

*Shabby Grill  
Restaurant*

## Starters

*Courgette flowers in tempura stuffed with zucchini and smoked provola cheese (1-3-7) ..... € 16,00*

*Irish Black Angus marinated with wild fennel and horseradish cream (7) ..... € 18,00*

*Shabby meatballs; a selection of our dry age meats, served with gazpacho and green sauces (1-3-7) € 14,00*

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

*Raw beef tartare with Madagascar vanilla cherry tomatoes and onions in blackberry vinegar ..... € 30,00*

*Trilogy of excellences with hungarian "Mangalica" ham, spanish "Patanegra" ham and  
french "Pavé de Paris" cheese (7) ..... € 32,00*

*Beef "Pastrami" with caramelized mustard (3-10) ..... € 22,00*

 This menù is sanitized with each use!

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## First courses

*Homemade fresh pasta "caramelle" stuffed with pumpkin, mustard and amaretti  
with hazel butter \* (1-3-7) ..... € 16,00*

*Homemade fresh pasta "tagliatelle" with noble Shabby ragù sauce \* (1-3-7-9) ..... € 16,00*

*Citrus risotto with roast sauce and "Bruna Alpina" dry aged meat powder (1-7) ..... € 16,00*

*Homemade fresh pasta "mezze lune" stuffed with burrata cheese, Pachino tomatoes and  
basil cream (1-3-7) ..... € 16,00*



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## Main courses

<i>Milanese style veal chop (1-3-7)</i> .....	€ 28,00
<i>Diced beef fillet with 7 herbs (7)</i> .....	€ 30,00
<i>Beef carpaccio with cool oranges and fennels*</i> .....	€ 28,00
<i>Sliced beef fillet with light pesto sauce (1-7)</i> .....	€ 32,00

## Side dishes

<i>Our mashed potatoes yellows and violet (7)</i> .....	€ 8,00
<i>Mixed salad</i> .....	€ 6,00
<i>Roasted potatoes with mix mix herbs</i> .....	€ 7,00
<i>Grilled vegetables</i> .....	€ 8,00
<i>Seasonal vegetables</i> .....	€ 8,00

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## Our grilled dishes

<i>Ribeye of Selection of Wagyu Japan A5 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 selection "Preziosa" from Denmark minimum maturation 45 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 of Prussian beef "original Jolanda De Colò", 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>Ribeye of selection of Wagyu Spain, minimum maturation 50 days .....</i>	<i>€ 15,00 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>





## Desserts

Hazelnut semifreddo with english cream \* (1-3-7-8) ..... € 8,00

Fruits of the wood cheesecake (1-3-7) ..... € 8,00

Sorbet trilogy \* ..... € 7,00

Dark chocolate mousse with orange sauce served in biscuit wafer \* (3-7-8) ..... € 8,00

Blue cheese ice cream with pears caramelized in red wine \* (1-3) ..... € 8,00

Dessert of the day \* (1-3-7-8) ..... € 8,00



Selection of Italian and French cheeses with honey and jam (7) ..... € 18,00

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

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## Drinks

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

*Cover charge € 5,00*