



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

GARRONESE VENETA

GRAIN FED - ITALY

Breed from 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 **65 Euro per Kg**

T-BONE CUT **70 Euro per Kg**

GAIA SELECTION

GRAIN FED - ITALY

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 **70 Euro per Kg**

T-BONE CUT **75 Euro per Kg**

ARAKIN SELECTION

GRASS FED – EUROPE

Inali Elizondo is considered the best "carnicero" in the Basque region.

He selects cows around Europe, with ages ranging from 4 to 8 years old but meeting the following rules: long life of the animal and in the wild and with a high marbling

RIB CUT **76 Euro al Kg**

T-BONE CUT **81 Euro al Kg**

CAPRICHIO

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 **94 Euro per Kg**

T-BONE CUT **99 Euro al Kg**

TASTING MENU

59 Euros

The menu is intended for the whole table and consists of:

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

Butcher selection beaten 40 days matured, grilled semolina bread, stracciatella, citron, dressing n'duja

SNOUT SALAD^{*1/3/5/10}

Mixed salad, ox snout Capricho selection, sweet and sour onion, confit cherry tomatoes, lemon and chive mayonnaise, grana padano cheese flakes, bread croutons

HEART^{*6/7/9}

Capricho selection heart marinated in charcoal, roasted celeriac puree, marinating base

RISOTTO^{*1/7}

Risotto Acquarello, Chorizo, honey, stracciatella, oregano

CHEEK^{*7}

Venetian Garronese cheek braised in red wine, mashed with wild garlic, demi-glace

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

Dark chocolate brownie, tonka bean ice cream, strawberries

MEAT MENU

50 Euros

The menu is intended for the whole table (minimum of two persons)

The menu consists of:

SIMPLE BATTUTA^{*10}

Beef Butcher selection matured 40 days, salt, oil, pepper, mustard

MEATBALLS^{*1/3/5/6/7/8}

Meatballs made from our matured meats, amatriciana sauce, basil, sweet and sour onion

RIB CUT OF GARRONESE VENETA (approx. 500g per person)

CABRETTE POTATOES WITH THE SKIN ON BUTTER,
HERB-FLAVORED SALT AND SMOKED PAPRIKA MAYONNAISE ^{*1/5}

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

Dark chocolate brownie, tonka bean ice cream, strawberries

RAW STARTERS

CARPACCIO TONNATO^{*1/3/4/6/7/9/10/11}

Butcher selection carpaccio aged 40 days, tuna sauce, Pantelleria capers, beef jus

16 Euro

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

Butcher selection beaten 40 days matured, grilled semolina bread, stracciatella, citron, dressing n'duja

16 Euro

TARTARE^{*10}

Beef Butcher selection matured 40 days, shallots, capers, mustard, Worcester sauce, tabasco, anchovies, parsley

15 Euro

SIMPLE BATTUTA OR CARPACCIO^{*10}

Beef Butcher selection matured 40 days, salt, oil, pepper

14 Euro

SALAMI

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

SOPRESSA

Typical artisanal Veneto cured meat from Contrada Ca' Vittoria

10 Euro

STARTERS

BULL TONGUE^{*1/7}

Capricho selection ox tongue, potato and agretti rosti, bruscandoli pickled, monte veronese

15 Euro

SNOUT SALAD^{*1/3/5/10}

Mixed salad, ox snout Capricho selection, sweet and sour onion, confit cherry tomatoes, lemon and chive mayonnaise, grana padano cheese flakes, bread croutons

14 Euro

PAJATA^{*1/3/5/6/7/9}

Pan brioche, pajata (The small intestine of the suckling calf) Roman style, cabbage, braised onion, pecorino cheese, mint

14 Euro

SWEETBREAD^{*1/3/7}

Beer-glazed barbecued sweetbread, lollo salad, asparagus, bruscandoli, fava beans, wild garlic mayonnaise

15 Euro

MEATBALLS^{*1/3/5/6/7/8}

Meatballs made from our matured meats, amatriciana sauce, basil, sweet and sour onion

15 Euro

FIRST COURSES

SPAGHETTI^{*4/7/9}

Benedetto Cavalieri spaghetti cacio e pepe, burnt lemon,
Butcher selection battuta frollata 40 days seasoned salt, oil and lemon

16 Euro

PAPPARDELLE WITH WILD BOAR RAGOUT^{*1/3/5/6/7}

Homemade egg parpadelle, wild boar ragout

15 Euro

TAGLIATELLE WITH RAGOUT^{*1/3/7}

Homemade egg tagliatelle, ragout made from our matured meat

14 Euro

SECOND COURSES

LIVER^{*1/5/6/7}

Piadina with saba-glazed liver skewer, salad, braised shallots, pickled vegetables

17 Euro

MALLARD^{*5/6/7}

Mallard, mashed potatoes, seasonal herbs, cherry demi-glace

23 Euro

HORSE^{*3/5/6}

Horse diaphragm selection Borgato, fried zucchini flowers, zucchini salad, basil-mint mayonnaise

21 Euro

RIBS^{*5/6/7}

Melted pork rib, coleslaw (cabbage, apple, red turnip, celery, tarragon)

19 Euro

LOMBATELLO^{*7}

Lombatello of beef selection Varvara, pea and mint cream, spinach, demi-glace

24 Euro

SIDES

MASHED POTATOES^{*7}

6 Euro

TOMATO SALAD, CHIMICHURRI, BREAD PANURE^{*1/5/6}

6 Euro

**CABRETTE POTATOES WITH THE SKIN ON BUTTER,
HERB-FLAVORED SALT AND SMOKED PAPRIKA MAYONNAISE^{*1/5}**

6 Euro

SEASONAL GREENS SAUTEED WITH GARLIC OIL

6 Euro

DESSERTS

BABA'^{*1/3/7}

Baba', elderberry custard, raspberries

8 Euro

CRUMBLE^{*1/5/7/8}

Cocoa crumble, white chocolate and peanut ice cream, mou, lemon curd

8 Euro

FONDENTE^{*3/7/8}

Dark chocolate brownie, tonka bean ice cream, strawberries

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.