



MIO ART OF FOOD

DAILY CHEF SPECIALS

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ARTICHOKES

Artichokes Soup, Cuttlefish, Girolles, Parsley oil

580.-

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PUNTARELLE

Seasonal Puntarelle Salad, Fresh Burrata, Colatura di alici, Sardine

620.-

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TARTARE DI MANZO

Beef Tartare, Egg yolk Cream, Parsnips, Oscietra Caviar

790.-

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CAPELLINI FIREFLY SQUID

Pasta Capellini made with Garlic, Chili, Chives and Firefly Squid

690.-

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CHARGRILLED LOBSTER

Charcoal Grilled Lobster served with Celeriac Puree, Parsnip and Lobster Reduction

1700.-

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DOVER SOLE

Mediterranean Dover Sole(500/600g) made with Lemon & Butter Sauce, Olives and Chives

1800.-

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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

SEARED FOIE GRAS

690.-

Pan-seared Rougie Foie Gras Served with William Pear, Blue Berries & Marsala Sauce

FIREFLY SQUID

750.-

Poached Firefly Squid, Cauliflower Ragu, Salmon Roe

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

MINISTRONE

450.-

Mixed Organic Vegetables Soup with Traditional Basil Pesto

PORCINI SOUP

650.-

Porcini Soup with Black Truffle

SEAFOOD SOUP

750.-

Mix Seafood Soup, Green Olives, Bell Pepper Ragu

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I PRIMI / PASTAS

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

GNOCCHI BOLOGNESE

490.-

Homemade Gnocchi with Beef Ragu, Grana Padano

SPAGHETTI ALLA VONGOLE

490.-

Spaghetti Felicetti made with Vongole, white wine, Garlic & Chili

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 ragu and Grana Padano

SPAGHETTI SQUID

690.-

Spaghetti Felicetti with Sweet Onion Cream and Squid Ragu

LINGUINE WITH RED PRAWN TARTARE

1200.-

Pasta Linguine with Sicilian Prawn Tartare, Datterino Tomatoes and Lemon zest

I SECONDI / MAIN COURSE

CHICKEN BREAST

590.-

Charcoal Grilled Chicken Breast served with Broccolini, Chicken Jus.

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 , Mortadella Pistachio, 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 Toscano, Pecorino Truffle, Brie	
Provolone Dolce, Fruits Jam, Truffle Honey	
Tagliere di formaggi (large 200gr)	850.-
Parmigiano Reggiano, Brie,Comte, Provolone Dolce, Pecorino Toscano, 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 Toscano Fresco DOP	200.-	390.-
Provolone Dolce	150.-	280.-
Asiago Pressato DOP	180.-	350.-
Brie	160.-	290.-
Comte	390.-	720.-

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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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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