



MENU

Good food is good mood

STARTERS

LA BATTUTA DEL CARNAZZA (*) ()** **24**

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

BONE MARROW () (*)** **14**

Beef bone marrow, its bone, toasted bread.

MEATBALLS () (*)** **14**

Our homemade beef meatballs.

COLD CUTS (*) **18**

Selection of artisanal cold cuts.

BRESAOLA **18**

Artisanal bresaola (Donegana butcher) additives/preservatives free, aged with traditional “chiavennasca” method.

PROVOLETTA (*) **16**

Hot cheese “Provola Valpadana dop” from cow milk, served with aromatic herbs.

Cover charge € 4

***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.

- **SIMMENTHAL GERMANY 90/kg**

Young beef grass fed for a juicy taste and great tenderness. Dry age since Sept. 9th

- **LA POLACCHINA POLAND 85/kg**

Selection of young cow grass+cereal fed. Medium marbled for delicate taste and tender meat. Dry age since Aug. 13th

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.

- **CHOCO FINLAND 100/kg**

Young Sashi beef grass fed + cocoa beans. Delicate juicy taste, tenderness. Dry age since July 27th

- **ANGUS MIGUEL VERGARA SPAIN 120/kg**

Young beef grass+corn fed for a juicy taste and great tenderness.

- **SIMMENTHAL GERMANY 95/kg**

Aged beef grass fed. Intense taste, juicy meat. Dry age since July 30th

TOMAHAWK approx. 1,5/1,6 kg. (2/3 persons) **130/kg**

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...

SIRLOIN SLICED STEAK

28

Black Angus Uruguay sirloin, grass and grain fed. Tasty, juicy and tender. No side included. Portion approx. 250 g.

JAPANESE SKEWER

5 pcs. 36 – 9 pcs. 60

Japanese Wagyu skewer from Ozama district for a true meat experience of taste!

SIDE DISHES

Grilled eggplants/zucchini/peperoni

8

Baked potatoes

8

DESSERTS

MANGO (*) () gluten/lactose free 8**

Mango and Passion Fruit cream, soft cake, mango jelly

★ pairing: glass of San Luca Riesling renano € 8

BLACK FOREST ()(*) gluten/lactose free 8**

Cocoa crumble, white chocolate cream with red fruits.

★ pairing: glass of Recioto della Valpolicella € 8

PANNA COTTA (*) 8

Classic and homemade dressed with redberries fruit sauce.

★ pairing: glass of Moscato from Piemonte € 8

TIRAMISU' (*) 8

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

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

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Oltremostoe carnazza

WATER lt. 0,75 - 3,5

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	13
NEGRONI	13
AMERICANO	13

ESPRESSO COFFEE -	3
COFFE WITH SAMBUCA -	4
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