarascato, Duca di Salaparuta € 12

RHUMP@BLIC choose between Origins or Sicilian Legacy € 15

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Oltremostoe carnazza

WATER lt. 0,75 - 3

COCA COLA / SPRITE lt.0,33 - 5

ARTISANAL BEER Golden Ale 4,5% LA VELOCE, unfiltered 0,33 bottle.
Birrificio Milano - 8

ARTISANAL BEER Ipa 6% VOLA BASSO, unfiltered lt.0,33 bottle. Birrificio
Milano - 8

APEROL (or Campari) SPRITZ	10
NEGRONI	12
AMERICANO	12

ESPRESSO COFFEE -	3
COFFE WITH SAMBUCA -	4,5
TEA / INFUSION -	3

ALLERGENS

IMPORTANT NOTICE PLEASE READ

Our products are all artisanal and daily produced, therefore it is difficult to indicate the possible allergens of each course. We kindly ask you to inform our staff about any food allergy and/or intolerance.

The following symbols, close to a course, means:

* the product can contain allergens

** the product could be defrosted