

## SNACKS

|   |                             |
|---|-----------------------------|
| <b>Bread &amp; Butter</b> <sup>(D,G)</sup><br>Home-made Bread Selection & Chef's Butter           | 40                          |
| <b>Charcoal Pizzetta Fritta</b> <sup>(D,G)</sup><br>Wagyu Coppa, Stracciatella, Piquillo Pepper   | 80                          |
| <b>Arancini alla Parmigiana</b> <sup>(D,G,E)</sup> (2 pcs)<br>Tomato Sauce, Mozzarella, Provolone | 50<br><i>extra piece 25</i> |
| <b>Foie Gras Tart</b> <sup>(N,D,G)</sup> (2 pcs)<br>Apple, Almond, Goat Cheese                    | 60<br><i>extra piece 30</i> |
| <b>Carna Charcuterie Board</b> <sup>(G)</sup><br>Sourdough, Gherkins                              | 85                          |

## TERRA & MARE STARTERS

|   |     |
|---|-----|
| <b>Chicken Liver Parmentier</b> <sup>(N,D,G,SUL)</sup><br>Potato Foam, Chicken Jus, Sherry Wine, Crostini   | 80  |
| <b>Oxtail Croquettes</b> <sup>(D,G,E,RAW)</sup> (4 pcs)<br>Wagyu Beef Tartare, Pickle Onion, Smoked Paprika Mayo  | 90  |
| <b>Ramerino in Culo</b> <sup>(D,G,E)</sup><br>Tuscan Style Polpettone, Smoked Confit Bell Pepper, Pickled Pearl Onion   | 75  |
| <b>Wagyu Striploin Carpaccio</b> <sup>(D,G,E,RAW)</sup><br>Truffled Egg Yolk, Tuscan Pecorino, Caperberry, Garlic Emulsion, Crispy Bread Stick                    | 120 |
| <b>Dario's Beef Tartare</b> <sup>(G,RAW)</sup><br>Cayenne Pepper, Confit Garlic, Lemon, Dario's Olive Oil, Grilled Sourdough                                      | 90  |
| <b>Roast Beef</b> <sup>(D,G,E,M)</sup><br>Dario's Signature Roasted Rump Carpaccio, Mustard Sauce, Gherkins, Brioche  | 110 |
| <b>Dario's Wagyu Slider</b> <sup>(D,G,RAW)</sup> (1 piece)<br>Darionaise, Smoked Scamorza, Caramelized Onion, Rocket Leaves<br>Add Foie Gras 20<br>Add Truffle 25 | 60  |
| <b>Prawn on the Bone</b> <sup>(CR,E)</sup><br>Sicilian Red Prawn Tartar, Roasted Bone Marrow, Espelette Pepper, Thyme, Confit Garlic Aioli                        | 125 |

## TO BEEF OR NOT TO BEEF MAINS

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|--|-----|
| <b>Lamb Shoulder</b> <sup>450gr (SUL,D)</sup><br>Slow Cooked Milk Fed Lamb, Honey & N' duja Glaze, Pearl Onion, Confit Cherry Tomato | 295 |
| <b>Grilled Lamb Rack</b> <sup>450gr (D,N,G)</sup><br>Lavander Marinated, Labneh, Pistachio-Mushroom Tartalette                       | 195 |
| <b>Corn Fed Organic Baby Chicken</b> <sup>(D)</sup><br>Slowly Grilled, Sage, Chimichurri Mushroom & Pepper Sauce                     | 165 |

## VEGETARIAN STARTERS

|  |        |
|--|--------|
| <b>Grilled Asparagus</b> <sup>(D,E,N)</sup><br>70<br>Charred Cauliflower Cream, Béarnaise Sauce, Hazelnut, Balsamic Vinaigrette                            |        |
| <b>Charred Zucchini</b> <sup>(N,S,D,G,SY)</sup><br>75<br>Pine Nut, Sesame, Chilli Glaze, Brown Butter  |        |
| <b>Grilled Lettuce Salad</b> <sup>(D,G,E)</sup><br>95<br>Baby Gem, Parmesan, Crispy Shallot, Truffle Honey Dressing  | *<br>* |
| <b>Tomato Tartare</b> <sup>(G,M,VG)</sup><br>80<br>Mustard, Capers, Basil, Schiacciata Bread   |        |
| <b>Candy Tomato Salad</b> <sup>(G,VG)</sup><br>75<br>Watermelon Radish, Black Olives, Bergamot Vinaigrette   |        |
| <b>Burrata</b> <sup>(D,E,N)</sup><br>95<br>Shaved Zucchini, Piquillo Pepper, Espelette Oil, Balsamic Vinaigrette, Eggplant Caviar, Toasted Sunflower Seeds |        |

## VEGETARIAN MAINS

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|--|--|
| <b>Baked Cauliflower</b> <sup>(D,G)</sup><br>95<br>Pappa al Pomodoro, Spicy Tomato Sauce, Pecorino, Green Oil  |  |
| <b>Portobello Mushroom Steak</b> <sup>(G,D)</sup><br>90<br>Butter Beans, Tomato Soffritto  |  |
| <b>Roasted Celeriac Steak</b> <sup>(G,D,N,M)</sup><br>95<br>Caramelized Celeriac Purée, Pepper Sauce, Chimichurri                                    |  |
| <b>Seasonal Wild Mushrooms &amp; Truffle</b> <sup>(E,N,D,G)</sup><br>115<br>Slow Cooked Egg, Cashew Nut, Garlic Cream, Jerusalem Artichoke, Parmesan |  |



## NOSE TO TAIL MAINS

|   |     |
|---|-----|
| <b>Veal Shank "Table Side"</b> <sup>(D,SUL)</sup> 2-4 person<br>Oven Roasted Whole Veal Shank, Smoked Mash Potato, Veal Jus, Organic Green Salad,       | 520 |
| <b>Short Ribs</b> <sup>340gr (G,D,SUL)</sup> serves 2 person<br>Slow Braised Wagyu Short Rib, Crispy Shallots, Chives, Smoked Mash Potato, Barbecue Jus | 250 |
| <b>Wagyu Ox Cheeks</b> <sup>300gr (D,N,G,SY,M)</sup><br>Smoked And Braised, Shitake Mushrooms, Celeriac-Mustard Purée, Pickle Onion, Cheese Crumble     | 210 |
| <b>Milanese Di Culo</b> <sup>300gr (E,G,M,D)</sup><br>Wagyu Beef Topside, Gribiche Sauce, Chives, Lemon   | 240 |

## GRILL

|   |                          |
|---|--------------------------|
| <b>Picanha</b> <sup>250gr (GF)</sup><br>Australian Wagyu Rump Steak   | 180                      |
| <b>Flank</b> <sup>250gr (GF)</sup><br>Australian Wagyu Flank Steak  | 190                      |
| <b>Tenderloin</b> <sup>200gr (GF)</sup><br>Australian Black Angus Long Fed Fillet Steak   | 245                      |
| <b>Striploin</b> <sup>320gr (GF)</sup><br>Australian Wagyu Sirloin Steak  | 395                      |
| <b>Ribeye</b> <sup>420gr (GF)</sup><br>Australian Wagyu Rib Eye Steak   | 495                      |
| <b>Bistecca alla Fiorentina</b> <sup>(GF)</sup><br>Australian Black Angus Long Fed T-Bone Steak Served With Chunky Chips, Grilled Vegetables And Chimichurri Sauce (Minimum Cut 900GrS) | 90<br><i>per 100grs</i>  |
| <b>Tomahawk</b> <sup>(GF)</sup><br>Australian Wagyu Double Rib Eye On the Bone Served With Chunky Chips, Grilled Vegetables And Chimichurri Sauce (Minimum Cut 1Kg)                     | 120<br><i>per 100grs</i> |
| <b>Japanese Wagyu Cuts From Saroma "Hokkaido Prefecture"</b>  |                          |
| <b>Tenderloin</b> <sup>150gr (GF)</sup><br>Japanese Wagyu A5 Fillet Steak   | 520                      |
| <b>Striploin</b> <sup>200gr (GF)</sup><br>Japanese Wagyu A5 Sirloin Steak   | 640                      |

### SIDES

|   |    |
|---|----|
| Whipped Smoked Potato <sup>(D,GF)</sup>   | 35 |
| Chunky Chips <sup>(G)</sup>               | 35 |
| Truffle & Parmesan Chips <sup>(D,G)</sup> | 50 |
| Creamed Spinach <sup>(D,GF)</sup>         | 50 |
| Truffle Mac & Cheese <sup>(VG,D,G)</sup>  | 50 |
| Grilled Vegetables <sup>(VG,GF)</sup>     | 50 |

### SAUCE

|                                     |    |
|-------------------------------------|----|
| Mushroom Sauce <sup>(D,GF)</sup>    | 20 |
| Pepper Corn Sauce <sup>(D,GF)</sup> | 20 |
| Béarnaise <sup>(D,GF,E)</sup>       | 20 |
| Chimichurri <sup>(VG,GF)</sup>      | 20 |