

Shabby Grill
Restaurant

Starters

Shabby meatballs; a selection of our matured meats, with green sauce and cheese cream € 12,00

Our selection of Wagyu salumi, from Südtirol with marbled bresaola, salame and Wagyu bacon 100% € 28,00

Escarole croust with dry tomatoes, taggiasche olive and Andria burrata € 14,00

Panbrioches with foie gras and sweet red onions € 28,00

Irish Black Angus marinated with wild fennel and horseradish cream € 16,00

"Millefoglie" cake with goat blue cheese, pears caramel and nuts € 16,00

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First courses

*Caramelle homemade fresh pasta stuffed with pumpkin, mustard and amaretti
with butter * € 15,00*

*Tagliatelle homemade pasta with noble Shabby ragù sauce * € 16,00*

*Ravioli pasta stuffed with ricotta cheese, sauteed with fresh spinach and walnut sauce * € 16,00*

*Risotto with brie cheese creamed with hazelnuts * € 14,00*

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Main courses

<i>Milanese-style veal cotoletta, as it once was</i>	€ 25,00
<i>Tartare beef fillet with mango and balsamic caviar</i>	€ 25,00
<i>Beef fillet with goat blue cheese cream *</i>	€ 30,00
<i>Bocconcini beef fillet "Bourguignon" with cheese cream and Shabby sauce</i>	€ 28,00

Side dishes

<i>Our mashed potatoes yellows and violet</i>	€ 7,00
<i>Mixed salad</i>	€ 6,00
<i>Roasted potatoes with mix natural flavors</i>	€ 7,00
<i>Grilled vegetables</i>	€ 7,00
<i>Seasonal vegetable</i>	€ 8,00

Our grilled dishes

<i>Japanese Kobe sirloin tagliata gr. 150 * (on request) gr. 150</i>	<i>€ 85,00</i>
<i>Ribeye of Wagyu bread in Südtirol (Hoberweidacher Hof) gr. 150</i>	<i>€ 60,00</i>
<i>Angus sirloin of the week gr. 250</i>	<i>€ 30,00</i>
<i>Ribeye Podolica Pugliese bred in the wild, minimum maturation 35 days</i>	<i>€ 9,00 x hg.</i>
<i>Ribeye of Grigia Dolomitica reared in the mountain, minimum maturation 35 days</i>	<i>€ 9,50 x hg.</i>
<i>Fiorentina steak Mora del Baltico from Lithuania, minimum maturation 40 days</i>	<i>€ 9,50 x hg.</i>
<i>Ribeye of Prussian beef "original", minimum maturation 40 days</i>	<i>€ 10,00 x hg.</i>
<i>Ribeye of Tamaco dark red from Netherlands, minimum maturation 40 days</i>	<i>€ 11,00 x hg.</i>
<i>Mixed grilled meats: pork ribs cooked at low temperature, podolica meats rolls with caciocavallo cheese, horse sausages with fennel and beef sirloin</i>	<i>€ 28,00</i>
<i>Grilled horse ribeye</i>	<i>€ 24,00</i>

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Desserts

Hazelnut semifreddo with english cream * € 8,00

Three chocolate mousse with pan di spagna * € 8,00

Mandarin sorbet from Ciaculli * € 7,00

Chestnut mousse with hot chocolate * € 8,00

Dessert of the day * € 8,00

Tasting of cheese with honey and jams € 14,00

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Drinks

<i>Mineral water 75 cl.</i>	<i>€ 3,50</i>
<i>Salento craft beer "Pizzica - Taranta".....</i>	<i>€ 15,00</i>
<i>Bottled beer</i>	<i>€ 5,00</i>
<i>Espresso</i>	<i>€ 2,50</i>
<i>Espresso decaffeinated</i>	<i>€ 3,00</i>
<i>Liqueurs</i>	<i>€ 5,00 / 7,00</i>
<i>Whisky</i>	<i>€ 8,00</i>
<i>Whisky aged and reserve</i>	<i>€ 10,00 / 12,00</i>
<i>Rhums</i>	<i>€ 7,00</i>
<i>Rhums reserve</i>	<i>€ 12,00 / 18,00</i>
<i>Grappe</i>	<i>€ 5,00</i>
<i>Grappa barrique</i>	<i>€ 7,00</i>
<i>Italian spirits</i>	<i>€ 8,00 / 12,00</i>

Service charge € 4,00