

Street Food Tapas

Taco

fragrant corn taco, *smoked Iberico*,
Comtè 12 and black truffle mayonnaise
10

Bao

Soft typical oriental "bao" *steamed* and *stuffed*
with "Korean style" seasoned tartare
10

Pastrami OffToast

Pan brioche *baked like french toast*
and *filled* with Pastrami of Flemish cow
14

Suppli "al telefono"

Traditional Roman rice croquette *stuffed* with
cacio, pepper and stringy mozzarella cheese
5/pz

Pulled "vaccaveccia" sandwich

Brioche roll *stuffed* with pulled beef
10

Polpettine alla mugnaia

Double-cooked with butter and white wine
8

From the kitchen

Selection of fine Iberian cured meats,
"pan *bruscato*" and Bloody Mary Gazpacho
30 *suggested for two people*

Carpaccio of Black Angus from Cuneo...
...*like a green pepper fillet*
13

Knife-cut tartare, *grilled* marrow,
reserve anchovy colatura, *roast* pepper
mayonnaise
14

Fettuccine *Alfredo*
& aromatic sausage ragù
14

"Elephant ear" cutlet
45 *classic* *suggested for two people*
60 *valdostana* *suggested for two people*

Dry-Aged Meats

Steak (*with bone*) of Black Angus from Cuneo
raised in Savigliano
9/hg 0,9kg - 1,3 kg

Steak (*with bone*) of Black Buffalo
old milk buffalo Campana bred in Cilento
5/hg 0,7kg - 1,1 kg

Steak (*with bone*) of Baltic Holstein
raised in Poland among Masurian lakes
7/hg 0,8kg - 1,2 kg

Steak (*with bone*) of Croatian Simmenthal Ox
Extraordinary loin selected with friends from Elitaria
10/hg 1,1kg - 1,5 kg

Entrecote of Uruguaiian Angus "Tacuarembó"
30/300gr

Diaphragm of Australian Angus "Jack's Creek"
30/300gr

Striploin of Wagyu Japan "Ginkakuji Onishi"
A5 BMS 12, *in teppanyaki cooking*
40/120gr

Rack of *Premium Lumina* Lamb
*the world's finest, fed exclusively on chicory in New Zealand's
green pastures, marbled and rich in Omega3*
35/300gr

Pluma of *CincoJotas* Iberian Pig
*the finest cut of Iberian pig fed exclusively on bellota, from the best
producers on the market*
35/300gr

Burgers

Ham

Brioche bun, sauce, lettuce and tomato
11

Crispy

Brioche bun, sauce, american cheese and bacon
11

For both burgers the "meat" is a choice between:

- Piedmontese beef patty
- Piedmontese beef patty **smashed**
- Crunchy breaded chicken
- Beyond Meat® 100% vegetable

Caramelised onion and pickles are also available.

Side dishes

French fries 4 Sweet potato fries 6 Morgan's giardiniera 8 Mojito salad 4 Seasonal vegetable by fire 7

Tasting Menu

OUR FLAVOURS

Knife-cut tartare,
yolk, marinated asparagus

A first course to be chosen from:

Fettuccine *Alfredo**
& aromatic sausage ragù

or

First course of the day (when available)

A second course to be chosen from:

"Elephant ear" cutlet

or

Steak with bone
"Silvio's weekly selection"

40 pp
(minimum two people)

**A dish with a thousand meanings for me.*

*The 'good butter and good Parmesan' pasta, in its simplicity
was the comfort food par excellence of my (somewhat troubled)
childhood.*

*My passion for Italian-American culture meant that it became an icon
for me in adulthood.*

*And as fate would have it, the sublime meats of Michele Varvara that
are used in our white meat sauce,*

*with their balsamicity, the spiciness typical of southern tradition
and their unique texture (at knife point, really!),*

*come from pigs reared in the wild on their farms in the Lucanian
Dolomites, where my family is originally from.*

Some products may have been put in the blast chiller for conservation.

Please do inform the wait staff in case of food intolerances and allergies.

According to the regulation (EU) n. 1169/2011 we caution our kind customers that some dishes may contain
one or more of the 14 main allergens.

fish | milk | soy | sesame | shellfish | peanuts | cereals with gluten
mustard | nuts | crustaceans | lupine | eggs | celery | sulphites