



MIO ART OF FOOD
CHEF SPECIAL MENUS

SEASONAL PUNTARELLE

Imported Puntarelle Salad with Anchovies Dressing fresh Burrata

650.-



FENNEL & SARDINE

Imported Fennel Salad Served with Grilled Sardine

690.-



BEEF TARTARE

Raw Beef Tartare served with Rucola and Cured Egg

690.-



BLACK GARLIC TAGLIERINI

Home-made Black garlic Taglierini made with Cream of garlic and Scallop Tartare

790.-



TAGLIERINI GIROLLES

Home-made Taglierini with Girolles Mushroom, Lardo, Black Truffle

990.-



DRY AGED PIGEON

Chargrilled Half Pigeon with Miso Glaze and served with Butternut Squash

1300.-



DOVER SOLE

Pan-Fried Dover Sole with Lemon, Butter, Chives

1490.-





ANTIPASTI/INSALATA

CRUDO	590.-
Raw Fish Carpaccio served with Lemon Emulsion and Mesclun Salad	
CAPELANTE	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	
COZZE ALL'ARRABBIATA	590.-
Sauteed Imported Mussel in Spicy Tomato Sauce	
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 SOUP	450.-
Mix Mushroom Cream Soup and Topped with Black Truffle	



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.-
Spaghetтини 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.-
Agnoletti 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	

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.-

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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.-