

## TASTING MENUS

### STARTER

<i>Smoked Angus carpaccio with Parmesan cheese (bovine)</i>	24 €
<i>Raw Carpaccio with mustard vinaigrette (bovine)</i>	25 €
<i>Raw Carpaccio with spicy sauce (bovine)</i>	25 €
<i>Parma's prosciutto aged 22/24 months (pork)</i>	18 €
<i>Flavored grilled bone marrow (bovine) with grill bread</i>	16 €
<i>“Vitello Tonnato” Veal with tuna sauce (bovine) subject to availability</i>	24 €
<i>Roast Beef Fillet flavored with mustard (bovine) subject to availability</i>	30 €

### TARTARE

<i>Classic: oil, salt and black pepper</i>	18 €
<i>Truffle cream and egg yolk</i>	20 €
<i>Ancient mustard-Worcester sauce, 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>A platter of artisanal cheeses from the pastures of the Varese Prealps</i>	18 €
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### PASTA

<i>Bigoli “Cacio &amp; Pepe”</i>	16 €
<i>Tagliatelle with black truffle cream and Parmesan cheese</i>	20 €

MEAT WITHOUT BONE

	PRICE PER WEIGHT	1kg	100g
FILLET		90 €	9 €
Minimum cut starting from approximately 500 g. Served escaloped			
CUBE ROLL		80 €	8 €
Also called rib-eye			
Unique cut of approximately 600/700 g			
DIAFRAGHM		55 €	5,5 €
Also called Entraña			
Minimum cut starting from approximately 600g			
FLANK STEAK		60 €	6 €
Minimum cut starting from approximately 500/600 g.			

	PRICE PER DISH
FILLET mignon with black pepper and ancient mustard	32 €
FILLET mignon with gorgonzola (blue cheese) and nuts	30 €
FILLET mignon with truffle cream and Parmesan	34 €
PICANHA	28 €
Served high cut; the meat is not particularly soft but tasty and flavourful	

SIDE DISHES

Mixed salad (greens, carrots, tomatoes)	6 €
Baked potatoes	6 €
Mixed sautéed vegetables (with or without sweet peppers)	8 €
Tomato, cucumbers, red onion and salted ricotta salad	9 €
Baked porcini mushrooms heads with black truffle cream and Parmesan	12 €
Product fresh and cleaned frozen. Present only in autumn and winter	
Sides of the day	10 €

MEAT WITH BONE

FLORENTINE CUT / TBONE / RIB EYE

Dry Aged 30/60 days and above

MINIMUM weight from 1,3 kg (1300g) / 1,4 kg (1400g) ALREADY FOR 2 PEOPLE

	PRICE PER WEIGHT	1kg	100g
PIEDMONTESE HEIFER (Italy)		85 €	8,5 €
Bright light pink color, tender and lean. Sweet aroma and delicate on the palate.			
SIMMENTAL ALPINE (Italy)		90 €	9 €
Its meat, characterised by a fine grain and an intense red colour, offers a balanced and aromatic flavour.			
ABERDEEN ANGUS (Spain)		90 €	9 €
A strong and tasty but sweet taste at the same time; intense aroma, which reveals the naturalness of the breeding methods.			
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		95 €	9,5 €
A cut of meat selected among the best of the moment and not included in our regular menu. A "deal of the day" recommended for the perfect balance of flavor and texture. Origin: Italy and Europe.			

TOMAHAWK

PIEDMONTESE HEIFER (Italy)	75 €	7,5 €
Lean but very tasty meat, with a particularly large bone		
Freshly made accompanying sauces:	5 €	
Truffle cream		
Mustard and black pepper		

For greater clarity

We work the whole LOIN by hand and therefore the quantity of fillet varies depending on the position of the cut in the loin. From the front part of the loin we will obtain the steaks without fillet, i.e. the ribs with bone, from the central part a T-bone with a not very abundant fillet, while from the back part we would obtain the steaks with fillet and sirloin, i.e. the classic Porterhouse steaks or Fiorentina cut. Please ask for specific needs.

*Flavored grilled bone marrow*  
*From grill Meat with bone*  
**PIEDMONTESE HEIFER**  
*For 2 person*

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

### **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.*

**REMEMBER** *that grilled meat is cooked with* **PEPPER and SALT**

*Raw Carpaccio with mustard vinaigrette*  
*Bis of Tartar: classic and truffle cream*  
*Vitello Tonnato or Roast Beef*

*From grill Meat with bone*  
**NERO 9 SELECTION**  
*For 2 person*  
*Mixed sautéed vegetables or Baked potatoes*

*“Sliced” dark chocolate with  
salted caramel with black salt*  
*or*  
*Tiramisù with chestnut cream*

*Euros 200,00 for 2 people*

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 simple condiments such as extra virgin olive oil, salt, and pepper.

Coperto: service and bread € 4 for person

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.