



MUUUTECA

GRILL AND WINE



# ABOUT US

La Muuteca is a family story.

It was born around a table, amidst the aroma of the grill, a glass of honest wine, and the desire to share genuine moments.

We are in Pavia, where tradition meets a passion for quality meat, which we treat with respect, simplicity, and a live flame.

Alongside our meat, we offer a carefully curated wine list, featuring Italian and international labels, small wineries, renowned names, and hidden gems—each chosen to enhance every bite.

At La Muuteca, you come to feel good, eat even better, and drink just the right amount.

A restaurant, a home, a story that smells of fire, of the land... and of fine bottles.

La Muuteca - Where meat is queen, wine is its accomplice, and hospitality feels like home.

Welcome to Muuteca!

# STARTERS

## OUR STEAK TARTARES

**Classic Beef Tartare:** seasoned with salt, pepper, olive oil, and lemon. **13€**

**MuuuCruda:** Beef tartare, seasoned with salt, pepper, finely chopped Tropea red onion, capers, mustard, egg yolk, and truffle oil. **15€**

**Cuore Morbido:** Beef Tartare: seasoned with salt, olive oil, pepper, burrata, and crushed pistachios. **18€**

**The Guest of La Muutecca:** Lamb skewers seasoned with sweet paprika. **5 pcs 7€**  
**10 pcs 14€**

**Black Angus Skewers** **5 pcs 8€**  
**10 pcs 16€**

## OUR PLATTERS:

**The Pasture Corner:** Charcuterie board (24-month aged San Daniele prosciutto, Patanegra lardo, Parma coppa, Varzi salami) and cheeses (Piedmontese goat cheese aged in chestnut leaves, Barolo wine, whisky, and grappa), served with gnocco fritto. (On request, served with jams). **22€**

## CHEESE BOARD:

**THE WHITE SIDE OF THE PASTURE:** Piedmontese goat cheese aged in chestnut leaves, Barolo wine, whisky, grappa, and fruit, served with gnocco fritto. (On request, served with jams). **15€**

## CHARCUTERIE BOARD:

**THE RED SIDE OF THE PASTURE:** 24-month aged San Daniele prosciutto, Patanegra lardo, Parma coppa, Varzi salami, served with gnocco fritto. **15€**

# MENÙ

## FIRST COURSES

Fresh pasta, strictly handmade by us

### **The Ox's Treasure**

Fresh pasta ravioli stuffed with oxtail, served with melted butter and sage.

**15€**

### **The Shepherds' Tagliatelle**

Fresh pasta with white beef ragù.

**15€**

**SOUTHERN TWISTS:** Fileja pasta with red ragù and Spilinga 'Nduja

**16€**

### **Carnaroli Risotto**

Creamy with parmesan and beef strips in wine sauce.

**18€**

**Note (For vegetarian/vegan options, ask the staff.)**

# MENÙ

## MAIN COURSES

### *The Kingdom of Muuteca*

- The King: Irish Tomahawk steak** approx. 1/1.1 kg. **67€**
- The Queen: T-bone steak** approx. 1 kg, choice of Bavarian or Italian Scottona. **55€**
- The Princess: Rib steak** approx. 600g, choice of Bavarian or Italian Scottona. **27€**
- The Prince (2 versions) Approx. 200g Tenderloin,** choice of Bavarian or Italian Scottona: **29€**
1. Herb-seasoned with baked potatoes
  2. Grilled with baked potatoes
- The Countess: Veal cutlet with bone,** served with baked potatoes. **26€**
- The Duke: 300g grilled Picanha** on skewer. **25€**
- OUR 180g BEEF STEAK STRIPS:**
- **Rustic Marchesina:** Sliced beef steak with roasted potatoes. **20€**
  - **Classic Marchesina:** Sliced beef steak with arugula and Grana cheese. **24€**
  - **Woodland Marchesina:** Sliced beef steak with champignon mushrooms and pecorino flakes. **26€**

At La MuuuTeca you will find Bavarian beef, renowned for its marbling and tenderness, and Italian scottona beef, appreciated for its delicate flavor and the natural softness of young heifers that have not yet calved.

# MENÙ

## SIDES

<b>Honey-glazed carrots</b> , slow-cooked at low temperature	<b>7€</b>
<b>Baked potato</b> with butter and sour cream (herbed cultured cream)	<b>6€</b>
<b>Baked potatoes</b>	<b>5€</b>
<b>French fries</b>	<b>5€</b>
<b>French fries with cheddar and bacon</b>	<b>7€</b>
<b>Grilled mixed vegetables</b>	<b>5€</b>
<b>Sautéed spinach</b> with garlic and 'Nduja	<b>5€</b>
<b>Green Salad</b>	<b>5€</b>
<b>Gnocco Fritto</b> – Traditional Italian fried dough bites	<b>5€</b>

# MUUU BEVERAGE

**Still or Sparkling Water 0.5 l** **3€**

**Coca-Cola, Coca-Cola Zero, Fanta, Sprite** **4€**

**Estathé Peach, Estathé Lemon** **4€**

## BEER SELECTION:

• **Monchshof Bock Bier 0.5 l** **6€**

• **Monchshof Keller Bier (Unfiltered) 0.5 l** **6€**

• **Monchshof Pils 0.5 l** **6€**

• **Kapuziner Weiss Bier 0.5 l** **6€**

• **Blanche de Bruxelles 0.33 l** **6€**

**Service & Bread Charge €2**

Muuuteca Via Porta Damiani 28/30, 27100 Pavia (PV)