



MIO ART OF FOOD

DAILY CHEF SPECIALS

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SQUID SALAD

Imported Japanese Squid, Confit Tomato, Rice Vinegar Dressing and Oscietra Caviar

580.-

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FRENCH QUAIL

Pan-Fried French Quail served with Onion Caramel and Porcini Mushroom

690.-

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TUBETTI WITH SEAFOOD CONFIT

Tubetti Gentile with Red Prawn & Red Grouper Confit

890.-

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TAGLIOLINI TRUFFLE

Tagliolini Pasta Made with French Butter, Parmigiano Reggiano and fresh Autumn Truffle

890.-

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HALF PIGEON

Charcoal Grilled Half Pigeon with Miso Glaze and served with Confit Cipollotti, Chives Oil

1300.-

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





ANTIPASTI/STARTER

QUINOA SALAD

380.-

Mix Organic Salad with Quinoa, Tomato, Roasted Vegetables, smoked dry Ricotta Cheese

BURRATA CHEESE

490.-

Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies

HOKKAIDO SCALLOP

590.-

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

SEARED FOIE GRAS

690.-

Pan-seared Rougie Foie Gras Served with William Pear, Blue Berries & Marsala Sauce

GRILLED OCTOPUS

1100.-

Grilled Octopus with Miso Glaze and Mix Organic Salad

ZUPPA/SOUP

MINISTRONE

450.-

Mixed Organic Vegetables Soup with Traditional Basil Pesto

PORCINI SOUP

650.-

Porcini Soup with Black Truffle

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I PRIMI / PASTAS

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

SPAGHETTI AGLIO E OLIO CON GAMBERI 520.-

Spaghetti with Argentinian Prawns in Garlic & Chili Sauce

PICI BOLOGNESE 590.-

Homemade Pici with Beef & Pork Ragu, Grana Padano

TUBETTI DUCK, GUINEA FOWL RAGU 650.-

Tubetti Gentile Made with duck & Guinea Fowl ragu and Grana Padano

SPAGHETTI SQUID 690.-

Spaghetti Felicetti with Sweet Onion Cream and Squid Ragu

GNOCCHI 890.-

Home-made Gnocchi with Iberico Pork Ragu

LINGUINE WITH RED PRAWN TARTARE 1200.-

Pasta Linguine with Sicilian Prawn Tartare, Datterino Tomatoes and Lemon zest

I SECONDI / MAIN COURSE

CHARGRILLED HALIBUT 790.-

Charcoal Grilled Halibut served with Sweet Clams sauce and Radicchio Salad

BRACIOLA DI MAIALE ALLA MILANESE 880.-

Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon

OSSOBUCCO 990.-

Braised Beef Shank served with Saffron Risotto

HANGER STEAK 1100.-

Grilled AUS. Hanger Steak (200gr.) served with Seasonal Veggies, Black Pepper Sauce

IBERICO BABY LAMB 1590.-

Baby Lamb from Iberico served with Tomato Confit, Garlic Puree and Lamb Jus.

WAGYU TENDERLOIN 1700.-

Grilled Wagyu Tenderloin (200gr.) MB 6/7 served with Coriander salad and Seasonal Veggies

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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 Pistacchio*,

Truffle Salame, Olives, Nuts

Italian cold cuts

	<u>30gr.</u>	<u>50gr.</u>
★ Iberico Bellota 42months	800.-	1,300.-
★ 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.-

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