



# Macellario's

## POST

### SOUTHWARK

## STARTERS

### SEASONAL SOUP

#### LARDO BRUSCHETTA

SERVED WITH HONEY AND WALNUTS

#### BEEF TONGUE

FASSONA BOILED TONGUE SERVED WITH PARSLEY SAUCE

#### BATTUTA ALL'ALBESE

BEEF TARTARE SERVED WITH TUSCAN EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

#### BATTUTA AL GORGONZOLA

BEEF TARTARE SERVED WITH SPICY GORGONZOLA CHEESE AND MODENA BALSAMIC VINEGAR

#### 9.5 STEAK TARTARE

SERVED WITH CAPERS, ANCHOVIES, GHERKINS, ONIONS, WORCHESTERSHIRE SAUCE, TABASCO, SALSA RUBRA, MUSTARD, BRANDY, SALT AND PEPPER

5

#### CARPACCIO EVO

6

SERVED WITH TUSCAN EXTRA VIRGIN OLIVE OIL, SALT AND PEPPER

#### CARPACCIO AND ROBIOLA

SERVED WITH ROBIOLA OF ROCCAVERANO D.O.P AND HAZELNUT OIL

13

#### BONE MARROW

BEEF TARTARE, POMEGRANATE, PARSLEY SALAD AND TOASTED BREAD

15

#### BEEF HEART

PAN FRIED AND SERVED WITH GARLIC, CHILLI, MEDITERRANEAN HERBS

16

13

16

14

12

## MAINS AND GRILL

### COSTATA DEL MACELLAIO

7 - 9 WEEKS DRY AGED FASSONA BEEF RIB STEAK

7.4 / 100 GR

### FIorentINA DEL MACELLAIO

7 - 9 WEEKS DRY AGED FASSONA BEEF T-BONE STEAK

7.6 / 100 GR

### FILLET

9.5 / 100 GR

### RUMP STEAK

SERVED WITH TUSCAN EXTRA VIRGIN OLIVE OIL AND SALT

17.5

SERVED WITH GORGONZOLA AND WALNUTS

18.5

SERVED WITH CARAMELIZED PEARS AND MODENA BALSAMIC VINEGAR

18.5

SERVED WITH ROCKET AND SHAVED PARMIGIANO REGGIANO

18.5

### HANGER STEAK

SERVED WITH HERBS AND CHILLI RUB, BAKED POTATOES AND SMOKE

18

### LAMB STEAK

GRILLED LAMB LEG STEAK, SMOKED AUBERGINE, YOGURT AND MINT

18

### ROAST BABY CHICKEN

SERVED WITH GRILLED LEMON AND HERBS

16

### CALF LIVER

SERVED WITH BUTTER AND SAGE WITH MASH POTATOES

17

## LIGURIAN BAKERY

### PISSA ALL'ANDREA

TOMATO SAUCE, ANCHOVIES, ONIONS AND OLIVES

### PISSA

WITH TOMATO SAUCE AND STRACCHINO CHEESE

+ PROSCIUTTO COTTO

+ PROSCIUTTO CRUDO

### PISSA NDUJA

WITH NDUJA, ROCKET AND LEMON ZEST

### PISSA MARINARA

4

7.5

### FOCACCIA AL FORMAGGIO

CRISPY FOCACCIA STUFFED WITH STRACCHINO CHEESE

9

5.5

+ PROSCIUTTO COTTO

9.5

6.5

+ PROSCIUTTO CRUDO

9.5

6.5

### FOCACCIA PIZZATA

FOCACCIA AL FORMAGGIO WITH TOMATO SAUCE, ANCHOVIES, OLIVES AND CAPERS

10

7.5

### LEEK AND CHEESE TART

7.5

## CHARCUTERIE AND CHEESE

### SELECTION OF CHARCUTERIE

FASSONA BRESAOLA, FASSONA SALAME, PROSCIUTTO COTTO AND LARDO D'ARNAD

### PROSCIUTTO CRUDO AND BURRATA

### PROSCIUTTO COTTO AND STRACCIATELLA

### BURRATA

SERVED WITH ROCKET AND CHERRY TOMATOES

### BUTCHER'S SALAD

FASSONA BRESAOLA, BUFFALO MOZZARELLA, CHERRY TOMATOES, MIXED LEAVES

## PASTA

### PASTA AL POMODORO

9

14

### TAGLIATELLE AL RAGÚ

19

HOME MADE FRESH PASTA SERVED WITH FASSONA RAGÚ

12

19

### RAVIOLI AL TOCCO

10

HOME MADE FRESH PASTA STUFFED WITH BEEF AND SPINACH

SERVED WITH SLOW COOKED SHOULDER FASSONA RAGÚ

13

19

### TRENETTE AL PESTO

SERVED WITH HOME MADE LIGURIAN PESTO, POTATOES AND GREEN BEANS

12

### GNOCCHI AL CASTELMAGNO

HOME MADE POTATOES GNOCCHI WITH CASTELMAGNO CHEESE FONDUE

14.5