



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.

W...IL CARPACCIO € 25

Wagyu 9+ Ranger's Valley Australia, 60 days wet aged with black salt from Hawaii, ibiscus flowers, yuzu skin, tonka beans, 4 different peppers (Madagascar, Tellicherry, Penja e Timut). An exclusive carpaccio, for those seeking excellence.

FLAN () (*) € 10**

Potatoes, asparagus, green peas flan served on 36 months Parmesan fondue.

PASTRAMI (*) € 22

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

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 DENMARK **€ 90/kg**

Selection of adult beef grass & grain fed, extra marble for a unique taste, juicy, intense, never aggressive. Dry age since Aug. 14th

- LA NOSTRA PADANA ITALIA **€ 95/kg**

Aged beef from ethical farm in Emilia Romagna. Grass&grain fed for an intense taste and tenderness. Dry age since July 8th

- CHOCO FINLAND **€ 115/kg**

Young Sashi beef, grass fed with integration of cocoa beans to provide a particular taste. Juicy and tender. Dry age since Aug. 18th

- SIMMENTHAL GERMANY **€ 95/kg**

Aged beef grass fed. Extra marble for an intense taste and great tenderness. Dry age since July 22nd

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 July 9th

- SIMMENTHAL GERMANY **€ 90/kg**

Aged beef grass fed. Extra marble for an intense taste and great tenderness. Dry age since June 25th

- SAKURA YOZA DENMARK **€ 90/kg**

Selection of adult beef grass & grain fed, extra marble for a unique taste, juicy, intense, never aggressive. Dry age since July 29th

TOMAHAWK from 1,3 kg. (2/3 pers.) **€ 120/kg**

The upper part of the Prime Rib closer to the cow face and looking like the Native's war axe.

American Black Angus, Creekstone Farm, Kansas grass fed + 200 days with corn to provide a tasty, juicy and tender 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.

SIRLOIN SLICED STEAK € 28

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

NEW YORK STRIP STEAK € 50

Sirloin on bone from an aged Nostrana Padana beef from Emilia Romagna, Italy. Grass and grain fed, 40 days aged. Taste, juicy and tender. Portion approx. 400g.

FILET € 34

Our selection of the best beef filet from ethical farm. Hormones/antibiotics free and natural feeding (grass, grain) to provide you with tenderness and delicate taste.

SMOKING CHICKEN € 25

Ranger Gold chicken breast from an ethical farm (20 days corn fed, no hormones, no antibiotics) 5 hours delicate smoking with oak wood. Served sliced with green salad.

EXTRA SIDE DISHES :

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

True love is RARE like a good STEAK

DESSERTS

all desserts are home made

LIKE A BREAKFAST (*) € 10

Milk cream, frosted cornflakes, redberries

★ 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

TIRAMISU' (*) 10

Home made evergreen dessert: mascarpone cream, sugar, eggs, Savoyard cooky, coffee..

CHOCOLATE (Modica, Antica Dolceria Bonaiuto from Sicily) &:

ALA Antico Liquorvino Amarascato, Duca di Salaparuta € 12

RHUMP@BLIC choose between Origins or Sicilian Legacy € 15

LEMON SORBET € 5

LEMON SORBET WITH VODKA € 7

*allergens: please inform us about any food allergy and/or intolerance

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