

DRY AGING ROOM

minimum cut 800 gr/1 kg

CHIANINA

€ 8,50/100gr

softness ★☆☆☆☆

marbling ★☆☆☆☆

intensity ★☆☆☆☆

availability ★★★★★

Deemed the best in Italy, it is one of the oldest breeds in the world, dating back 2,000 years. Raised in the Val di Chiana, it is characterized by somatic gigantism; in fact, it is the largest and most majestic of all cattle breeds. Once used by the Romans and Etruscans as a driving force in the fields, today it is raised exclusively for meat production. Italian pride!

RUBIA

€ 10,00/100gr

softness ★★★★★

marbling ★☆☆☆☆

intensity ★★★★★

availability ★☆☆☆☆

Rubia Gallega is one of the most prized meats in the world. These imposing animals are slaughtered no earlier than five years of age. Raised in the wild in northern Galicia, near the ocean, where the rich, iodine-rich grass gives the meat an unforgettable flavor. A distinctive feature of this meat is its golden yellow fat, hence the Spanish term "Rubia," meaning blonde, derived from the color of its coat. Rubia is unforgettable.

SIMMENTHAL € 8,00/100gr

softness ★★★★★

marbling ★★★★★

intensity ★★★★★

availability ★★★★★

A cattle breed native to the Simmen Valley in Switzerland, but also raised in Bavaria, Germany, known for its high-quality meat, a quality achieved through rigorous pasture-raising and a natural grass-fed diet, free of anabolic steroids and animal meal. In short, a richly flavored meat from farms that are attentive to animal welfare.

FRISONA

€ 7,50/100GR

softness ★★★★★

marbling ★★★★★

intensity ★★★★★

availability ★★★★★

Selection of cattle raised in Masuria, northern Poland, in the region of a thousand lakes (formerly Prussia). Raised in the wild, on pastures as far as the eye can see, sugar beets are added during the finishing process to give a sweet note to this wonderful, extremely balanced meat with excellent marbling. One of the chef's favorites!

ANGUS

€ 8,50/100gr

softness ★★★★★

marbling ★★★★★

intensity ★★★★★

availability ★★★★★

The Angus is an ancient cattle breed, the most widely raised in the world, originating in Scotland. It is a very heavy, though small, animal with a short black (Black Angus) or reddish-brown (Red Angus) coat, and is distinguished from other breeds by its lack of horns. Free to graze and fed hay and grain, the finishing process is done exclusively on corn, resulting in tender meat and even fat distribution. A sure thing!

AVAILABLE CUTS



T-BONE PORTERHOUSE

T-Bone and Porterhouse are both American cuts, but now popular throughout the world. These steaks feature the iconic inverted T-bone. They are cut from one end of the loin to the center. They differ in that the porterhouse has a larger portion of tenderloin.



BONE-IN

The BONE-IN is a smaller but tastier cut, obtained from the front part of the loin.

The tomahawk, along with the cowboy steak, is also of American origin. The tomahawk comes from the front part of the loin, from which the bone is not cut. Its unusual shape gives it the name "tomahawk," the Native American battle axe.

On the other hand, the Cowboy Steak is obtained between the 5th and 12th rib, it is very tasty and tender because the meat is particularly marbled in that area.



COWBOY STEAK TOMAHAWK

What does DRY AGING mean?

In dry aging, meat is left to rest in cold storage at a temperature between 0 and 4 degrees Celsius, with 85-90% humidity and constant ventilation to dry the meat in a controlled manner. Temperature is a key factor in the meat maturation process: too cold blocks enzymatic processes, while excessive temperatures stimulate enzyme activity and the growth of pathogenic microbes. The same applies to humidity: too much encourages the growth of bacteria, too little leads to excessive tissue shrinkage.

Inside the cell, the meat undergoes a physical-chemical change. In fact, in addition to losing up to 30% of its weight, its color changes and tends to become darker, but its value increases as it becomes much more tender, and the flavors stand out on the palate.

BUTCHER'S SHOP WINDOW

WHAT CUTS CAN YOU FIND?

At our butcher's counter you can find fillet, ribeye, and picanha of various breeds and nationalities.

FILLET is obtained from the lumbar vertebrae and is so tender because the animal uses very little of the muscles from which it is derived. The high cost is due to the fact that each bovine produces very little fillet, a maximum of 4 kg.

The RIBEYE is a fattier cut, consisting of nine muscles, adjacent to the fillet and the most valuable cut after the fillet. Not to be confused with the entrecôte.

PICANHA is a cut from the hind leg of beef, between the rump and the topside, triangular in shape with a characteristically abundant layer of fat on the upper part... It is precisely this fat that gives it all its juiciness.

CHIANINA

softness ★☆☆☆☆
intensity ★★☆☆☆

marbling ★☆☆☆☆
availability ★★★★★

FILLET € 16,00/100gr

ANGUS

softness ★★★★★
intensity ★★★★★

marbling ★★★★★
availability ★★★★★

FILLET € 18,00/100gr
RIBEYE € 12,00/100gr
PICANHA € 11,00/100gr

SIMMENTHAL

softness ★★★★★
intensity ★★★★★

marbling ★★★★★
availability ★★★★★

FILLET € 16,00/100gr
RIBEYE € 10,00/100gr

FRISONA

softness ★★★★★
intensity ★★★★★

marbling ★★★★★
availability ★★★★★

FILLET € 15,00/100gr
RIBEYE € 9,00/100gr
PICANHA € 8,00/100gr

RUBIA GALLEGA

softness ★☆☆☆☆
intensity ★★★★★

marbling ★☆☆☆☆
availability ★★☆☆☆

FILLET € 18,00/100gr

WAGYU

softness ★★★★★
intensity ★★★★★

€ 30,00/100gr

marbling ★★★★★
availability ★★☆☆☆

Wagyu is a term that refers to the selection of several Japanese cattle breeds (among the most well-known is the Kobe). In Japanese, "WA" means Japanese and "GYU" means beef. Thanks to centuries of cross-breeding and specific breeding methods, Wagyu beef has unique and inimitable flavor and aroma. It's rich in intramuscular fat, a very healthy substance that supports the immune system and cell development. It's also a source of protein, vitamins, and minerals specific to meat, as well as Omega-6 and Omega-9 fatty acids, which help lower cholesterol. Wagyu beef isn't eaten, it's tasted!

“AVAILABILITY OF THESE CUTS MAY BE LIMITED”

THE TARTARES

TARTARE is a dish made with raw meat, chopped with a knife and then pounded to the right consistency, marinated, and seasoned. We make TARTARE only with heifer fillet.

SMOK

€ 24,00

150 gr of hand chopped meat, extra virgin olive oil, mustard, capers, and Tabasco sauce: served smoked.

DELICIOUS

€ 24,00

150 gr of hand chopped meat, salt, oil, pepper, thyme, walnuts, parmesan shavings and crispy bread croutons.

SALE E PEPE

€ 20,00

150 gr of hand chopped meat, extra virgin olive oil and pepper.

SICILIAN STYLE

€ 25,00

150 gr of hand chopped meat, salt, fig jam, orange juice and zest.

THE SPECIALTIES

We cook our SPECIALTIES using the CBT technique, or "low-temperature cooking," which involves cooking for a very long time at a constant temperature between 50° and 75° C. This technique ensures even cooking from the center outward: the food can never be cooked beyond a certain temperature, and since it remains vacuum-sealed, the meat retains neither its juices nor its nutrients: the meat is significantly more tender and juicy.

To give an example, our PORK RIBS, a must-have these days, are cooked in CBT at 75°C for 24 hours.

PORK RIBS

€ 24,00

BBQ glazed pork ribs with French fries.

BEEF AND SMOKE

€ 22,00

seared and smoked beef morsels.

BLACK ANGUS OBERDAN ARROSTICINI

€ 18,00

PULLED PORK

€ 18,00

with French fries.

PORK SHANK

€ 18,00

with mashed potatoes.

THE SIDE DISHES

BAKED POTATOES

€ 6,00

SPINACH

€ 4,00

CORN ON THE COB

€ 6,00

MASHED POTATOES

€ 6,00

GRILLED VEGETABLES

€ 6,00

COVER CHARGE €3

The underlined products, in the absence of fresh product availability, may be positively or negatively blast chilled on site.

*Raw material frozen at origin

FRIED

*DIPPERS 
French fries with peel

€ 4,00

*CHIPS CHEDDAR E BACON 
French fries with cheddar and crispy bacon

€ 6,00

*MOZZARELLA STICK 
breaded mozzarella sticks

€ 6,00

*FRIED MIX
mix of all our fried foods

for 2 people € 14.00

*POLLO NUGGETS 
breaded chicken nuggets

€ 6,00

*ONION RINGS 
breaded onion rings

€ 6,00

*BBQ CHICKEN WINGS 
BBQ chicken wings

€ 8,00

*SUPER FRIED MIX
mix of all our fried foods

for 4 people € 28.00

HAMBURGER

All our burgers are served with fries

BEEFORE

€ 14,00

Beef burger, scamorza cheese, caramelized onion, burger sauce, crispy bacon, sliced tomato, and mixed salad.



PULLED PORK

€ 14,00

Pulled pork shoulder topped with coleslaw.



DOUBLE

€ 16,00

2 beef burgers, 2 cheddar, lettuce, chive mayo, BBQ sauce and 2 crispy bacon.



BRISKET SMOKED

€ 16,00

Beef brisket, scamorza cheese, BBQ sauce served smoked.



CHICKEN

€ 12,00

Chicken burger, cheddar, sliced tomato, mustard, lettuce and carrots.



CRUNCY CHICKEN

€ 12,00

*Crispy breaded chicken, lettuce, sliced tomato, BBQ sauce.



SALADS AND BRUSCHETTA

CHICKEN CAESAR SALAD

€ 12,00

lettuce, grilled chicken, golden bread croutons, Grana Padano flakes, and Caesar dressing.

MIX SALAD

€ 6,00

mixed salad, carrots, corn, tomato and mozzarella.

CRUNCHY CHICKEN SALAD

€ 10,00

*crispy fried chicken, lettuce, carrot, tomato, corn, Padano cheese petals.

MEET SALAD

€ 14,00

beef morsels, mixed salad, parmesan petals and balsamic vinegar glaze.

BRUSCHETTA WITH CAPULIATO AND PARMESAN CREAM

€ 8,00

capuliato is a Sicilian specialità of dried and crushed tomatoes.

TOMATO BRUSCHETTA

€ 6,00

The underlined products, in the absence of fresh product availability, may be positively or negatively blast chilled on site.

*Raw material frozen at origin

COVER CHARGE €3

I DRINK

AND WHO SAYS YOU CAN'T ENJOY A GOOD DRINK WITH MEAT?

NEGRONI

€ 10,00

Gin, Campari Bitter, Red Vermouth and Ice.

The Negroni is undoubtedly one of the most famous Italian cocktails in the world. Its flavor is unmistakable: red vermouth and Campari give the Negroni a bold touch that makes it a perfect pairing with any grilled meat, especially Rubia Gallega.

~ 28 % VOL.

GIN TONIC

12,00

GIN, TONIC WATER, LEMON SLICE AND ICE.

Gin and Tonic is certainly a classic for grilled red meats and pairs perfectly with dry-aged steaks. Juniper, from which gin is made, is often used to marinate meat, while tonic water and lemon cleanse the palate, balancing the flavors with the acidity of the lemon.

~ 12 % VOL.

MOSCOW MULE

€ 8,00

VODKA, GINGER BEER, GINGER, LIME JUICE AND ICE.

The refreshing and light Moscow Mule, excellent for cleansing the mouth of meat fat, try it with pork ribs or picanha.

~ 12 % VOL.

SICILIAN GIN TONIC

12,00

ETNEUM GIN, PHOTONIC TONIC WATER, LEMON SLICE AND ICE.

Gin and Tonic is certainly a classic for grilled red meats and pairs perfectly with dry-aged steaks. Juniper, from which gin is made, is often used to marinate meat, while tonic water and lemon cleanse the palate, balancing the flavors with the acidity of the lemon.

~ 13 % VOL.

TOMMY'S MARGARITA

€ 8,00

TEQUILA, LIME JUICE, AGAVE SYRUP AND ICE.

The sweetness of the agave syrup and the aftertaste of the lime create the perfect contrast for dishes such as marinated chicken wings, Angus entrecôte, brisket burgers, and even tartare.

~ 33 % VOL.

MANHATTAN

€ 8,00

WHISKY, RED VERMOUTH, ANGOSTURA, MARASCHINO CHERRY, ORANGE PEEL AND ICE.

The Manhattan, thanks to the presence of Whisky and Angostura, pairs perfectly with lamb or in general with particularly fatty, spicy, and strong-flavored meats.

~ 33 % VOL.

PANACHÈ

€ 6,00

LAVENDER BEER AND LEMON SODA.

Known in Germany as Radler, it combines beer with the flavor of lemon, making it even more refreshing, flavorful, and light. Try it with pork ribs, Angus entrecôte, or even with cuberoll steak.

~ 2,5 % VOL.

MOJITO

€ 8,00

WHITE RUM, MINT, SODA, CANE SUGAR, LIME, LIME JUICE AND ICE.

The Mojito is made with rum, mint, lime, and a little sugar, a mix that recalls very spicy foods that require frequent mouthwashing, such as pork dishes, stuffed burgers, or fried foods.

~ 18 % VOL.

SPRITZ

€ 6,00

APEROL or CAMPARI, PROSECCO, ORANGE SLICE, SPARKLING WATER AND CHIACCIO.

The quintessential aperitif cocktail is designed to stimulate the appetite, which is why we recommend it with the Tagliere or the Super Mix appetizer.

~ 9/15 % VOL.

HUGO SPRITZ

€ 8,00

ELDERBERRY LIQUEUR, PROSECCO, LEMON SLICE, SODA AND CHIACCIO.

The smooth flavor of Saint Germain blends with Prosecco and soda water to create a fruity, sweet variant. Ideal paired with a platter of cheese or ricotta-based desserts like Ricotta and Pear, it's also perfect with tartare.

~ 8 % VOL.

DRAFT BEERS

ESTRELLA DAMM	blonde cl 0.20 5.4 %	€ 3,00
ESTRELLA DAMM	blonde cl 0.40 5.4 %	€ 5,00
NORBERTUS CARDINAL	red cl 0.30 7.5 %	€ 5,00

BOTTLED BEERS

KLOSTER GOLD HELL	blonde cl 0.50 5.4 %	€ 6,00
KLOSTER WEISSE HELL	white cl 0.50 5.2%	€ 6,00
KLOSTER POCULATOR	dark cl 0.50 7.4%	€ 7,00
DAMM INEDIT	unfiltered white cl 0.75 4.8%	€ 13,00
DAMM DAURA	gluten-free blonde cl 0.33 5.4% 	€ 4,00

I SOFT DRINK

STILL/SPARKLING WATER	€ 3,00
COCA-COLA/COCA-COLA ZERO	€ 2,50
FANTA	€ 2,50
SPRITE	€ 2,50
CHINOTTO DRINK	€ 3,00
BERGAMOT DRINK	€ 3,00
LEMON AND CHINA DRINK	€ 3,00
ROBUR OF IRON CHINA	iron-base food supplement € 4,00
GINGER ALE/GINGER BEER	€ 2,50
THE PEACH/LEMON	€ 2,50
TONIC WATER	€ 3,00
FRUIT JUICE	€ 3,00

DESSERT

CHEESECAKE	€ 5,00
TIRAMISÙ	€ 5,00
CANNOLO	€ 4,00