**MIO ART OF FOOD**

**CHEF SEASONAL MENUS**

## ARTICHOKES

Seasonal Artichoke Salad Made with Honey & Mustard, Parmigiano Reggiano

**560.-**

## 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.-**

## JAPANESE MADAI

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

**1200.-**

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# 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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