



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

SPECIALS MENUS

BY CHEF ROLAND SCHULLER

❀❀ MICHELIN STAR ❀❀

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EGGPLANT PARMIGIANA

With Caciocavallo Cheese

600.-

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PAN FRIED QUAIL

With Onion Caramel and Chanterelle Mushroom

700.-

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BRAISED FISH MAW

With Abalone Sauce

1100.-

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RAVIOLI RICOTTA

Plin Filled With Ricotta Creamy Porcini

890.-

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TAGIOLINI BLACK WINTER TRUFFLE

With Butter Sauce

1100.-

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HALF PIGEON

Charcoal Grilled Half Pigeon with Miso Glaze and served with Seasonal Veggies

1300.-

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





ANTIPASTI/STARTER

QUINOA SALAD 380.-

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

HOKKAIDO SCALLOP 590.-

Pan-Fried Hokkaido Scallop served with Melon and Zucchini Trombetta

BURRATA CHEESE 590.-

Imported Fresh Burrata served with Sweet Tomatoes, and Anchovies

SEARED FOIE GRAS 690.-

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

BRAISED OCTOPUS 1100.-

With Green Olives, Capers and Tomato

ZUPPA/SOUP

MINISTRONE 450.-

Mixed Organic Vegetables Soup with Traditional Basil Pesto

PORCINI SOUP 850.-

Porcini Soup with Black Winter Truffle

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I PRIMI / PASTAS

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

TUBETTI DUCK, GUINEA FOWL RAGU 650.-

Tubetti Gentile Made with duck, Guinea Fowl ragu and Grana Padano

PICI BOLOGNESE 690.-

Homemade Pici with Beef & Pork Ragu and Parmesan Cheese

SPAGHETTI AGLIO E OLIO CON GAMBERI 790.-

Spaghetti with Argentinian Prawns in Spicy Chili Garlic Oil

GNOCCHI 890.-

Gnocchi with Iberico Pork Ragu

TAGLIATELLE CON TARTUFO 1100.-

Tagliatelle with Black Winter Truffle and Cantabrico Anchovies

LINGUINE WITH RED PRAWN TARTARE 1200.-

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

VESUVIO WITH RAW SCAMPI 1400.-

Vesuvio Pasta with Fresh Tomato, basil, white wine and Top with Raw Scampi

I SECONDI / MAIN COURSE

DAILY FISH (FISH OF THE DAY) 850.-

Daily Fish with Fish Sauce, Creamy Chives Sauce, Donabe Rice

BRACIOLA DI MAIALE ALLA MILANESE 880.-

Pork chop Milanese style served with Mustard Mayonnaise and Amalfi Lemon

OSSOBUCO 990.-

Braised Beef Shank served with Saffron Risotto

FLANK STEAK 1100.-

Grilled USA Flank Steak (200gr.) served with Seasonal Veggies, Beef Juice

IBERICO BABY LAMB 1590.-

Baby Lamb from Iberico served with Lamb Jus. and Seasonal Veggies

WAGYU TENDERLOIN 1700.-

Grilled Wagyu Tenderloin (200gr.) MB 6/7 served with Coriander salad and Seasonal Veggies

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Mix Italian cold cuts Set

Italian Affettato misto (90gr./set) 490.-

Culatello, Salami Nostrano, Mortadella Pistachio, Olives, Nuts

Italian Affettato misto (120gr./set) 790.-

Culatello, Truffle Salame, Mortadella, Spicy Salami, Olives, Nuts

Italian Affettato misto (180gr./ set) 1,190.-

Culatello, Capocollo, Salame Nostrano , Mortadella Pistacchio,

Truffle Salame, Olives, Nuts

Italian cold cuts

	<u>30gr.</u>	<u>50gr.</u>
★ Iberico Bellota 42months	800.-	1,300.-
★ Culatello Spigaroli	450.-	690.-
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.-