



MENU

Good food is good mood

STARTERS

LA BATTUTA DEL CARNAZZA (*) ()** € 18

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

COLD CUTS (*) € 15

Selection of artisanal cold cuts.

CAPRESE (*) € 10

Burrata from Puglia, basil, Evo oil, fresh tomatoes, bread crumble.

SUMMER SALAD (*) € 12

Green salad, beetroots, walnuts, goat cheese, pear.

PARMA&BURRATA (*) € 16

Parma ham 36 months aged with Burrata from Puglia.

Cover charge € 3

*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.

- **BLACK ANGUS AMERICA** € 110/kg

Creekstone Farm, Kansas. Young beef grass+corn fed for an incredible tenderness and smooth taste.

- **SAKURA YOZA POLAND** € 90/kg

Selection of adult beef, grass and grain fed, extra marbled. Tasty, juicy and tender. Dry age since march 9th.

- **SIMMENTHAL GERMANY** € 95/kg

Aged beef grass fed, extra marbled. Tasty and juicy. Dry age since March 25th

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.

- **PEZZATA NERA ITALY** € 85/kg

Adult beef grass and grain fed from Emilia Romagna. Tasty, juicy and tender. Dry age since Feb 5th

- **ANGUS SPAIN** € 95/kg

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

- **SIMMENTHAL GERMANY** € 95/kg

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

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

€ 22

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

~~**SMOKING CHICKEN**~~

~~**€ 18**~~

~~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 (*)**~~

~~**€ 23**~~

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

PAPPARDELLE & RAGU' (*)

€ 16

For those who can't stay away from "pastasciutta" artisanal pappardelle with our stunning meat sauce.

EVERGREEN PASTA (*)

€ 16

We can dress our artisanal pasta with a veggie choice, maybe a homemade pesto or burrata&tomato, just check with our staff our daily "green" proposal.

SIDE DISHES

Green salad with tomatoes	€ 6
Steamed carrots	€ 6
Grilled eggplants/zucchini	€ 6
Baked potatoes	€ 6

DESSERTS

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

Mango and Passion Fruit cream, soft cake, mango jelly

★ pairing: glass of San Luca Riesling renano € 8

CHOCOLAT (*) 8

Dark chocolate ganache and mousse, meringue.

★ pairing: glass of Recioto della Valpolicella € 8

TIRAMISU' (*) 8

Homemade 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 - 2

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 - 2

COFFE WITH SAMBUCA - 3

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