



# 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.

**PROVOLETA (\*)** € 12

Hot cheese Provola Valpadana dop from cow milk.

**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 fresh, intense taste and tenderness. Dry age since Jan. 20<sup>th</sup>

- **PEZZATA NERA ITALY** € 85/kg

Adult beef grass&grain fed. Smooth taste and tenderness. Dry aged since Feb. 5<sup>th</sup>

- **SIMMENTHAL GERMANY** € 100/kg

Aged beef grass fed, extra marbled. Tasty and juicy. Dry age since Jan. 25<sup>th</sup>

**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.

- **LA SUBLIME POLAND** € 100/kg

Selection of adult beef grass & grain fed, extra marble for a unique taste, juicy, intense. Dry age since Nov. 30<sup>th</sup>

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

Aged beef, grass fed. Stunning fresh taste, juicy meat. Dry age since Dec. 9<sup>th</sup>

- **PEZZATA NERA ITALY** € 85/kg

Adult beef grass&grain fed. Smooth taste and tenderness. Dry aged since Dec. 11<sup>th</sup>

**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...

### **SIRLOIN SLICED STEAK**

**€ 28**

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

### **PICANHA**

**€ 34**

Australian black angus from Rosedale Ruby Farm. Grass and grain fed for a unique, incredible taste. Portion 300 g.

### **NEW YORK STRIP**

**€ 50**

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

### **SMOKING CHICKEN**

**€ 25**

Chicken breast from Ranger Gold farm (ethical farm, no antibiotics/hormones) ground fed with corn. Healthy, juicy, tasty. Served with a green salad.

### **CAESAR SALAD (\*)**

**€ 18**

Green salad, chicken breast (Ranger Gold farm), crunchy bacon, leaves of Parmesan 36 months, Caesar sauce, crispy bread

### **SPAGHETTI & MEATBALLS (\*)**

**€ 18**

For those who can't stay away from "pastasciutta" our home made meatballs with classic spaghetti and tomato sauce.

### **SIDE DISHES**

Green salad € 8

Steamed carrots € 8

Grilled eggplants € 8

Baked potatoes € 8

## DESSERTS

### **RHUBARB (\*) (\*\*)**

**€ 10**

Rhubarb parfait, milk cream, cocoa crumble, dried raspberries powder

★ pairing: glass of San Luca Riesling renano € 8

### **PISTACHIO (gluten free)**

**(\*) (\*\*)**

**10**

Crunchy almonds cookie, pistachio cream, raspberry jelly

★ pairing: glass of Moscato res. Piedmont € 10

### **LINGOT (\*)**

**10**

Soft chocolate cake, almonds and pistachios crunchy, candied orange peels.

★ 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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# Oltremostocarnazza

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