



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 WITH BONE

FLORENTINE CUT / TBONE

Dry Aged 30/60 days and above

PRICE PER WEIGHT 1kg 100g

MINIMUM weight per piece between 1,2 kg e 1,4 kg (already for 2 people)

GIOVENCA PIEMONTE (Italy)

78 € 7,8 €

Bright light pink color, tender and lean. Sweet aroma and delicate on the palate.

PEZZATA ROSSA (Italy)

78 € 7,8 €

Tender and tasty with a good grade of well distributed fat.

ANGUS (Spain)

90 € 9 €

Excellent marbling grade ensuring tender and succulent meat.

PRUSSIAN HEIFER (Poland)

85 € 8,5 €

Particularly flavorful meat due to the integration of sugar beet in the final stage of breeding.

NERO 9 SELECTION

90 € 9,5 €

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.

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

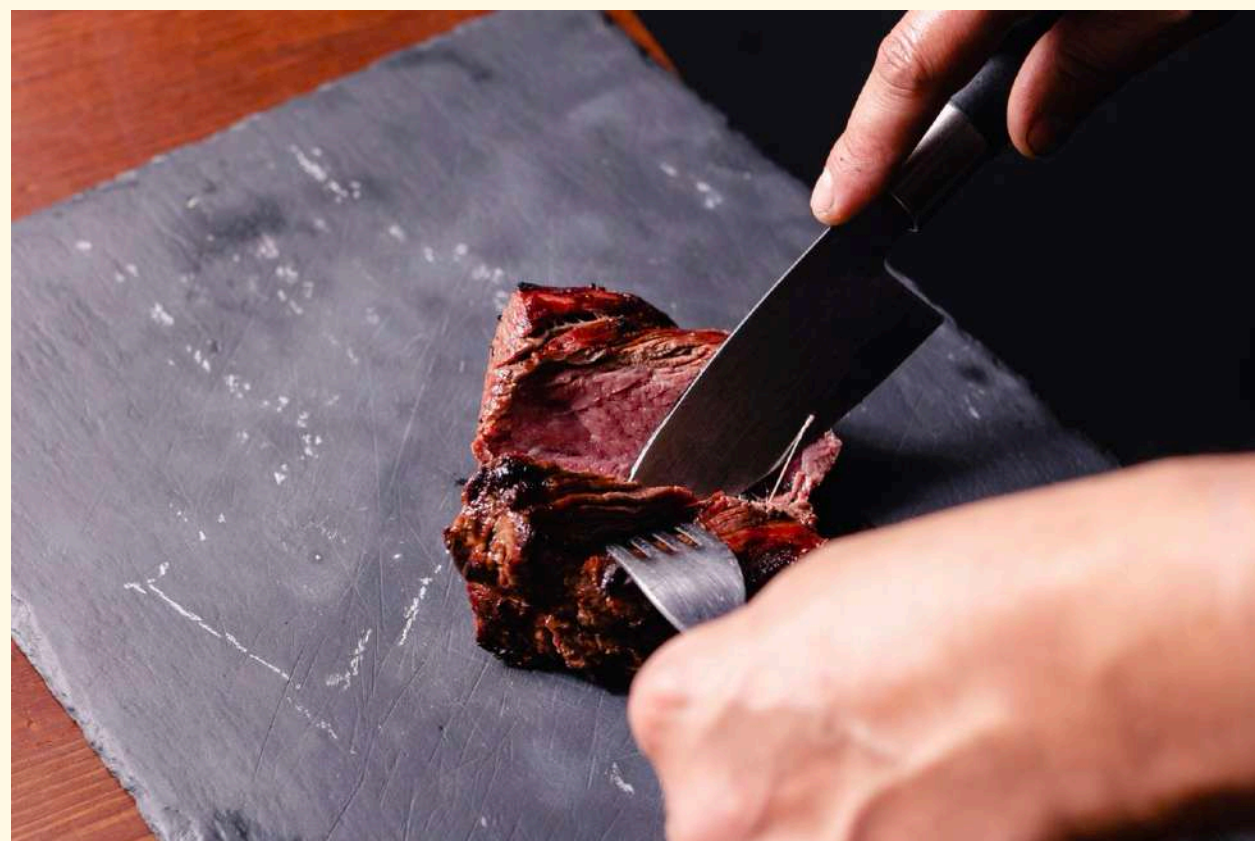
75 € 7,5 €

Fairly lean meat, but very tasty, with quite large bone

Dipping sauce made to order:

5 €

Black truffle / Gorgonzola (blue cheese) and walnuts / Mustard and black pepper



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€