



**MIO ART OF FOOD**  
**CHEF SPECIAL MENUS**

**RADICCHIO TARDIVO TREVISO**

Winter Radicchio Salad made with Anchovies Dressing and Barolo vinegar

**420.-**



**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.-**



**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 SEABASS**

Oven Baked Seabass with Salt Crust served with Sauteed Spinach

**990.-**



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





## **ANTIPASTI/STARTER**

<b>HOKKAIDO SCALLOP</b> Hokkaido Scallop served with Vegetable Ragu, Sweet basil & Clams Sauce, Oscietra Caviar	<b>590.-</b>
<b>"MAISON ROUGIE" FOIE GRAS</b> Pan-Seared Foie Gras served with blue berries sauce and Pear Mousse	<b>690.-</b>
<b>FIREFLY SQUID</b> Poached Firefly Squid, Cauliflower Ragu, Salmon Roe	<b>750.-</b>
<b>GAMBERO ROSSO</b> Sicilian Red Prawn Tartare served with Stracciatella, Frisee salad	<b>890.-</b>

## **SALAD**

<b>BURRATA CHEESE</b> Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies	<b>490.-</b>
<b>MIO SALAD</b> Organic salad with Tuna, Boiled Egg and Anchovies	<b>450.-</b>
<b>AVOCADO SALAD</b> Avocado made with Fresh Burrata and Frisee leaves	<b>490.-</b>

## **ZUPPA/SOUP**

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



## I PRIMI / PASTAS

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

<b>PENNE BOLOGNESE</b>	<b>490.-</b>
Penne Gentile Made with Beef Ragu, Grana Padano	
<b>SPAGHETTI AGLIO E OLIO CON GAMBERI</b>	<b>520.-</b>
Spaghetti with Argentinian Prawns in Garlic & Chili Sauce	
<b>TUBETTI DUCK &amp; GUINEA FOWL RAGU</b>	<b>650.-</b>
Tubetti Gentile Made with duck & Quinea Fowl ragu and Grana Padano	
<b>CAPELLINI FIREFLY SQUID</b>	<b>750.-</b>
Capellini Felicetti made with Garlic & Chili and Topped with Firefly Squid	
<b>BLACK PICI CRAB MEAT</b>	<b>890.-</b>
Homemade Ink Squid Pici made with Crab Meat, Tomato, Garlic and white wine	
<b>LINGUINE WITH RED PRAWN TARTARE</b>	<b>1200.-</b>
Linguine Gentile made with Sicilian Red Prawn, Sweet Tomato and Lemon Sezt	

## I SECONDI / MAIN COURSE

<b>BABY CHICKEN</b>	<b>690.-</b>
Charcoal Grilled Baby Chicken served with Grilled Veggies	
<b>CHARGRILLED MADAI</b>	<b>790.-</b>
Charcoal Grilled Japanese Madai served with Zucchini, Mediterranean Sauce	
<b>BRACIOLA DI MAIALE ALLA MILANESE</b>	<b>850.-</b>
Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon	
<b>OSSOBUCCO</b>	<b>890.-</b>
Braised Beef Shank served with Saffron Risotto	
<b>WAGYU TENDERLOIN</b>	<b>1300.-</b>
Charcoal Grilled Tenderloin served with Butternut squash, Raisin & Port wine Reduction	
<b>IBERICO BABY LAMB</b>	<b>1590.-</b>
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 Sardo, Pecorino Truffle, Brie</i>	
<i>Provolone Dolce, Fruits Jam, Truffle Honey</i>	
Tagliere di formaggi ( <i>large 200gr</i> )	850.-
<i>Parmigiano Reggiano, Brie, Provolone Dolce, Pecorino Sardo,</i>	
<i>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 Sardo	200.-	390.-
Provolone Dolce	150.-	280.-
Asiago Pressato DOP	180.-	350.-
Brie	160.-	290.-

## 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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