



MIO ART OF FOOD

CHEF SPECIAL MENUS

VIOLINE TOMATO WITH JAPANESE MACKEREL

Salted-Cured Mackerel with Tomato Violet and Burrata Cheese

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 Rutabaga, Padron Pepper

1300.-



DOVER SOLE

Pan-Fried Dover Sole with Lemon, Butter, Chives

1490.-



LAMB SADDLE

Roasted Saddle of Lamb Served with Kale puree, Black Truffle

1690.-



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.

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



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.-

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



DESSERT

.....

AFFOGATO

Single Espresso with Vanilla I/C **350.-**

.....

CHURROS

Fried Churros with Cinnamon sugar, Raisin Puree and Rum Raisin I/C **350.-**

.....

TIRAMISU

Tiramisu Made with Lady Finger, Coffee and Dark Rum **390.-**

.....

PEAR TART

Pear Tart served with Salted Caramel I/C **590.-**

.....

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.-

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

