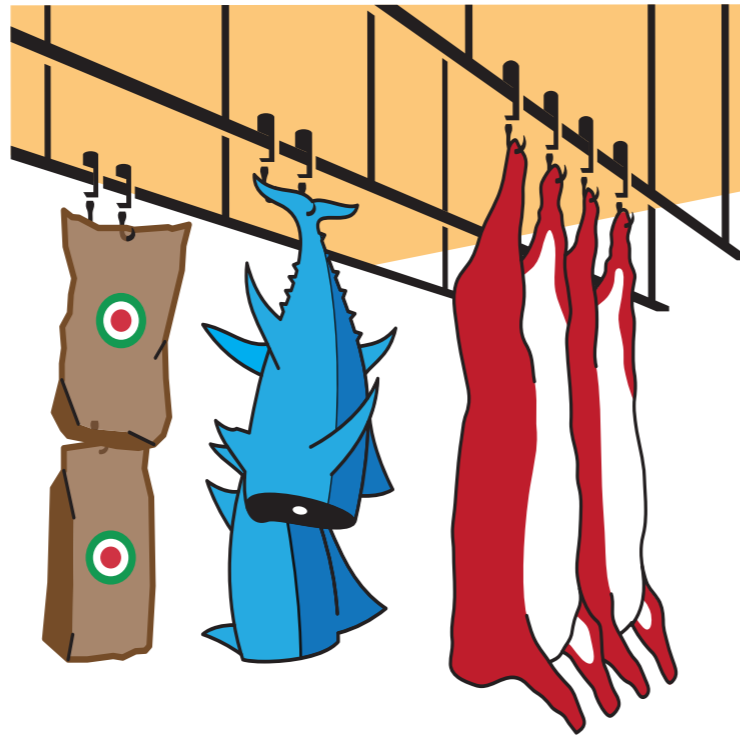




# Macellario's POSTI

## STARTERS

- LARDO BRUSCHETTA** 5.5  
Served with honey & walnuts
- BATTUTA ALL'ALBESE** 13  
Beef tartare served with EVO oil, salt, pepper
- BATTUTA AL GORGONZOLA** 15  
Beef tartare served with spicy gorgonzola cheese and Modena balsamic vinegar
- STEAK TARTARE** 16  
Served with capers, anchovies, gherkins, onions, Worcestershire sauce, tabasco, salsa rubra, mustard, brandy, salt and pepper
- CARPACCIO EVO** 13  
Served with extra virgin olive oil, salt and pepper
- BONE MARROW** 14  
Beef tartare, pomegranate, parsley salad and toasted bread
- VERTICAL OF REGGIANO** 10  
Parmigiano Reggiano Gennari aged 72, 36, 24 and 13 months
- MISTO IMPERIALE** 36  
Steak tartare, battuta albese, carpaccio, Fassona bresaola, salame, lardo d'Arnad, stracciatella cheese
- PROSCIUTTO CRUDO & BURRATA** 16
- COTTO & STRACCIATELLA** 16
- THE BUTCHER'S SALAD** 19  
Fassona bresaola, Agerola's fior di latte, cherry tomatoes and mixed leaves



## PRIMI

- PASTA AL POMODORO** 9
- TAGLIATELLE AL RAGÙ** 10  
Served with Fassona ragù
- RAVIOLI AL TOCCO** 12  
Home made fresh pasta stuffed with beef and spinach served with a slow cooked shoulder Fassona ragù
- TRENETTE AL PESTO** 12  
Served with homemade Basil Pesto, potatoes and green beans

## MAINS & GRILL

- COSTATA DEL MACELLAIO** 7.6/100g  
7 - 9 weeks dry aged Fassona beef rib steak
- FIorentINA DEL MACELLAIO** 7.8/100g  
7 - 9 weeks dry aged Fassona T-bone steak
- FASSONA FILLET STEAK** 9.5/100g
- RUMP STEAK "NUDA"** 17.5  
Served with Extravergine Olive Oil and salt
- RUMP STEAK ROCKET & REGGIANO** 18.5  
Served with rocket and shaved Parmigiano
- HANGER STEAK** 18  
Served with herbs and chili rub, baked potatoes in a puff of aromatic smoke
- LAMB STEAK** 18  
Grilled lamb leg steak, smoked aubergine, yogurt and mint
- ROAST BABY CHICKEN** 16  
Served with grilled lemon and herbs

## SIDES

- ROAST POTATOES** 5
- HAND-CUT CHIPS** 5
- ORANGE & FENNEL SALAD** 5
- SPINACH GARLIC & BUTTER** 5
- MIXED LEAVES & CHERRY TOMATOES** 5

## DESSERTS

- TIRAMISU** 5.5
- CHEESECAKE** 5.5
- HOME MADE GELATO** 5.5
- BIANCO AL BASILICO** 5.5
- LATTE DOLCE FRITTO** 5.5
- FRESH PINEAPPLE** 4

*Please note all foods may contain nuts. Ask your server for allergy information, gluten free food or our vegetarian options.  
A discretionary service charge of 12.5% will be added to your bill*