



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.

BONE MARROW () (*)** € 14

Beef bone marrow, its bone, toasted bread.

RUBIA GALLEGA MEATBALLS (*) € 14

Our home made meatballs from aged beef Rubia Gallega served on tomato sauce and honey mustard

PASTRAMI (*) € 22

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

FLAN (*) ()** € 10

Potatoes, asparagus, green peas flan served on Parmesan fondue.

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.

- **FRISONA GALIZIANA SPAIN** **€ 110/kg**

Aged beef grass&grain fed with a fresh, intense taste and tenderness. Dry age since Dec. 9nd

- **MARCHIGIANA ITALY** **€ 90/kg**

Adult beef grass&grain fed. Medium marbled for a tasty and tender meat. Dry aged since Jan. 3rd

- **SAKURA YOZA POLAND** **€ 90/kg**

Selection of adult beef, grass and grain fed. Tasty and juicy with tenderness. Dry age since Dec. 20th

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.

- **RUBIA GALLEGA SPAIN** **€ 110/kg**

Aged beef grass fed with its unique and typical intense taste. Dry age since Dec. 2nd

- **CLANDESTINA POLAND** **€ 90/kg**

Selection of adult beef grass & grain fed, extra marble for a unique taste, juicy, intense. Dry age since Nov. 20th

- **VACCA NOSTRANA ITALY** **€ 95/kg**

Adult beef, grass and grain fed from Emilia Romagna. The milk of these cows is used to produce Grana Padano cheese. Tasty and tender. Dry age since Oct. 27th

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

A small selection of single portion steaks, not suitable for sharing.
We only add few drops of extravirgin olive oil and flakes of Maldon salt.
No side included

SIRLOIN SLICED STEAK

€ 28

Black Angus Uruguay sirloin, grass and grain fed. Tasty, juicy and tender. Portion 250 g.

WAGYU PICANHA

€ 34

Uruguayan wagyu beef picanha with its unique, incredible taste. Portion 300 g.

NEW YORK STRIP

€ 50

Sirloin on bone from one of our aged beefs. Portion 400 g.

SIDE DISHES

Green salad € 8

Steamed carrots € 8

Oven cooked pumpkin € 8

Baked potatoes € 8

DESSERTS

all desserts are home made

XMAS DESSERT (*) € 10

Traditional panettone with our home made redberries sauce or with a hot chocolate cream

★ 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

LINGOT (*) 10

Soft chocolate cake, almonds and pistachios crunchy, dried raspberries.

★ 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

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	13
NEGRONI	13
AMERICANO	13

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