



Dear costumers,  
Welcome to Mio - Art of Food

## At MIO we aim to inspire you

An attentive selection of methods and high-quality ingredients to share a holistic way to enjoy food. Created by ***Chef Roland Schuller - 2 Michelin Stars.***

**“We serve Modern Mediterranean Cuisine”**



"Food is Art"

We select high-quality ingredients brands to share the passion beyond the preparation of precious Italian food

Create special memories with an original present for family & friends, enjoy a unique journey in the commodity of your house



Please ask our staff for information

Enjoy

## SPECIALS MENUS

BY CHEF ROLAND SCHULLER

❀❀ MICHELIN STAR ❀❀

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### BLUEFIN TUNA TAILS

Yuzu Marinated Tuna Tails served with Burrata Cream, Radicchio, Calabrese Pepper paste

890.-

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### BLOOD ORANGE SALAD

Seasonal Blood Orange served with Celery, Fennel, Onion Tropea and Cantabrico Anchovies

650.-

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### VEAL TONGUE

Chargrilled Veal Tongue served with Beef Juice and Tuna Espuma

690.-

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### LINGUINE WILD GARLIC LEAF

Linguine with Spring Garlic Leaf Pesto, Parmesan, Potatoes and Green Beans

690.-

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### SPAGHETTI WITH RAW SQUID

Spaghetti with Fish Paste, Leek, Tomatoes and Top with Raw Japanese Squid

1100.-

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### HALF PIGEON

Dry-aged Pigeon Glazed with Miso Vinegar and Served with Seasonal Veggies

1300.-

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SET MENU available

**3 COURSE MENU 2,800.- / 4 COURSE MENU 3,200.- / 6 COURSE MENU 5,500**

Request information to our Team, we are happy to assist you



## **ANTIPASTI/STARTER**

### **HOKKAIDO SCALLOP**

**590.-**

Pan-Fried Hokkaido Scallop served with White Asparagus, and Salmon Roe

### **SEARED FOIE GRAS**

**690.-**

Pan-seared Rougie Foie Gras Served with William Pear, Cherries Marsala Sauce

### **FIREFLY SQUID**

**850.-**

Poach Firefly Squid served with Cauliflower , Yuzu and Chives Oil

### **OCTOPUS TENTACLE**

**990.-**

Fried Octopus Tentacle with miso glaze and Figs Leaf Oil

## **INSALATA/SALAD**

### **BURRATA CHEESE**

**590.-**

Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies

### **TOMATOES & ONIONS**

**390.-**

Datterino Tomatoes salad served with Italian Red Tropea Onion and Sicilian Oregano

### **QUINOA SALAD**

**380.-**

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

## **ZUPPA/SOUP**

### **CHESTNUT SOUP**

**420.-**

Chestnuts & Jerusalem Artichokes soup, Fresh Chives & Guanciale

### **MINISTRONE**

**450.-**

Mixed Organic Vegetables Soup with Traditional Basil Pesto

### **ONION SOUP**

**450.-**

Classic French Onion soup with Comte cheese

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





## **I PRIMI / PASTAS**

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

### **SPAGHETTI ALLA CARBONARA 590.-**

Spaghetti IGP with Specials Eggs Yolk, Guanciale Amatriciana and Pecorino Moliterno

### **CAVATELLI MIX RAGU 590.-**

Cavatelli Pasta with Beef & Pork Ragu and Green Beans

### **PENNE RABBIT RAGU 650.-**

Penne Martelli with Wild Rabbit Ragu and Pecorino moliterno

### **SPAGHETTI AGLIONI 690.-**

Spaghetti IGP with Garlic, Chili and Cantabrico Anchovies, Chili Pearls and Tomatoes Crumble

### **SPAGHETTI WITH TUNA BELLY 790.-**

Spaghetti IGP with bell Pepper sauce and Premium Tuna Belly

### **LINGUINE WITH RED PRAWN TARTARE 1200.-**

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

## **I SECONDI / MAIN COURSE**

### **DAILY FISH (FISH OF THE DAY) 700.-**

Daily Fish with Fish Bone Stock, Chives and served with Donabe Rice

### **BRACIOLA DI MAIALE ALLA MILANESE 880.-**

Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon

### **USDA. HANGER STEAK 990.-**

Grilled USDA. Hanger Steak(200gr.) served with Pan-Fried Veal Tendon, Beef Juice

### **IBERICO BABY LAMB 1590.-**

Baby Lamb from Iberico served with seared Foie gras and Seasonal Veggies

### **WAGYU TENDERLOIN 1700.-**

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

### **DRY AGED BEEF WAGYU STRIPLOIN (Recommended Minimum400gr.) 5.800.-/KG**

Charcoal Grilled Dry Aged Beef Striploin served with Grilled Veggies and Beef Gravy

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