

Shabby Grill
Restaurant

Starters

Milfol with blue goat cheese, pears, nuts and caramel sauce (1-7-8) € 18,00

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

Shabby meatballs; a selection of our matured meats, with green sauces and cheese cream (1-3-7) € 16,00

*Our selection of Wagyu salumi, from Südtirol with marbled bresaola, salame and
bacon 100% Wagyu beef € 30,00*

*Raw beef filet tartare with vanilla pods from Madagascar, cherry tomatoes, onion in
blackberry vinegar and capers and raisins sauce € 32,00*

Escarole croust with dry tomatoes, Taggiasca olives and burrata mozzarella (1-7) € 18,00

Foie gras served on a grilled pan brioche with red onion marmelade (1) € 30,00



First courses

*Homemade fresh pasta "tagliatelle" with noble Shabby ragù sauce * (1-3-7-9) € 18,00*

*Homemade fresh pasta "caramelle" stuffed with pumpkin, mustard and amaretto's butter * (1-3-7) € 18,00*

Risotto with brie cheese and hazelnut (7-8) € 18,00

Fresh pasta "ravioli" stuffed with vanilla pods cherry tomatoes, blue goat cheese on a potatoes and thyme cream soup (1-3-7) € 20,00

Main courses

<i>Milanese style veal chop (1-3-7)</i>	€ 30,00
<i>Beef filet with Dijon mustard (7-10)</i>	€ 32,00
<i>Bourghignonne stails on a mash potatoes (7)</i>	€ 24,00
<i>Beef tripe with white beans and potatoes (9)</i>	€ 28,00

Side dishes

<i>Our mashed potatoes yellows and violet (7)</i>	€ 8,00
<i>Mixed salad</i>	€ 8,00
<i>Roasted potatoes with mix mix herbs</i>	€ 8,00
<i>Grilled vegetables</i>	€ 8,00
<i>Seasonal vegetables (3-7)</i>	€ 8,00/12,00

Our grilled dishes

Ribeye of Selection of Wagyu Japan A5 gr. 150 € 90,00

Argentinian angus sirloin steak gr. 250 € 32,00

Ribeye Podolica Pugliese bred in the wild, minimum maturation 35 days € 9,00 x hg.

Ribeye of selection "Preziosa" from Denmark minimum maturation 45 days € 9,50 x hg.

*Ribeye of Bruna Alpina from Orobiche Alps bred on pastures
minimum maturation time: 35 days € 11,50 x hg.*

Ribeye of Prussian beef "original Jolanda De Colò", minimum maturation 40 days € 11,00 x hg.

*Ribeye of selection Arakin (feed with acorns and cereals for the last 18 months)
minimum maturation 45 days € 12,00 x hg.*

Ribeye of selection Tamaco Dark Red from Netherlands, minimum maturation 40 days € 12,50 x hg.

Ribeye of selection of Wagyu Spain, minimum maturation 50 days € 14,00 x hg.

*Mixed grilled meats: pork ribs cooked at low temperature, podolica meats rolls
with caciocavallo cheese, horse sausages with fennel and beef sirloin € 32,00*

Grilled horse ribeye € 28,00



Desserts

<i>Apple and cinnamon tart with english cream * (1-3-7)</i>	€ 9,00
<i>Tiramisu (1-3-7)</i>	€ 9,00
<i>Mandarin sorbet from Ciaculli *</i>	€ 9,00
<i>Hazelnut semifreddo * (3-7-8)</i>	€ 10,00
<i>Dessert of the day * (1-3-7-8)</i>	€ 8,00/10,00
<i>Fresh fruit</i>	€ 8,00



<i>Selection of Italian and French cheeses with honey and jam (7)</i>	€ 18,00
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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

Cocktail	€ 10,00/12,00
Glass of wine	starting from € 8,00
Mineral water 75 cl.	€ 3,50
Salento craft beer "Pizzica - Taranta"	€ 18,00
Bottled beer	€ 5,00
Espresso	€ 2,50
Espresso decaffeinated	€ 3,00
Liqueurs	€ 6,00/8,00
Whisky	€ 8,00
Whisky aged and reserve	€ 12,00/18,00
Rhums reserve	€ 12,00/18,00
Grappe	€ 6,00/8,00
Grappa barrique	€ 7,00/10,00
Italian spirits	€ 8,00/12,00

Cover charge € 5,00