



MIO ART OF FOOD
CHEF SPECIAL MENUS

FENNEL & SARDINE

Imported Fennel Salad Served with Grilled Sardine

690.-



SCALLOP WITH MOREL

Hokkaido Scallop Stuffed with Chicken, Morel, Miso

800.-



CALAMARATA WITH ZUCCHINI TROMBETTA

Pasta Calamarata with Zucchini Trombetta and Sardine

790.-



TAGLIERINI GIROLLES

Home-made Taglierini with Girolles Mushroom, Lardo, Black Truffle

990.-



RISOTTO WITH BRAISED BEEF

Risotto served with Braised Beef and Black Truffle

1200.-



DRY AGED PIGEON

Chargrilled Half Pigeon with Miso Glaze and served with Winter Salad, Padron Pepper

1300.-



DOVER SOLE

Pan-Fried Dover Sole with Lemon, Butter, Chives

1490.-



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





ANTIPASTI/STARTER

HOKKAIDO SCALLOP

590.-

Hokkaido Scallop served with Vegetable Ragu, Sweet basil & Clams Sauce, Oscietra Caviar

"MAISON ROUGIE" FOIE GRAS

690.-

Pan-Seared Foie Gras served with blue berries sauce and Pear Mousse

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

PUMPKIN

390.-

Pumpkin Cream Soup served with Roasted Sourdough

MINISTRONE

450.-

Mixed Organic Vegetables Soup with Traditional Basil Pesto

PORCINI

650.-

Porcini Soup with Black Truffle





I PRIMI / PASTAS

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

RIGATONI BOLOGNESE	490.-
Rigatoni Mancini Made with Beef Ragu, Grana Padano	
SPAGHETTI AGLIO E OLIO CON GAMBERI	520.-
Spaghetti with Argentinian Prawns in Garlic & Chili Sauce	
TUBETTI FISH RAGU	680.-
Tubetti Gentile Made with Red Grouper Ragu, Olives and Fried Cappers	
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 Seasonal Veggies, 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, Culatello Spigaroli, Salami Nostrano,

Mortadella Pistachio, Olives, Nuts

Italian Affettato misto (120gr./set) 790.-

Prosciutto San Daniele, Culatello Spigaroli, Truffle Salame, Mortadella,

Spicy Salami, Olives, Nuts

Italian Affettato misto (180gr./ set) 1,190.-

Prosciutto San Daniele, Culatello Spigaroli, Capocollo, Salame Nostrano,

Mortadella Pistacchio, 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 Sardo, Pecorino Truffle, Brie

Provolone Dolce, Fruits Jam, Truffle Honey

Tagliere di formaggi (large 200gr) 850.-

Parmigiano Reggiano, Brie, Provolone Dolce, Pecorino Sardo,

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 Sardo	200.-	390.-
Provolone Dolce	150.-	280.-
Asiago Pressato DOP	180.-	350.-
Brie	160.-	290.-

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 Caramel I/C **590.-**

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FAVORITE ICE CREAM SELECTIONS *(Price per scoop)*

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

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