

To begin with...

La Cruda

Hand cut raw heifer beef,
olive oil, salt and pepper with julienne of artichoke
€ 16

Suggested pairing: 🍷 Valpoolesela, Az. Agricola Manara - Valpolicella Classico DOC

Sorpresa di Vitello

Veal fillet, Tuna sauce, fruit of the Caper, Green Apple gel, Tomatoe powder.
€ 15

Suggested pairing: 🍷 Ser Matteo, Podere Virginiolo - Supertuscan IGT

Asparagi e ovetto

Sauteed Asparagus, cream of Purple Cabbage, slow cooked Egg, crispy mais
€ 13

Suggested pairing: 🍷 Conchiglia, Az. Agricola Citari - Lugana DOC

To proceed...

Puntine di maiale

Grilled pork ribs, roasted cherry tomatoes and potatoes
€ 18

Suggested pairing: 🍷 Primitivo, Masseria Cicella - Salento IGP

Pluma iberica

Pure breed Iberian Pork Pluma,
Shitake Mushrooms, Citrus homemade Sauce
€ 28

Suggested pairing: 🍷 Lès Elements, Domaine Bo Geyl, Pinot Grigio Alsazia

L'anatra

Magret of Duck, black Polenta, Plum sauce
€ 30

Suggested pairing: 🍷 D'annunzio, Az. Vin. Gostolai
Cannonau di Sardegna Nepente di Oliena DOC Riserva 2012

Diaframma

Grilled Heifer Skirt Steak, Potatoes cream with Rosemary Olive Oil
€ 24

Suggested pairing: 🍷 Guido Manara, Az. Agr. Manara - Rosso Veneto IGP

From the grill

Suggested pairing: with wines "to begin with" or Top Selection

Primefood Dry Aged heifer selection

La Fiorentina

T-Bone Steak of heifer beef 40 days dry aged
€ 7,50 / hg

La Livornese

Bone in Rib eye Steak of heifer beef 40 days dry aged
€ 7 / hg

Tomahawk

Full bone in steak of heifer 40 days dry aged
€ 8 / hg

Tagliata

300gr Denver Steak of Black Angus beef
€ 28

Wagyu selection

Wagyu

Bone in Rib Eye/T-bone Steak of full blood Wagyu 60 days dry aged
€ 13,50 / hg

Tagliata di Wagyu

300gr Denver Steak of full blood Wagyu
€ 47

In order to appreciate these special meat, it is recommended to respect
the right degree of cooking of each cut.

THAT'S WHY WE WON'T ASK YOU YOUR PREFERRED LEVEL OF DONENESS.

Bistro Experience

(at least 2 persons)
70€/person

Sparklig Wine "before beginning"

🍷 Morus, Mori Colli Zugna - Trento DOC Brut millesimato 2015

Welcome by the Kitchen

Glass of wine "to begin with"

🍷 Valpoolesela, Az. Agricola Manara - Valpolicella Classico DOC

Starter

La Cruda

Glass of wine "to proceed"

🍷 Madruzzo, Az. Agricola Pravis, Pinot Nero

1kg Dry Aged Beef Bone in Rib Eye Steak to share

Side

Glass of Dessert wine

🍷 Vin Santo Toscano, Marchesi Frescobaldi

Home made traditional Cookies to be soaked in sweet wine

Bistro Experience Premium

(at least 2 persons)
110€/person

Sparklig Wine "before beginning"

🍷 Champagne Castelnau Brut

Welcome by the Kitchen

Glass of wine "to begin with"

🍷 Ser Matteo, Podere Virginiolo - Supertuscan IGT

Starter

La Cruda

Glass of wine "to proceed"

🍷 Amarone, Liston al Sole - Amarone della Valpolicella DOCC

1kg Dry Aged Bone in Rib Eye Steak of Wagyu to share

Side

Glass of Dessert Wine

🍷 Vino Santo Trentino DOC, Cantina di Toblino

Home made traditional Cookies to be soaked in sweet wine

Bollicine

Prima di cominciare
Sparkling Wine - Before Beginning

CHAMPAGNE

Castelnau - Brut Réserve
🍷 €60 🍷 €10

TRENTO DOC

Morus, Mori Colli Zugna - Brut Millesimato 2015
🍷 €39 🍷 €7

FRANCIACORTA

Bredasole, F.lli Ferrari - Satèn Brut
🍷 €39 🍷 €7

PROSECCO

Radise, Cantine San Martino - Spumante Millesimato 2019
🍷 €16 🍷 €3

Wine

Per cominciare
To begin with

Valpoolesela, Azienda Agricola Manara Valpolicella classico DOC, 12,5% vol.
🍷 22€ 🍷 4,5€

Ser Matteo, Podere Virginiolo Supertuscan IGP, 14% vol.
🍷 32€ 🍷 6,50€

Tareni, Cantine Pellegrino Marsala Syrah IGT, 14% vol.
🍷 22€ 🍷 4,5€

Frutos, Azienda Vinicola Gostolai Cannonau di Sardegna Nepente DOC, 14,5% vol.
🍷 28€ 🍷 6€

Conchiglia, Az. Agricola Citari Lugana DOC 13,5%
🍷 25€ 🍷 5€

Per continuare
To proceed

🍷 Local Madruzzo, Az. Agricola Pravis Pinot Nero, 13% vol.
🍷 36€

Primitivo, Masseria Cicella Salento Primitivo IGP, vol
🍷 28€

Pepe Nero, Masseria Cicella Primitivo di Manduria DOP, 16% vol.
🍷 36€

Las, Cantina Toblino Lagrein Trentino DOC 13,5% vol.
🍷 40€

🍷 Traminer Aromatico, Cantina San Martino Friuli DOC Grave 13% Vol.
🍷 26€

Riccardo Top selection Wine

I vini di questa Top Selection

vengono serviti anche al calice con Coravin

All these wines are served by the glass too though the use of Coravin

Amarone, Liston al Sole San Pietro in C.
Amarone della Valpolicella DOCC 2015, 15% vol.
🍷 54€ 🍷 12€

Guido Manara, Az. Agricola Manara Rosso Veneto IGP, 16% vol.
🍷 68€ 🍷 14€

Pezza della Chiesa, Masseria Cicella Primitivo di Manduria riserva IGP
🍷 48€ 🍷 10€

D'annunzio, Azienda Vinicola Gostolai
Cannonau di Sardegna Nepente di Oliena DOC Riserva 2012, 14% vol.
🍷 48€ 🍷 10€

Le Serre Nuove, Tenuta Ornellaia Bolgheri Rosso DOC, 14,5% vol.
🍷 110€ 🍷 20€

Lès Elements, Domaine Bott Geyl Pinot Grigio d'Alsazia, 13% vol.
🍷 55€ 🍷 12€

Dessert

Vini Dolci
Sweet Wine

Cantucci tradizionali da bagnare nel vino dolce
Cookies to be soaked in sweet wine 🍷 3€

Vin Santo Toscano, Marchesi Frescobaldi, 16% vol. 🍷 5€

🍷 Vino Santo Trentino DOC, Cantina Toblino, 14% vol. 🍷 12€

"Su Gucciu" Cannonau Passito, Isola dei Nuraghi Rosso Dolce IGT, 14,5% vol. 10€

Amari e Liquori

Bitter and spirits

🍷 Kaiserfost, Distillerie Valentini Trento 32% 6€

Jefferson, Vecchio Magazzino Doganale 30% 6€

Proibito, Folletto Val di Ledro 30% 6€

Abracadabra, Liquirizia Vecchio Magazzino Doganale 25% 6€

Bergamotto, Family Heritage Calabria 32% 5€

Grappe

Gentile, Grappa aromatica di Moscato affinata in botti di rovere
Distillatori Rossi d'Angera 4€

Ambrata, grappa di Dolcetto, Barbera e Nosiola, invecchiata 12 mesi in legni diversi
Distillatori Rossi d'Angera 6€

Gin & Tonic

Bombay Sapphire & Tonic Water 8€

Premium 10€

Hendrix & Indian Fever Tree

Dutch Courage Apple & Med. Fever Tree

Los Apostoles & Mediterranean Fever Tree

Tanqueray Sevilla & 1724 Tonic

Extra Premium 12€

Oxley & Indian Fever Tree

Tanqueray Lovage & Indian Fever Tree

Bobby's & Mediterranean Fever Tree

🍷 Vento & 1724 Tonic

209 & 1724 Tonic

Gil Torbato & Indian Fever Tree

Malfy Rosa & 1724