

Shabby Grill
Restaurant

Starters

Shabby meatballs; a selection of our matured meats, with green sauce and cheese fondue

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

Irish Black Angus marinated with wild fennel and horseradish cream

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

Smoked Beef with cherries mustard

*Melted Provolone Podolico cheese from Puglia with pan brioche and Capocollo of
Colombo's Farm*

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First courses

Caramelle homemade fresh pasta stuffed with pumpkin, mustard and amaretti with butter

Tagliatelle homemade pasta with nobile Shabby ragù sauce

Risotto with brie cheese creamed with hazelnuts

*Fresh pasta ravioli stuffed with ricotta goat cheese, porcini mushrooms fresh cherry tomatoes
and crispy bacon jowls*

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Main courses

Milanese-style veal cotoletta, as it once was

Raw Beef tartare with dry tomatoes, chili and valerian

Beef fillet with three peppers

Duck foie gras nuggets on brioche bread with Tropea onion jam marmelade

Side dishes

Our mashed potatoes yellows and violet

Mixed salad

Roasted potatoes with mix natural flavors

Grilled vegetables

Seasonal vegetable

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Our grilled dishes

Japanese Kobe sirloin tagliata gr. 150

Argentinian angus sirloin steak gr. 250

Ribeye Podolica Pugliese bred in the wild, minimum maturation 35 days

*Ribeye of Bruna Alpina from Orobiche Alps bred on pastures
minimum maturation time: 35 days*

Ribeye Lithuanian Mora de Baltico, minimum maturation 40 days

Ribeye of Prussian beef "original Jolanda De Colò", minimum maturation 40 days

Ribeye of selection Tamaco dark red from Netherlands, minimum maturation 40 days

*Ribeye of selection Arakin (feed with acorns and cereals for the last 18 months)
minimum maturation 45 days*

*Mixed grilled meats: pork ribs cooked at low temperature, podolica meats rolls
with caciocavallo cheese, horse sausages with fennel and beef sirloin*

Grilled horse ribeye

Rib Eye of selection "Preziosa" from Denmark (minimum maturation 45 days)

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Desserts

Hazelnut semifreddo with english cream

Soft cake pear and chocolate with dark chocolate and mascarpone cream

Cinnamon and apple tart with english cream

Mandarin sorbet from Ciaculli

Dessert of the day

Home made "Cantucci" with glass of sweet wine Recioto



Tasting of cheese with honey and jams

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Drinks

Mineral water 75 cl.

Salento craft beer "Pizzica - Taranta"

Bottled beer

Espresso

Espresso decaffeinated

Liqueurs

Whisky

Whisky aged and reserve

Rhums

Rhums reserve

Grappe

Grappa barrique

Italian spirits