

TASTING MENUS

STARTER

<i>Mixed platter of fine cold cuts of artisanal production (recommended for 2 ppl)</i>	23 €
<i>Parma's prosciutto DOP Crudo di Parma DOP aged 22/24 months</i>	18 €
<i>Norcia's prosciutto IGP</i>	18 €
<i>Martina Franca's capocollo IGP</i>	20 €
<i>Smoked Angus carpaccio with Parmesan cheese (limited production) (bovine)</i>	20 €
<i>Flavored grilled bone marrow (bovine)</i>	14 €

TARTARE

<i>Classic: oil, salt and black pepper</i>	18 €
<i>Truffle cream and egg yolk</i>	20 €
<i>Ancient mustard-Worcester sauce, pecorino cheese cream, tabasco</i>	20 €
<i>Passion fruit, oil, salt, black pepper</i>	20 €
<i>Anchovies, capers, Tropea's red onion and egg yolk</i>	20 €
<i>Bis of Tartare (choice of 2 tartare)</i>	20 €

CHEESE

<i>Mixed platter of selected seasoned and semi-seasoned cheeses of artisanal production</i>	17 €
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PASTA

<i>Bigoli "Cacio & Pepe"</i>	16 €
<i>Tagliatelle with black truffle cream and Parmesan cheese</i>	20 €

MEAT WITHOUT BONE

	PRICE PER WEIGHT	1kg	100g
FILLET		85 €	8,5 €
<i>Minimum cut starting from approximately 500 g. Served escaloped</i>			
CUBE ROLL		75 €	7,5 €
<i>Also called rib-eye</i>			
<i>Unique cut of approximately 600/700 g</i>			
DIAFRAGHM		55 €	5,5 €
<i>Also called Entraña</i>			
<i>Minimum cut starting from approximately 600g</i>			

	PRICE PER DISH
FILLET mignon with black pepper and ancient mustard	30 €
FILLET mignon with gorgonzola (blue cheese) and nuts	30 €
FILLET mignon with truffle cream and Parmesan	32 €
PICANHA	26 €
<i>Also called beef tail. High cut</i>	

SIDE DISHES

Mixed salad (greens, carrots, tomatoes)	6 €
Baked potatoes	6 €
Julienne cut mixed sautéed vegetables	8 €
Mixed salad with fruit and nuts	8 €
Baked porcini mushrooms heads with black truffle cream and Parmesan	12 €
<i>Product fresh and cleaned frozen</i>	
Sides of the day	8€ / 9€

MEAT WITH BONE

FLORENTINE CUT / TBONE

Dry Aged 30/60 days and above

	PRICE PER WEIGHT	1kg	100g
<i>MINIMUM weight per piece between 1,2 kg e 1,4 kg (already for 2 people)</i>			
GIOVENCA PIEMONTE (Italy)		78 €	7,8 €
<i>Bright light pink color, tender and lean. Sweet aroma and delicate on the palate.</i>			
PEZZATA ROSSA (Italy)		78 €	7,8 €
<i>Tender and tasty with a good grade of well distributed fat.</i>			
ANGUS (Spain)		90 €	9 €
<i>Excellent marbling grade ensuring tender and succulent meat.</i>			
PRUSSIAN HEIFER (Poland)		85 €	8,5 €
<i>Particularly flavorful meat due to the integration of sugar beet in the final stage of breeding.</i>			
NERO 9 SELECTION		90 €	9,5 €
<i>We offer the best cuts currently on the market, selected not based on the breed but on the balance between marbling grade and flavor, sourced from Italy and Europe.</i>			

NOTE: we work the whole sirloin artisanally, so the quantity go fill varies depending on the cut's position in the sirloin.

TOMAHAWK

GIOVENCA PIEMONTE	75 €	7,5 €
<i>Fairly lean meat, but very tasty, with quite large bone</i>		
Dipping sauce made to order:		5 €
<i>Black truffle / Gorgonzola (blue cheese) and walnuts / Mustard and black pepper</i>		

Coperto (cover charge) 3,5 €

READ IMPORTANT INFORMATION ABOUT OUR SERVICE METHOD
ON THE LAST PAGE, THANK YOU

FOOD SAFETY GUIDELINES

If you suffer from allergies or food intolerances, please inform our staff, who will guide you on the items containing substances you are allergic or intolerant to. NOTE that the foods and beverages offered in this establishment may contain or come into contact with: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard sesame, seeds, lupin, sulfur dioxide, sulfites, mollusks.

Flavored grilled bone marrow

∞

T-Bone Piemonte with maturation
of about 40 days (for 2 persone)

∞

Mixed salad or baked potatoes

∞

Panna cotta with mixed berry fondue,
melted white chocolate, and whole
Maldon salt

or

“Sliced” dark chocolate with
salted caramel with black salt

*Euros 120,00 for 2 people
Coperto and beverages not included*

Cold cuts mix with
smoked angus carpaccio with Parmesan

∞

T-Bone Piemonte with maturation
of about 40 days (for 2 people)

∞

Mixed salad or Baked potatoes

∞

“Sliced” dark chocolate with
salted caramel with black salt

or

Chef’s Semifreddo (Italian Frozen Dessert)

*Euros 140,00 for 2 people
Coperto and beverages not included*

NERO 9

Was established in 2017 with the concept of promoting conscious and selective meat consumption. We firmly believe that red meat, when consumed in controlled quantities, is beneficial and an essential element in a healthy and balanced diet.

However, it must be high-quality meat.

Our concept of quality encompasses 3 fundamental points:

ORIGIN

We believe in the value of the animal **LIFE** and collaborate with farmers who respect the natural process of traditional farming. This involves caring for the well-being of the animals and providing them with a diet composed of natural forages: fresh **GRASS** from pastures and meadows, and hay obtained by drying grass, supplemented with cereals. We seek pasture-based or mixed farming, where cattle are free to roam and **GRAZE** during spring and summer.

DRY AGED - “FROLLATURA A SECCO”

We **exclusively** serve dry-aged meats aged for a minimum of 30 days to enhance tenderness, develop new **FLAVORS** and **TASTES**, and improve **digestibility**.

“Frollatura” is a natural dry-aging process in a controlled humidity environment, leading to the relaxation of tendons and fibers. The duration varies depending on the type of meat and the desired quality. Longer periods (28 days and above) result in higher-quality meats. Dry-aged meat undergoes surface drying and, over 20/60 days, loses up to 25% of liquids with a significant weight loss. This is why dry-aged meat has a higher cost compared to the same meat served “fresh”.

COOKING

We serve meat cooked over open flames, using charcoal primarily from oak, beech, and maple, naturally cut and dried, free of chemical products harmful to the health.

We use only **HIGH-QUALITY CHARCOAL** that imparts aroma to the meat without altering its taste and nutritional characteristics. Our seasoning consists only of

EXTRAVERGINE OLIVE OIL, SALT and PEPPER.

INFORMATION ABOUT OUR SERVICE METHOD UNLESS OTHERWISE REQUESTED AND NEEDED ON YOUR PART

The meat with bone is served escaloped (cut)



While being cooked the meat is seasoned with extra virgin olive oil, salt and black pepper.



The ordered meat is NOT brought to the dining room unless requested. It is always **VISIBLE** on the grill alongside the scale.



We serve our meat on slate plates to maintain temperature, but it's important to note that in large cuts like ours, especially if rare, **the interior may cool quickly**. We encourage you to call us immediately if needed: we'll promptly return to the grill for a quick reheating.