



Starters

Shabby meatballs; a selection of our matured meats, with green sauce and cheese fondue (13-7) € 14,00

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

Irish Black Angus marinated with wild fennel and horseradish cream (7) € 16,00

"Millefoglie" cake with goat blue cheese, pears, nuts and caramel (7-8) € 15,00

Smoked Beef with cherries mustard € 22,00

Melted Provolone Podolico cheese from Puglia with pan brioche and Capocollo of Colombo's Farm (1-7) € 16,00



First courses

*Caramelle homemade fresh pasta stuffed with pumpkin, mustard and amaretti
with butter * (1-3-7) € 16,00*

*Tagliatelle homemade pasta with nobile Shabby ragù sauce * (1-3-7-9) € 16,00*

Risotto with brie cheese creamed with hazelnuts (7-8) € 15,00

Fresh pasta ravioli stuffed with ricotta goat cheese, porcini mushrooms (1-3-7)
fresh cherry tomatoes and crispy bacon jowls € 16,00*

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Main courses

- Milanese-style veal cotoletta, as it once was (1-3-7) € 28,00*
- Raw Beef tartare with dry tomatoes, chili and valerian € 28,00*
- Beef fillet with three peppers (7) € 32,00*
- Duck foie gras nuggets on brioche bread with Tropea onion jam marmelade (1-7) € 32,00*

Side dishes

- Our mashed potatoes yellows and violet (7) € 7,00*
- Mixed salad € 6,00*
- Roasted potatoes with mix natural flavors € 7,00*
- Grilled vegetables € 7,00*
- Seasonal vegetable € 8,00*

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Our grilled dishes

<i>Japanese Kobe sirloin tagliata gr. 150</i>	<i>€ 90,00</i>
<i>Argentinian angus sirloin steak 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 Bruna Alpina from Orobiche Alps bred on pastures minimum maturation time: 35 days</i>	<i>€ 10,00 x hg.</i>
<i>Ribeye Lithuanian Mora de Baltico, minimum maturation 40 days</i>	<i>€ 9,50 x hg.</i>
<i>Ribeye of Prussian beef "original Jolanda De Colo", minimum maturation 40 days</i>	<i>€ 10,00 x hg.</i>
<i>Ribeye of selection Tamaco dark red from Netherlands, minimum maturation 40 days</i>	<i>€ 11,00 x hg.</i>
<i>Ribeye of selection Arakin (feed with acorns and cereals for the last 18 months) minimum maturation 45 days</i>	<i>€ 12,00 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>€ 30,00</i>
<i>Grilled horse ribeye</i>	<i>€ 26,00</i>
<i>Rib Eye of selection "Preziosa" from Denmark (minimum maturation 45 days)</i>	<i>€ 90,00</i>

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Desserts

<i>Hazelnut semifreddo with english cream * (1-3-7-8)</i>	€ 8,00
<i>Soft cake pear and chocolate with dark chocolate and mascarpone cream (1-3-7)</i>	€ 8,00
<i>Cinnamon and apple tart with english cream (1-3-7)</i>	€ 8,00
<i>Mandarin sorbet from Ciaculli *</i>	€ 7,00
<i>Dessert of the day * (1-3-7-8)</i>	€ 8,00
<i>Home made "Cantucci" with glass of sweet wine Recioto (1-3-7-8)</i>	€ 10,00



<i>Tasting of cheese with honey and jams (7)</i>	€ 14,00
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Communication to customers:

If you have a food allergy or intolerance, please ask the cashier for the specialized menù.

Dishes marked with an asterisk * can be prepared with raw material originally frozen.

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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