



DINNER MENU

NICE TO MEAT YOU

Butcher's ambition is to introduce you to the true flavor of meat.

We research, we study, we age, we perfect.

We believe in 100% natural quality, which is why we offer only
Grass and Grain Fed certified meat.

We tell the stories of small producers.

We believe in patiently letting time do its job, working with only
dry aged meats that are hung at a controlled temperature and
humidity, for 30 to 120 days.

Sure you've experienced the true taste of meat?

TASTE IT | ENJOY IT

OUR AGED MEATS

The dry aging method is used to dry the outer layers of the meat, maintaining the inside tender. This process gives the meat an intense aroma and a marked flavour.

The cuts of our meats start from a minimum of 1 kg

FOAL

GRAIN FED - ITALY/SPAIN

The meat come from the Borgato butcher's shop, which selection it meat from certificate Spanish and Italian farms. The result is a meat with an elegant and tender taste

RIB CUT 59 Euro al Kg

T-BONE CUT 64 Euro al Kg

GARRONESE VENETA

GRAIN FED - ITALY

Breed form Garda Lake. It has a delicate and light meat and a limited marbling, given by diet based on pasture and from cereals grown in the Veneto region

RIB CUT 60 Euro al Kg

GAIA SELECTION

GRAIN FED - ITALIA

Selected dairy cows from the Piedmontese alpine pastures. The meat obtained has a unique and unmistakable taste thanks to grazing and to the natural forage, made up of cereals, straw and hay, they are fed.

RIB CUT 64 Euro al Kg

FRATELLI VARVARA

GRAIN FED - ITALY

This meat reared in the wild in the uncontaminated natura of Puglia and Basilicata comes from an old butcher's shop in Altamura. With an intense taste but at the same time soft and tasty.

RIB CUT 74 Euro al Kg

T-BONE CUT 79 Euro al Kg

KLANDESTINO SELECTION

GRASS FED - EUROPE

Imanol Jaca is considered the best selector of Spanish meat. He created this selection saying that the best meat are found non only in Spain, but also in the rest of Europe, always respecting his rules: long life of animal and in the wild and with high marbling.

RIB CUT 81 Euro al Kg

BIANCA ROMAGNOLA

GRAIN FED - ITALY

From the Zavoli Farm, slow food presidium, it's Romagna's most typical breed. The meat is of an intense pink colour, with a fine marbling which gives it a strong and full-bodied flavour. This appearance and taste is related to the animal's on pasture life and it's feed based on barley flour, corn and field bean.

RIB CUT 83 Euro al Kg

T-BONE CUT 88 Euro al Kg

CAPRICO SELECTION

GRASS FED - SPAIN/PORTUGAL

Meat with a persistent taste, derived from farmed animals raised in northern Spain and Portugal by José Gordon, where they live freely throughout their lives, respecting their well being.

RIB CUT 89 Euro al Kg

T-BONE CUT 94 Euro al Kg

TASTING MENU

59 Euros

The menu is meant for the whole table because of its complexity.

The menu consists of:

TARTARE^{*10}

Garronese Veneta aged for 40 days, salt, oil, pepper

MEATBALLS^{*1/3/7/8}

Meatballs from our aged meats, sweet and sour onion, pesto, pistachio mayo

WAGYU^{*1/6/7}

Hida Wagyu A5, Aji Amarillo potato croquette, Nikkei gravy with passion

SPAGHETTO^{*1/7}

Creamy spaghetti with patanegra fat and chorizo foam

CHEEK^{*7}

Garronese Veneta cheek, mashed potatoes, demi-glace

FONDENTE^{*3/7/11}

Chocolate brownie, coffee and chocolate ganache,
salted dulce de leche ice-cream, raspberry powder

PREMIUM SELECTION

HIDA WAGYU^{*7}

JAPAN

A Japanese beef known for its marbling, due to high amounts of amino acids and unsaturated fats. It's a particularly sweet, juicy, and tender meat, thanks to the animals' corn, rice and hop plant-based feed.

Hida Wagyu was repeatedly winner of the Wagyu Olympic Games.

65 Euros

RAW STARTERS

BUTCHER'S BATTUTA^{*1/6/7}

Garronese Veneta aged for 40 days, Tropea red onion and squid ink "coral",
horseradish emulsion, green apple

16 Euro

TARTARE^{*10}

Garronese Veneta aged for 40 days, shallots, capers, mustard,
Worcester sauce, tabasco, anchovies, parsley

15 Euro

SIMPLE BATTUTA

Garronese Veneta aged for 40 days, salt, oil, pepper

14 Euro

STARTERS

WAGYU^{*1/6/7}

Hida Wagyu A5, Aji Amarillo potato croquette, Nikkei gravy with passion

29 Euro

CECINA DE BUEY EXTRA

Spanish cured meat made from the upper part of the bull's round from El Capricho's meat selection aged for at least 2 years.

19 Euro

BULL TONGUE^{*1/7}

Bull Tongue El Capricho selection's, potato and aubergine pie, green sauce, charred pepper sauce, black fermented garlic sauce

15 Euro

SWEETBREAD^{*6/7/9}

Fried sweetbread , celeriac puree, n'duja sauce, seasonal greens

12 Euro

MEATBALLS^{*1/3/7/8}

Meatballs from our aged meats, sweet and sour onion, pesto, pistachio mayo

14 Euro

FIRST COURSES

SPAGHETTO^{*1/7}

Creamy spaghetti with patanegra fat and chorizo foam

14 Euro

BOTTONI^{*1/7}

Bottoni pasta filled with Fratelli Varvara selection's suckling lam

14 Euro

MACCHERONCINI^{*1/6/7}

Maccheroncini filled with sausage from Fratelli Varvara's selection,
friarielli cream and pecorino

14 Euro

TAGLIATELLE AL RAGÙ^{*1/7}

Homemade ragù of meats aged for at least 30 days

13 Euro

SECOND COURSES

FOAL^{*7/11}

Foal, Middle Eastern eggplant cream, chimichurri sauce, stewed onion

25 Euro

LOMBATELLO^{*7}

Varvara selection's lombatello, seasonal vegetables

24 Euro

RIBS^{*6/8}

Glazed ribs, seasonal greens with ginger, almond emulsion

19 Euro

DIAPHRAGM^{*7/8/10}

Varvara selection beef diaphragm, peeled Cabrette potatoes,
mustard base and tarragon

24 Euro

SIDES

MASHED POTATOES^{*7}

6 Euro

UNPEELED CABRETTE POTATOES, THYME, AND BROWN BUTTER^{*7}

6 Euro

**STEAMED FENNEL WITH NOISETTE BUTTER, BREAD MADE WITH AROMATIC
HERBS, MARJORAM OIL^{*1/7}**

6 Euro

SEASONAL GREENS SAUTEED WITH GARLIC OIL

6 Euro

DESSERTS

TARTELLETTA^{*1/3/7/8}

Tartelletta with passion fruit and burnt lemon meringue, coconut sponge

8 Euro

BANANA CIOCK^{*1/3/7/8}

Rum caramelized banana, white chocolate mousse, mixed seed crumble, all smoked

8 Euro

FONDENTE^{*3/7/11}

Chocolate brownie, coffee and chocolate ganache,
salted dulce de leche ice-cream, raspberry powder

8 Euro



ALLERGEN LIST

Substances or products causing allergies or intolerances
(annex II EU Regulation 1169/2011)

1. Cereals containing gluten
2. Crustaceans and crustaceans products
3. Eggs and egg products
4. Fish
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk-based products
8. Nuts
9. Celery and celery-based products
10. Mustard and mustard-based products
11. Sesame and sesame-based products
12. Sulfur dioxide
13. Lupins and lupine-based products
14. Molluscs and mollusk-based products

For information on allergenic ingredients, please contact our staff.
For seasonal reason some products may be frozen to preserve their quality.