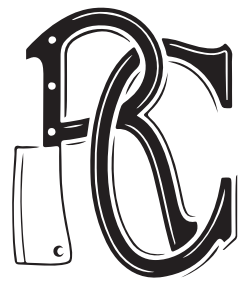


# MACELLAIO'S

## POST

RISTORANTE

MACELLERIA ITALIANA



SOUTH KENSINGTON — UNION STREET — SOHO — BATTERSEA — FITZROVIA — EXMOUTH MARKET

### METODO COSTA

FREE  
COPY

METODO COSTA IS A PROCEDURE THAT AIMS AT OBTAINING THE BEST RESULTS FROM A SINGLE CUT OF BEEF. IT BEGINS WITH CHOOSING THE RIGHT BREED AND TREATING IT WITH RESPECT, THEN HANDLE IT IN THE CORRECT WAY: THIS SELECTION CAN ONLY BE MADE INSIDE THOSE FARMS RUN BY PEOPLE WHO GROW CATTLE WITH THE RESPECT IT DESERVES.

#### BREED SELECTION

Macellaio introduces three other breeds in addition of its Fassona Piemontese: Simmenthal from Bavaria, Hareford and Angus from Great Britain. We select only females over 30 months of age, following the criteria that we have always used and that distinguished our offer.

**The Bavarian** has a very marked fat, it is raised in the same area of the most important German breweries, so the forage used is mainly composed of malt, barley and hops, the flavour is intense and the fat tastes of malga, making this meat unique, it is almost impossible to find it in the UK. **The selection of Angus and Hareford** instead, takes place only from highly selected English breeders, choosing only the fattest females. The animals are naturally grass fed all year round, Fassona and the Bavarian as they also this differs for the spend part of the year in the stable. **Fassona Piemontese** has a very lean and tender meat, it prides itself to be the meat with the lowest content of cholesterol and has a peculiar taste of butter, mountain grass and farmyard nuances. It took us many years to be able to offer a unique and complementary selection like the one you will enjoy today. W la Ciccia!

#### ZEPPOLA

A typical Neapolitan pastry that is traditionally consumed on the 19th of March, on the occasion of Father's Day. Although this dessert is also prepared in other regions of southern Italy, history attributes its paternity to the city of Naples. The first official recipe is found in 1837, in the Treaty of Theoretical-Practical Cuisine of the well-known gastronome Ippolito Cavalcanti, Duke of Buonvicino. The recipe of the classic zeppola, suggested by Cavalcanti is very simple and requires the use of a few ingredients: flour, water, a bit of anise liqueur, marsala or white wine, salt, sugar and oil for frying it. Despite the first draft of the recipe in 1837, the zeppola had existed for centuries, and is linked to several legends.

#### PANE CARASAU

Popularly called carta musica, due to its resemblance to an old music sheet parchment, pane carasau is a traditional Sardinian flatbread whose origins have been traced to the Nuragic Age, circa 1900-730 BCE.

Because of its long storage life, pane carasau was once a staple food of Sardinian shepherds during their trips to mountain pastures.

#### TROPEA ONION

The red onion of Tropea has been cultivated for over 2000 years. It was the Greeks and Phoenicians, in fact, who introduced it to the coasts of

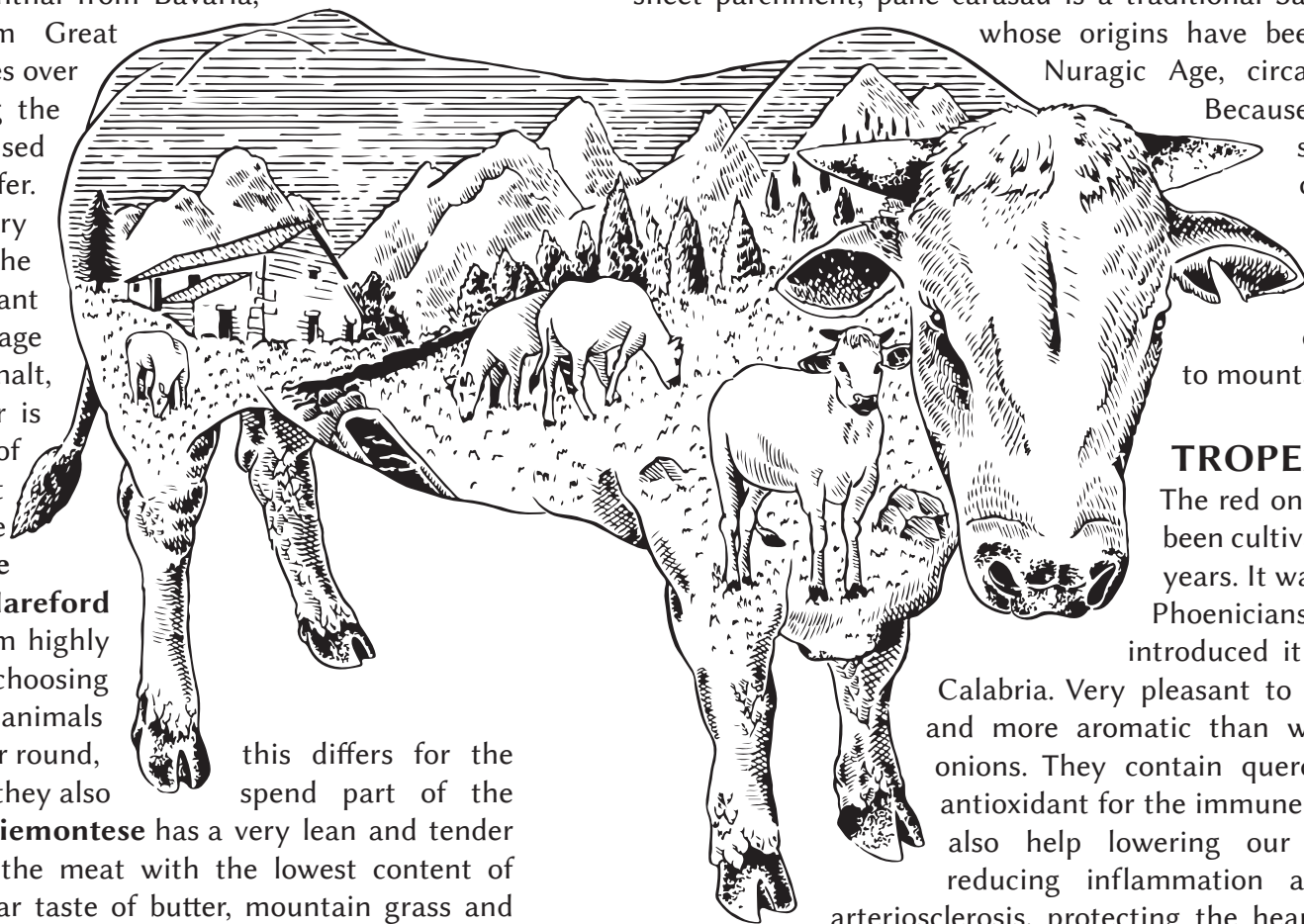
Calabria. Very pleasant to eat raw, sweeter and more aromatic than white and golden onions. They contain quercetin, a valuable antioxidant for the immune system, they can also help lowering our blood pressure, reducing inflammation and the risk of arteriosclerosis, protecting the heart and the entire cardiovascular system and reducing bad cholesterol.

#### BOTTARGA

Known as 'Mediterranean caviar', bottarga can be thought of as the truffle of the sea, as it is commonly grated over dishes adding its unique aroma and flavour to many recipes. Bottarga is the roe sac of a fish, which is salted, massaged to expel air pockets, then pressed and dried. It's a delicacy all over the world, and it dates back to ancient times.

#### ZOLA CHEESE

It is one of the world's oldest blue-veined cheeses, some say it was first produced in the town of Gorgonzola, near Milan, in the year 879 AD. It is made with unskimmed cow's milk and it takes 3-4 months to attain full ripeness. It has a crumbly, soft texture and a nutty aroma.



# SHARES

**LARD ON TOAST £ 8**  
Sourdough, Lardo di Colonnata,  
black pepper honey, hazelnuts

**OLIVES £ 4**  
Italian green olives

**ITALIAN CURED MEAT £ 14**  
Curated for Macellaio

**SICILIAN ALMONDS £ 4**  
Paprika, olive oil

# STARTERS

<b>TUNA BRESAOLA</b> Smoked loin, heirloom tomato, Tropea onion, lemon, olive oil	£	18
<b>BEEF CARPACCIO</b> Fassona beef, rocket pesto, Parmesan, cream, pickled onions	£	17
<b>BATTUTA ZOLA</b> Fassona beef, zola cheese	£	16
<b>STEAK TARTARE</b> Fassona beef	£	16
<b>SAN DANIELE PROSCIUTTO AND BURRATA</b> 24 months, Apulian burrata	£	17
<b>LIGURIAN SUMMER SALAD (VG-R)</b> Heirloom tomatoes, spring beans, Tropea onions, anchovies, quail eggs, croutons, Taggiasca olives, pickled pepper, baby gem	<i>Small</i> £ <i>Large</i> £ <i>Add Bonito fish</i> £ <i>Add Mozzarella</i> £	<b>9</b> <b>14</b> <b>6</b> <b>5</b>

# PASTA

<b>TROFIE WITH GENOVESE PESTO (VG-R)</b> Basil, parmesan, spring beans, toasted pine nuts	£	14
<b>BURRATA AND RICOTTA TORTELLI (V)</b> Brown butter, hazelnuts, aged balsamic, sage	£	16
<b>KING PRAWNS TAGLIATELLE</b> King prawns, courgettes, bottarga	£	18

# MAINS

<b>ROASTED SEABASS</b> Grilled asparagus, Tropea onion jam, Sicilian salt	£	24
<b>RUMP STEAK</b> Sweet pepper salad, Taggiasca olives, capers	£	23
<b>MACELLAIO’S BURGER</b> Dry aged Fassona beef, streaky bacon, tomato, baby gem, smoked Montgomery cheddar, chips	£	20
<b>POUSSIN</b> Grilled, lemon and herbs	£	17
<b>FIRE ROASTED CAULIFLOWER (VG)</b> Sesame and yoghurt, ve-du-ja (vegan nduja), oregano, mint	£	15

# GRILL

All our steaks are carefully selected and dry-aged for 7 to 9 weeks

<b>T-BONE STEAK</b> 900g	<i>British</i>	£	90
	<i>Fassona</i>	£	85
	<i>Bavarian</i>	£	75
<b>BONE-IN RIBEYE STEAK</b> 650g	<i>British</i>	£	65
	<i>Fassona</i>	£	60
	<i>Bavarian</i>	£	55
<b>SIRLOIN</b> 350g	<i>British</i>	£	38
	<i>Fassona</i>	£	36
<b>RIBEYE</b> 350g	<i>British</i>	£	38
<b>FILLET STEAK</b> 250g	<i>Fassona</i>	£	28

## SAUCES

Marsala Peppersauce - Blue cheese

# SIDES

<b>SPRING BEANS (VG-R)</b> <i>Butter</i>	£	6
<b>GRILLED SWEET POTATO (VG)</b> <i>Yoghurt dip, white sesame</i>	£	6
<b>HAND-CUT CHIPS (VG)</b> <i>Rosemary salt</i>	£	5
<b>GREEN SALAD (VG)</b> <i>Lettuce, peas, watercress, pumpkin seeds</i>	£	6
<b>BEET AND FENNEL SALAD (VG-R)</b> <i>Orange, onion, mint, zola cheese, balsamic dressing</i>	£	9

# DESSERTS

<b>TIRAMISU</b> <i>Mascarpone, savoiardi, coffee</i>	£	7
<b>HOME MADE GELATO</b> <i>House churned</i>	£	7
<b>PINEAPPLE CARPACCIO</b> <i>Pomegranate, mint cress</i>	£	7
<b>CHEESE SELECTION</b> <i>Honey, fruit compote, crispy bread</i>	£	13

V : Vegetarian / VG : Vegan / VG-R : Vegan on request  
If you have any food allergies or intollerances, please inform a member of our team before ordering.  
Please be aware that traces of allergens used in our kitchen may be present.  
A discretionary service charge of 13.5% will be added to your bill

Our products portray the story and passion of the men who cultivate the land, work in the olive groves, raise cattle ethically and respectfully, of the fishermen who sail the open sea and the butchers who select the best cuts of meat.

In the course of my life I have always strived to treasure every experience that I'm presented to. The biggest thing I have learnt over these 20 years is that you cannot compromise the quality in catering.

In this industry one needs love, humbleness, passion, tenacity and most importantly believe in what one does. I was lucky to have been born and raised in Italy, a country who boasts a territory and climate able to host any vineyard, terrain, sea, animal, man or history. All these factors gave me the opportunity to be the ambassador of the true meaning of "Made in Italy" around the world.

Only in our restaurants you can experience this extraordinary story...all in one plate.

*Roberto Costa*



**SOUTH KENSINGTON**

84 Old Brompton Road  
SW7 3LQ  
020 7589 5834

**CLERKENWELL**

38-40 Exmouth Market  
EC1R 4QE  
020 3696 8220

**SOUTHWARK**

Arch 24, 229 Union Street  
SE1 0LR  
020 3848 0529

**BATTERSEA**

124 Northcote Road  
SW11 6QU  
020 3848 4800

**FITZROVIA**

6 Store Street  
WC1E 7QU  
020 3848 7230

**SOHO**

39-45 Shaftesbury Ave  
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020 3848 1030