

Meat Night

EVERY TUESDAY

159 K++

BUILD YOUR PLATE WITH
1 MEAT | 1 SIDE | 1 SAUCE

MEAT

ROMAN PORCHETTA

CRISPY BAKED HOMEMADE PORK BELLY, AROMATIC HERBS AND NUTS.

FILETTO

GRILLED TENDER FILET SEASONED WITH SALT AND PEPPER

HALF CHICKEN

SOUS VIDE ROAST CHICKEN MARINATED WITH PAPRIKA, ROSEMARY, LEMON, GARLIC, AND BUTTER

SIDE

FENNEL SALAD

FRESH SALAD MADE WITH SEASONED FENNEL, POMELO, BLACK OLIVES, WINE VINEGAR, AND OREGANO

SICILIAN CAPONATA

TRADITIONAL SWEET AND SOUR SICILIAN DISH MADE WITH A MIX OF VEGETABLES, BLACK OLIVES, DRIED RAISINS, AND MACADAMIA NUTS

PURPLE MASH

MADE WITH MASHED PURPLE POTATOES, MILK, BUTTER, AND PARMESAN CHEESE

ORANGE HONEY SAUCE

SWEET AND SOUR SAUCE MADE WITH ORANGE, BUTTER, AND HONEY

GREMOLATA SAUCE

FRESH SAUCE MADE WITH CHOPPED PARSLEY, GARLIC, LEMON, AND EXTRA VIRGIN OLIVE OIL

MUSHROOM SAUCE

FRESH CHAMPIGNON MUSHROOMS, HINT OF MUSTARD, AND WHITE WINE

PAIR A GLASS OF WINE WHITE OR RED +99K