

Carpacci

CIPRIANI €18.00

Liquid burrata, sprouts, and parmesan flakes, lemon dressing

KAFFIR €18.00

Lime leaves and coriander, ginger mayo, lemongrass, spicy dressing

ROMANO €18.00

Roman-style artichoke leaves, crispy guanciale, crunchy bread

GREEN CURRY €18.00

Coconut milk, green curry, lime, almonds

CACCIATORA €18.00

Balsamic vinegar, thyme, vinaigrette, rosemary, pimentón, olives, capers

TREVIGIANO €18.00

Radicchio, asparagus, chopped hazelnuts, burrata milk, honey

TRUFFLE €22.00

Truffle shavings, crunchy bread, brown butter

ROAST BEEF CARPACCIO €18.00

With dark stock reduction

Le nostre ricette

STEAMED RAVIOLI €14.00

Stuffed with beef and vegetables

DUO OF U.S. MINI BURGERS €16.00

50g each

BAO BUNS PULLED BEEF €14.00

Pulled beef, wok vegetables, BBQ sauce

BAO BUNS CHICKEN €14.00

With avocado and spicy tomato concassé

PICCHIAPÒ CROQUETTES €14.00

With boiled beef

SPRING ROLLS €14.00

Beef and vegetable rolls with sweet chili sauce

Tartare

FRENCH €18.00

Dijon mustard, Worcestershire sauce, caper flowers, lemon dressing
(Add Truffle €5.00)

ITALIAN €18.00

Olives, caper flowers, almonds, fine herbs, lemon dressing

JAPANESE €18.00

Ginger, wasabi, soy sauce, wakame, sesame, avocado, edamame

FUSION €18.00

Artichokes, parmesan, kataifi pastry, honey mustard

BEEF STRIPS WITH ARTICHOKES ON CARASAU BREAD – €22.00

GREEN PEPPERCORN FILET 180G – €30.00

SLICED ENTRECÔTE STEAK 250G – €30.00

MEATBALLS IN AMATRICIANA SAUCE €22.00

YAKITORI CHICKEN

Chicken skewer in teriyaki sauce with white rice and avocado – €20.00

CURRY CHICKEN WITH TOASTED RICE – €20.00

SPICY ROASTED SPRING CHICKEN ("alla diavola") €22.00

I primi piatti

TONNARELLO CACIO E PEPE €16.00

(Roman-style pasta with pecorino cheese and black pepper)

FETTUCCINE WITH WHITE RAGÙ €16.00

(Fresh egg pasta with a meat-based white sauce)

RISOTTO WITH ARTICHOKES, CRISPY GUANCIALE AND SAFFRON €18.00

US BURGER 18€

Cheese, bacon, tomato, lettuce

DANISH CROW**

High-quality, tender, and flavorful meat, characterized by balanced marbling that ensures juiciness and intense flavor. Sourced from select farms in Denmark. Ideal for those seeking a soft and refined cut.

HEREFORD

Premium cut from Hereford cattle raised on the green pastures of Ireland. Characterized by fine marbling and a rich, persistent flavor. The perfect balance of tenderness and taste.

POLAND RARE

Premium meat from cattle raised on natural pastures, with delicate marbling that guarantees tenderness and deep flavor.

SCOTTONA ITALY

Derived from cattle that have never calved. The perfect balance between fat and meat creates an intense flavor and irresistible texture.

SIMMENTHAL

Raised in natural environments, ideal for slow cooking or quick grilling, always ensuring tenderness and intense flavor.

SWAMI

Thanks to sustainable farming practices and rigorous selection techniques, this is perfect for gourmet dishes, offering high-quality meat that satisfies the most discerning palates.

SPAGHETTONE ALLA CARBONARA 16€ (add truffle € 8.00)

MEZZA MANICA ALLA AMATRICIANA 16€

RISOTTO with MUSHROOMS, SAUSAGE, AND SAFFRON 18€

Le nostre carni

ARTICHOKE BURGER 18€

ANGUS EUROPE

High-quality meat with fine marbling and uniform intramuscular fat, ensuring a tender texture and rich flavor. Perfect for premium cuts, grilling, and steaks.

ANGUS SUPERIOR

High-quality meat characterized by excellent marbling, the perfect choice for those seeking the utmost flavor.

BALTICA

From the cold and unspoiled lands of Northern Europe, Baltic meat is prized for its firm texture and robust flavor.

BLACK ANGUS USA

Recognized as superior and of excellent quality, the animal is fed only grain during the last 100 days of its life, promoting significant fat infiltration in the muscle, resulting in highly flavorful and marbled meat.

BLACK ANGUS IRELAND

Raised with pasture-based methods and strict supply chain controls, ensuring high-quality, tender, and flavorful meat.

SCOTTONA POLAND

Loin cuts from cows that have never calved, offering a special tenderness.

Each meat may have a price variation, from €8 to €14, based on: marbling, aging, and weekly selection.