



MIO ART OF FOOD

DAILY CHEF SPECIALS

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PUNTARELLE | CANTABRICO ANCHOVIES | FRESH BURRATA | SARDINE
620.-

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SEAFOOD SALAD | CUTTLEFISH | SCAMPI | RED PRAWN
890.-

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SPAGHETTI MANCINI | JAPANESE CLAM | GARLIC | CHILI
790.-

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HOMEMADE POTATO GNOCCHI | SCAMPI TARTARE | WHITE WINE | BASIL
890.-

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CHARGRILLED HALF PIGEON | MISO GLAZE | BROCCOLINI
1300.-

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MEDITERRANEAN DOVER SOLE | LEMON & BUTTER | CHIVES
1800.-

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All Prices are Subject to 10% Service Charge & 7% Government Tax





ANTIPASTI/STARTER

HOKKAIDO SCALLOP

590.-

Hokkaido Scallop served with Vegetable Ragu, Crustacean Sauce, Oscietra Caviar

FIREFLY SQUID

750.-

Poached Firefly Squid, Cauliflower Ragu, Salmon Roe

GAMBERO ROSSO

890.-

Sicilian Red Prawn Tartare served with Stracciatella, Frisee salad

SALAD

BURRATA CHEESE

490.-

Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies

MIO SALAD

450.-

Organic salad with Tuna, Boiled Egg and Anchovies

AVOCADO SALAD

490.-

Avocado made with Fresh Burrata and Frisee leaves

ZUPPA/SOUP

MINISTRONE

450.-

Mixed Organic Vegetables Soup with Traditional Basil Pesto

PORCINI SOUP

650.-

Porcini Soup with Black Truffle

ARTICHOKES

750.-

Braised Artichokes Soup seared with Potato and Cuttlefish

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I PRIMI / PASTAS

We serve our Pasta & Risotto cooked "Al Dente" Italian style; Please Ask for different cooking degree.

PENNE BOLOGNESE	490.-
Penne Gentile Made with Beef Ragu, Grana Padano	
SPAGHETTI AGLIO E OLIO CON GAMBERI	520.-
Spaghetti with Argentinian Prawns in Garlic & Chili Sauce	
TUBETTI DUCK & GUINEA FOWL RAGU	650.-
Tubetti Gentile Made with duck & Guinea Fowl ragu and Grana Padano	
CAPELLINI FIREFLY SQUID	750.-
Capellini Felicetti made with Garlic & Chili and Topped with Firefly Squid	
BLACK PICI CRAB MEAT	890.-
Homemade Ink Squid Pici made with Crab Meat, Tomato, Garlic and white wine	
LINGUINE WITH RED PRAWN TARTARE	1200.-
Linguine Gentile made with Sicilian Red Prawn, Sweet Tomato and Lemon Sezt	

I SECONDI / MAIN COURSE

BABY CHICKEN	690.-
Charcoal Grilled Baby Chicken served with Grilled Veggies	
CHARGRILLED MADAI	790.-
Charcoal Grilled Japanese Madai served with Zucchini, Mediterranean Sauce	
BRACIOLA DI MAIALE ALLA MILANESE	850.-
Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon	
OSSOBUCCO	890.-
Braised Beef Shank served with Saffron Risotto	
WAGYU TENDERLOIN	1300.-
Charcoal Grilled Tenderloin served with Butternut squash, Raisin & Port wine Reduction	
IBERICO BABY LAMB	1590.-
Baby Lamb from Iberico served with Tomato Confit Paste, Garlic Puree and Lamb Jus.	

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Mix Italian cold cuts Set

Italian Affettato misto (90gr./set)	490.-
Prosciutto San Daniele, Salami Nostrano, Mortadella Pistachio, Olives, Nuts	
Italian Affettato misto (120gr./set)	790.-
Prosciutto San Daniele, Truffle Salame, Mortadella, Spicy Salami, Olives, Nuts	
Italian Affettato misto (180gr./ set)	1,190.-
Prosciutto San Daniele, Capocollo, Salame Nostrano , Mortadella Pistachio, Truffle Salame, Olives, Nuts	

Italian cold cuts

	<u>30gr.</u>	<u>50gr.</u>
★ Jamon Iberico Bellota 36months	560.-	950.-
★ Culatello Spigaroli	450.-	690.-
Prosciutto San Daniele	190.-	320.-
Truffle salame	180.-	260.-
Salame nostrano	150.-	220.-
Salami Wild boar	220.-	340.-
Mortadella con pistachio	120.-	180.-
★ Salame Cinta Senese	220.-	340.-
Salame Spianata(spicy salami)	120.-	180.-
Capocollo Di Martina franca	170.-	260.-

Home-made Sausage

Classica 100% Pork	380.-
Picante (spicy) 100% Pork	380.-

Mix cheese sets

Tagliere di formaggi (medium 120gr)	580.-
Pecorino Toscano, Pecorino Truffle, Brie	
Provolone Dolce, Fruits Jam, Truffle Honey	
Tagliere di formaggi (large 200gr)	850.-
Parmigiano Reggiano, Brie,Comte, Provolone Dolce, Pecorino Toscano, Asiago Pressato, Pecorino Truffle, Fruits Jams, Truffle Honey	

Italian & French Cheese

	<u>50gr.</u>	<u>100gr.</u>
Pecorino with Black Truffle	210.-	400.-
Parmigiano Reggiano 36mesi aged	290.-	520.-
Pecorino Toscano Fresco DOP	200.-	390.-
Provolone Dolce	150.-	280.-
Asiago Pressato DOP	180.-	350.-
Brie	160.-	290.-
Comte	390.-	720.-

Antipastini

Norcellara Green Olives (50gr)	180.-
Baby Peach in Truffle Oil (1pieces)	60.-

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DESSERT

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AFFOGATO

Single Espresso with Vanilla I/C **350.-**

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CHURROS

Fried Churros with Cinnamon sugar, Raisin Puree and Rum Raisin I/C **350.-**

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TIRAMISU

Tiramisu Made with Lady Finger, Coffee and Dark Rum **390.-**

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PEAR TART

Pear Tart served with Salted Vanilla I/C **590.-**

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FAVORITE ICE CREAM SELECTIONS *(Price per scoop)*

-Dark Chocolate	220.-	-Hazelnut	200.-
-Salted Caramel	220.-	-Lemon Sorbet	180.-
-Orange Yuzu	220.-	-Amarena	180.-
-Fresh Milk	220.-	-Salted Vanilla	220.-