



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.
- WAGYU MEATBALLS (*)** € 14
Our home made meatballs from Japanese Wagyu beef, Kagoshima A5 B12 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.
- SUMMER SALAD (*)** € 12
Green salad, beetroots, walnuts, goat cheese, pear.

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.

- **MARCHIGIANA ITALY** € 85/kg

Adult beef grass and grain fed. Tasty, juicy and tender. Dry age since march 5th

- **BLACK ANGUS AUSTRALIA** € 100/kg

Rosedale Ruby Farm, young beef grass&grain fed. Smooth taste and incredible tenderness.

- **SIMMENTHAL GERMANY** € 95/kg

Aged beef grass fed, extra marbled. Tasty and juicy. Dry age since Feb. 22nd

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** € 90/kg

Young Sashi beef, grass fed + integration of cocoa beans to provide a fresh, juicy taste. Dry age since Jan. 21st

- **ANGUS SPAIN** € 95/kg

Adult beef grass fed. Fresh intense taste and tenderness. Dry aged since Jan 16th

- **AVILENA NEGRA SPAIN** € 90/kg

Aged beef grass fed, extra marbled, tasty and juicy. Dry aged since Jan 5th

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. No side included. Portion 250 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

TAGLIATELLE & MEATBALLS (*)

€ 18

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

SIDE DISHES

Green salad with tomatoes € 8

Steamed carrots € 8

Grilled eggplants/zucchini € 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