



MIO ART OF FOOD
CHEF SPECIAL MENUS

PUNTARELLE SALAD

Seasoning with Anchovies Dressing and served with fresh Burrata and Sardine

620.-



SKATE FISH CHEEK

Seared Skate Cheek served with lightly Champagne Espuma and Caviar

650.-



“TAGLIATELLE” OF CUTTLEFISH

Cuttlefish cut in Pasta Shape served with winter Radicchio and Ponzu Emulsion

680.-



TROFIE & SCALLOP

Home-made Trofie Pasta made with Buffalo Butter and served with Scallop Tartare

900.-



DRY AGED PIGEON

Chargrilled Half Pigeon with Miso Glaze and served with winter Salad

1300.-



MEDITERRANEAN DOVER SOLE

Pan-seared Dover Sole made with Lemon&butter Sauce, Sauteed Friarielli

1800.-



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





ANTIPASTI/STARTER

HOKKAIDO SCALLOP	590.-
Hokkaido Scallop served with Vegetable Ragu, Crustacean Sauce, Oscietra Caviar	
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 Achorvies	
AVOCADO SALAD	490.-
Avocado made with Fresh Burrata and Frisee leaves	

ZUPPA/SOUP

MINISTRONE	450.-
Mixed Organic Vegetables Soup with Traditional Basil Pesto	
PORCINI SOUP	650.-
Porcini Soup with Black Truffle	
ARTICHOKES	750.-
Braised Artichokes Soup seaved with Potato and Cuttlefish	

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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 Ragù, Grana Padano	
SPAGHETTI AGLIO E OLIO CON GAMBERI	520.-
Spaghetti with Argentinian Prawns in Garlic & Chili Sauce	
TUBETTI DUCK & GUINEA FOWL RAGU	650.-
Tubetti Gentile Made with duck & Guinea Fowl ragù and Grana Padano	
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 Zucchini, 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, 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 , <i>Mortadella Pistacchio</i> , 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 (<i>medium 120gr</i>)	580.-
<i>Pecorino Toscano, Pecorino Truffle, Brie</i>	
<i>Provolone Dolce, Fruits Jam, Truffle Honey</i>	
Tagliere di formaggi (<i>large 200gr</i>)	850.-
<i>Parmigiano Reggiano, Brie,Comte, Provolone Dolce, Pecorino</i>	
<i>Toscano, Asiago Pressato, Pecorino Truffle, Fruits Jams, Truffle Honey</i>	

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 (<i>50gr</i>)	180.-
Baby Peach in Truffle Oil (<i>1pieces</i>)	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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