



**MIO ART OF FOOD**  
**CHEF SPECIAL MENUS**

**TAGLIATA DI MANZO**

Roasted Beef Salad with Frisee, Parmigiano, Lemon

**590.-**



**FENNEL & SARDINE**

Imported Fennel Salad Served with Grilled Sardine

**690.-**



**SCALLOP WITH MOREL**

Hokkaido Scallop Stuffed with Chicken, Morel, Miso

**800.-**



**CHITARRA GIROLLES**

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

**990.-**



**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

### **KING CRAB LEG**

**690.-**

King Crab Leg with Corn Soup and Slow-Cooked Egg





## **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 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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