MIO ART OF FOOD

CHEF SEASONAL MENUS

SEASONAL PUNTARELLE

Imported Puntarelle Salad with Anchovies Dressing fresh Burrata

650.-

PICCADILLY TOMATO

Seasonal Italian tomato Salad served with Red Onion, Fresh Burrata

690.-

FENNEL & SARDINE

Seasonal Fennel Salad served with Grilled Sardine

690.-

FRESH CEPES MUSHROOM

Grilled Fresh Cepes Mushroom served with Cheese Fondue, Wild Mushroom Gravy

1500.-

SEASONAL ALBA WHITE TRUFFLE

Homemade Taglierini Made with Butter Sauce, Parmigiano 36 Months

2600.-

WAGYU PICANHA

Charcoal Grilled 200g. Wagyu Picanha Served with Grilled Veggies

990.-

JAPANESE MADAI

Milk Poached Madai Fillet served with Mediterranean Espuma and Koppert Cress Salad

1200.-

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

ANTIPASTI/INSALATA

CRUDO **590.-**
Raw Fish Carpaccio served with Lemon Emulsion and Mesclun Salad

CAPESANTE **890.-**
Pan seared Scallop(3pc) served with sauteed Spinach and Truffle Cream sauce

PAN SEARED FOIE GRAS **690.-**
Pan-Seared Foie Gras served with mix berries sauce and wild Rocket Salad

CARPACCIO DI MANZO **650.-**
Italian Raw Beef Salad served with wild rocket salad, Parmigiano Reggiano and Lemon

BURRATA CAPRESE CON ACCIUGHE **490.-**
Imported Burrata salad with Tomato and Topped with Anchovies and wild Rocket

MIO SALAD **450.-**
Organic salad with Tuna, Boiled Egg and Anchovies

AVOCADO SALAD **490.-**
Avocado Salad made with Fresh Burrata, Olives and Frisee leaves

ZUPPA

PUMPKIN **350.-**
Pumpkin Cream Soup served with Roasted Sourdough

MINESTRONE **390.-**
Mixed Organic Vegetables Soup and Beans

MUSHROOM **450.-**
Mix Mushroom Cream Soup and Topped with Black Truffle

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I PRIMI

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

RIGATONI BOLOGNESE **420.-**
Rigatoni Mancini Made with Beef Ragu, Grana Padano

SPAGHETTI AGLIO E OLIO CON GAMBERI **520.-**
Spaghetti with Argentinian Prawns in Garlic & Chili Sauce

BUCATINI ALL'AMATRICIANA **450.-**
Bucatini Mancini with Classic Amatriciana sauce, Guanciale, Tomato and Pecorino Romano

CAPELLINI AL GRANCHIO E POMODORO **450.-**
Pasta Angel Hair with Crab Meat, white wine, Garlic&Chili and Tomato Sauce

SPAGHETTINI ALLA VONGOLE E BOTTARGA **590.-**
Spaghettini Felicetti made with Italian Vongole, Garlic&Chili, fresh Tomato and Bottarga

LASAGNA AL FORNO **450.-**
Classic Lasagna made with Egg Pasta, Beef Ragu and Parmesan Cheese

CHITARRINA CON LE POLPETTE **520.-**
Homemade Chitarrina Pasta Made with Meat Ball and Pecorino Romano

MEZZE MANICHE CON PESCE SPADA **620.-**
Pasta Mezze Maniche made with Tomato, Fresh Oregano, Sword Fish and Fresh Basil

AGNOLOTTI DEL PLIN **420.-**
Agnolotti stuffed with Beef and served with Butter, Sage and Cheese Fondue

RISOTTO AL RADICCHIO CON CHIPS DI SPECK **590.-**
Risotto made with Gorgonzola cheese, Radicchio and topped with Crispy Speck Ham

LINGUINE CON TARTARE DI GAMBERO ROSSO **1200.-**
Linguine Mancini made with Sicilian Red Prawn Tartare, Fresh Basil and Lemon zest

I SECONDI

POLLETTO ALLA GRIGLIA **690.-**
Charcoal Grilled Baby Chicken served with Grilled Veggies

BRANZINO **690.-**
Charcoal Grilled Imported Seabass served with Mix Organic Salad and Lemon

BRACIOLA ALLA MILANESE **750.-**
Pork chop Milanese style served with wild Rocket Salad and Fresh Lemon

OSSOBUCCO **790.-**
Braised Beef Shank served with Saffron Risotto

AUSTRALIAN GRILLED LAMB CHOP **1100.-**
Grilled Australian Lamb Chop(3pc) served with Roasted Potato and Lamb Jus

TENDERLOIN ROSSINI **1590.-**
Charcoal Grilled Beef Tenderloin served with seared Foie Gras and Beef 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

Mix cheese sets

Tagliere di formaggi (medium 120gr) 580.-

Pecorino Truffle, Brie, Provolone Dolce, Fruits Jam, Truffle Honey

Tagliere di formaggi (large 200gr) 850.-

Parmigiano Reggiano, Brie, Provolone Dolce, Asiago Pressato, Pecorino Truffle, Fruits Jams, Truffle Honey

Italian cold cuts

	30gr.	50gr.
★ 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.-

Italian & French Cheese

	50gr.	100gr.
Pecorino with Black Truffle	210.-	400.-
Parmigiano Reggiano 36mesi aged	290.-	520.-
Provolone Dolce	150.-	280.-
Asiago Pressato DOP	180.-	350.-
Brie	160.-	290.-

Home-made Sausage

Classica 100% Pork 380.-

Picante (spicy) 100% Pork 380.-

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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CHOCOLATE FONDANT
Chocolate & Hazelnut Fondant Vanilla I/C **450.-**

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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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