



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

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## SPECIALS MENUS

BY CHEF ROLAND SCHULLER

❀❀ MICHELIN STAR ❀❀

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### PUNTARELLE SALAD ROMAN STYLE

Seasonal Puntarelle Salad made with Anchovies&Garlic Dressing and Burrata Cheese

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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### BLACK PICI WITH RAW FRESH SCAMPI

Homemade Black Pici with Raw Scampi, Tomatoes Juice, fresh Basil

1100.-

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### WILD DOVER SOLE

Dover sole size 500gr. Made with Jerusalem Artichokes, Grenelle Potatoes, Amalfi Lemon

2500.-

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### DRY AGED HALF PIGEON

Charcoal Grilled Half Pigeon served with seasonal Veggies and Truffle Sauce

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**

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

590.-

### **SEARED FOIE GRAS**

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

690.-

### **FIREFLY SQUID**

Poach Firefly Squid served with Cauliflower , Yuzu and Chives Oil

850.-

### **OCTOPUS TENTACLE**

Fried Octopus Tentacle with miso glaze and Figs Leaf Oil

990.-

## **INSALATA/SALAD**

### **BURRATA CHEESE**

Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies

590.-

### **TOMATOES & ONIONS**

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

390.-

### **QUINOA SALAD**

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

380.-

## **ZUPPA/SOUP**

### **LOBSTER SOUP WITH UNI**

Brittany Lobster Soup served with Fresh Uni from Hokkaido

690.-

### **MINISTRONE**

Mixed Organic Vegetables Soup with Traditional Basil Pesto

450.-

### **ONION SOUP**

Classic French Onion soup with Comte cheese

450.-

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.

<b>SPAGHETTI ALLA CARBONARA</b>	<b>590.-</b>
Spaghetti IGP with Specials Eggs Yolk, Guanciale Amatriciana and Pecorino Moliterno	
<b>CAVATELLI BEEF RAGU</b>	<b>590.-</b>
Cavatelli Pasta with Beef ragu, Red wine and Grana Padano	
<b>TAGLIATELLE DUCK RAGU</b>	<b>650.-</b>
Home-Made Tagliatelle Pasta served with duck ragu	
<b>SPAGHETTI AGLIONI</b>	<b>690.-</b>
Spaghetti IGP with Garlic, Chili and Cantabrico Anchovies, Chili Pearls and Tomatoes Crumble	
<b>SPAGHETTI WITH TUNA BELLY</b>	<b>790.-</b>
Spaghetti IGP with bell Pepper sauce and Premium Tuna Belly	
<b>LINGUINE WITH RED PRAWN TARTARE</b>	<b>1200.-</b>
Pasta Linguine with Sicilian Prawn Tartare, Datterino Tomatoes and Lemon zest	

## **I SECONDI / MAIN COURSE**

<b>DAILY FISH</b> (FISH OF THE DAY)	<b>850.-</b>
Daily Fish with Fish Bone Stock, Chives and served with Donabe Rice	
<b>BRACIOLA DI MAIALE ALLA MILANESE</b>	<b>880.-</b>
Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon	
<b>USDA. HANGER STEAK</b>	<b>990.-</b>
Grilled USDA. Hanger Steak(200gr.) served with Pan-Fried Veal Tendon, Beef Juice	
<b>IBERICO BABY LAMB</b>	<b>1590.-</b>
Baby Lamb from Iberico served with seared Foie gras and Seasonal Veggies	
<b>WAGYU TENDERLOIN</b>	<b>1700.-</b>
Grilled Wagyu Tenderloin(200gr.) MB 6/7 served with Coriander salad and Mash Potatoes	
<b>DRY AGED BEEF WAGYU STRIPLOIN</b> (Recommended Minimum400gr.)	<b>5.800.-/KG</b>
Charcoal Grilled Dry Aged Beef Striploin served with Grilled Veggies and Beef Gravy	

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