



MENU

Good food is good mood

STARTERS

LA BATTUTA DEL CARNAZZA (*) € 18

Filet beef tartare, chopped by knife. Evo oil, salt, pepper, Dijon mustard, hazelnut granola.

CAPR...ICCIO (*) € 10

Our version of Caprese Salad: yellow datterini tomatoes, red cherry tomatoes, buffalo mozzarella, evo oil, basil.

PORN DEG € 26

Exclusive tasting of rare meat, looking for those seeking excellence. Cooked ham from Australian Wagyu beef 9+ Ranger's Valley; Aged carpaccio Australian Wagyu 9+ Ranger's Valley; Grain fed black angus Bresaola; Swedish wagyu bresaola. ALERT! It may be addictive 😊

BONE MARROW (*) () € 12**

Beef bone marrow, its bone, toasted bread.

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.

- **LA NOSTRA PADANA ITALIA** **€ 90/kg**

Aged beef which milk is used to produce Grana Padano. Grass and grain fed for a smooth taste and tenderness. Dry age since june 4th

- **SASHI DIAMOND FINLAND** **€ 95/kg**

Adult beef, grass fed, extra marbled. Fresh, juicy taste with tenderness. Dry age since April 7th

- **SAKURA YOZA DENMARK** **€ 80/kg**

Adult beef grass & grain fed. Extra marbled, fresh taste, incredibly juicy and tender meat. Dry age since June 10th

- **SIMMENTHAL GERMANY** **€ 90/kg**

Aged beef grass fed from the green valleys in south Germany. Extra marble for an intense taste and great tenderness. Dry age since june 4th

TOMAHAWK from 1,6 kg. **€ 120/kg**

American Black Angus from Creekstone Farm. Young beef grass fed plus 200 days finish with corn and grain to provide juicy fat infiltration. Smooth taste and tenderness.

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** **€ 90/kg**

Young beef, genetic cross Holstein/Angus. Grass fed + grain, soya and cereals. Extra marble, fresh taste, juicy and tender. Dry age since Apr. 1st

- **LA NOSTRA PADANA ITALIA** **€ 90/kg**

Aged beef which milk is used to produce Grana Padano. Grass and grain fed for a smooth taste and tenderness. Dry age since may 4th

- **BERRENDIA COLORADA SPAIN** **€ 100/kg**

Adult beef grass fed from Andalusia. Intense, salty taste and juicy meat. Dry age since April 2nd

~~**COWBOY STEAK** approx. 1 kg. **€ 95/kg**~~

~~La Clandestina from Poland is a selection of young beef grass + grain fed. Extra marbled with a fresh, juicy taste.~~

IMPORTANT

Please note that steak can be rare or medium to rare.

We do not serve well done 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.

FILET € 34

Delicate taste and tenderness. We warmly suggest rare or medium/rare. Portion approx. 200 g.

SIRLOING SLICED STEAK € 28

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

NEW YORK STRIP STEAK € 45

Sirloin on bone from an adult Sashi Diamond beef from Finland. Grass fed, 90 days aged. Taste, juicy and tender. Portion approx. 400g.

CHUCK ROLL STEAK € 38

Adult beef from Poland, grass and grain fed, extra marbled. Stunning fresh taste, juicy fat and tender meat. Portion approx. 400 g.

EXTRA SIDE DISHES :

- Baked potatoes € 8
- Grilled eggplants and zucchini € 8
- Green salad with tomatoes € 6

True love is RARE like a good STEAK

DESSERTS

all desserts are home made

TANGERINE & PEANUTS (*) 10

Tangerine, salted peanuts, butter crumble

★ pairing: glass of San Luca Riesling renano € 8

CARAMEL (*) () 10**

Butter shortpastry, salted caramel cream and crumble.

★ pairing: glass of Marsala 2006 riserva Targa € 6

LINGOT (*) 10

Soft chocolate cookie, mousse and cream. Raspberry, Almonds

★ pairing: glass of Recioto della Valpolicella € 8

ICE CREAM (*) 10

Home made milk icecream with fresh blueberries.

LEMON SORBET € 5

LEMON SORBET WITH VODKA € 7

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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