



Menü



STARTER

Croutons Selection

CROUTONS WITH CHICKEN LIVER SAUCE (1-12)

8,5

GRILLED POLENTA WITH PECORINO CHEESE FONDUE
AND TRUFFLE (7-12)

10,5

CROUTONS WITH PATANEGRA CREAM
AND DRY TOMATOES (1-12)

8,5

BIG CROUTON WITH BLACK ANGUS BRISKET
AND MELTED PECORINO (1-7-12)

13

MOSAIC 3.0 (1 OF EACH CROUTONS) (1-7-12)

10,5

Cutting Boards

WILD BOAR MORTADELLA WITH TRUFFLE
AND JUNCU PECORINO FROM SARDINIA (7-12)

16

SABOR GALLLEGO (JAMON DE RUBIA GALLEGA AND CHORIZO)

23

JAMON DE BELLOTA PATANEGRA

31/hg

MIX OF TYPICAL COLD CUTS AND CHEESES X1 - X2 (7-12)

19-32

MIX OF FINE CHEESES AND JAMS (7)

19



Carpacci and Tartare

THINLY SLICED RAW MEAT (BLACK ANGUS)
WITH FOAM GOAT CHEESE AND VINAIGRETTE (6-7-11-12)

19

CRISPY TARTARE (6-7-12)

15

TARTARE WITH TRUFFLE AND PECORINO CHEESE FONDUE (7)

23

Pasta and Rice

FUSILLONI WITH WAGYU AUSTRALIA RAGS,
TOMATOES AND FRESH CHEESE WITH LIME (1-7-12)

19

POTATO TORTELLO WITH WAGYU KIYOSHI MEAT SAUCE (1-3-12)

15

RICE WITH CHAMPAGNE AND THINLY SLICED KOBE (7-12)

19

THINLY FRESH SPAGHETTI WITH FRESH TRUFFLE (1-3-12)

17



Meat Selction

"WRONG ROSSINI " (FILET WITH FOIE GRAS AND PORTO) (6-7-11-12)

29

FILET WITH PECORINO CHEESE FONDUE AND TRUFFLE (7)

29

FILET OF BALTIKROWA WITH ROAST POTATOES (7)

27

SLICED BEEF WITH LARD CREAM AND TRUFFLE (7-12)

29

SLICED BEEF WITH LEEKS STEWED (7)

29

SWORD OF BLACK ANGUS X1-X2

29-58

Hamburger

SERVED WITH ROAST POTATOES

ZOZZO

STEWED ONIONS, ONION RINGS, PECORINO CHEESE, BBQ SAUCE,
TOMATOES AND SALAD (1-7-9-10-11)

19

GOLOSONE

FRESH CHEESE, BASIL PESTO, TOMATOES AND CRUMBLE OF PISTACHIOS (1-7-8)

19

TALEGGIO CHEESE AND TRUFFLE (1-7-12)

21

BLACK ANGUS USA BRISKET

COOKED AT LOW TEMPERATURE WITH CHEDDAR, CRISPY BACON,
PICKLED CUCUMBERS AND BBQ SAUCE (1-7-12)

19



Ribeye

SCOTTONA PRUSSIAN BEEF

7,9/hg

BLACK ANGUS

11,9/hg

MINHOTA PORTUGUESE

9,8/hg

WAGYU AUSTRALIA

19/hg

Tomahawk

PRUSSIAN BEEF

69/kg

BALTIKROWA

72/kg

WAGYU AUSTRALIA

133/kg

BLACK ANGUS USA

99/kg

MINHOTA PORTUGUESE

95/kg

*Vista la grande richiesta, alcune razze potrebbero essere non disponibili poichè non hanno superato i 45 gg minimi per la frollatura.
Rivolgersi al personale per la disponibilità in tempo reale*



DRY AGE SELECTION

Soft

SCOTTONA NAZIONALE

57/kg

CHIANINA IGP

91/kg

MONELLA ALPINA

69/kg

PRUSSIAN BEEF

67/kg

BALTIKROWA

69/kg

WAGYU AUSTRALIA

121/kg

MASOWIA

63/kg

Intense

BOSYAK

69/kg

RUBIA GALLEGA

91/kg

ROYAL ANGUS

69/kg

ARONIQUE

69/kg

BLACK ANGUS USA

97/kg

KIYOSHI

109/kg

MINHOTA PORTUGUESE

93/kg

*Vista la grande richiesta, alcune razze potrebbero essere non disponibili poichè non hanno superato i 45 gg minimi per la frollatura.
Rivolgersi al personale per la disponibilità in tempo reale*



Wagyu/kobe experience

WAGYU RIBEYE
37/hg

WAGYU STRIPLOIN
37/hg

WAGYU FILETTO
37/hg

WAGYU PICANHA
32/hg

KOBE RIBEYE
49/hg

KOBE STRIPLOIN
49/hg

KOBE FILLET
49/hg

KOBE PICANHA
45/hg

KOBE TARTARE (6-11-12)
49

GYOZA PYRAMID (6-11-12)
28

KOBE SKEWERS (6-11-12)
39



Sides

TRIPLE COCKING ROAST POTATOES (7)

7

SAUTEED SPINACH WITH OIL AND FRESH BUTTER (7)

7

GRILLED VEGETABLES

7

BEANS WITH OIL OR SPICY TOMATOE SAUCE

7

SMASHED POTATOES CLASSIC OR WITH TRUFFLE (3-7)

7-12



Desserts

CLASSIC TIRAMISÙ (1-3-7)

7

CANTUCCI WITH VIN SANTO (TYPICAL TUSCANY COOKIES
WITH SWEET WINE) (1-3-7-8)

7

CRÈME BRULLE (3-7)

7

CREAMY SUGAR PUDDING WITH SALT CARAMEL (7)

7

CHEESECAKE WITH FRESH STRAWBERRIE MOUSSE (1-3-7-8)

7

CHOCOLATE CAKE WITH VANILLA ICE CREAM (10 MINUTES OF WAITING) (7)

7

CHEF'S CAKE (1-3-7)

7

Beverage

WATER

3

SOFT DRINKS

3,5

BEER

7

CAFFÈ

2

LIQUORS

LISTA ALLERGENI

- 1.** Cereals containing gluten, i.e.: wheat (spelt and khorasan wheat), rye barley, oats or their hybridised strains and products thereof, except:
 - (a) wheat-based glucose syrups, including dextrose;
 - (b) wheat-based maltodextrins;
 - (c) barley-based glucose syrups;
 - (d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 2.** Crustaceans and crustacean products.
- 3.** Eggs and egg products.
- 4.** Fish and fish products, except:
 - a) fish gelatine used as a carrier for vitamin or carotenoid preparations;
 - b) gelatine or isinglass used as a clarifying agent in beer and wine.
- 5.** Peanuts and peanut products.
- 6.** Soya and soya products, except:
 - a) refined soybean oil and fat;
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural soy-based D-alpha tocopherol succinate;
 - c) vegetable oils derived from soybean-based phytosterols and phytosterol esters;
 - d) plant stanol ester produced from soybean-based plant oil sterols.
- 7.** Milk and milk products (including lactose), except:
 - a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) lactool.
- 8.** Nuts, i.e.: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*) cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.) K.Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts or Queensland walnuts (*Macadamia ternifolia*), and their products, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 9.** Celery and celery products.
- 10.** Mustard and mustard products.
- 11.** Sesame seeds and sesame seed products.
- 12.** Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
- 13.** Lupins and lupin products.
- 14.** Molluscs and mollusc products



OFFICIAL PARTNER



Exclusive distributor for Tuscany of real Kobe Japanese.

KOBE
Beef

Pioneers of Dry Age maturing in the constant search for small breeders who take full care of the welfare of their livestock and emphasise closed chain production from breeder to consumer.

