



WELCOME TO THE BUTCHER

1. Choose your favourite meat cut at the butcher's counter
2. Order the starters
3. Order side dishes
4. What would you like to drink?



Hospitality is our job



You won't pay the cover charge



Bread and Taralli are included

1 MEAT FROM THE BUTCHER'S COUNTER



MEAT QUALITY AND SMALL FARMERS



YOUR DISTRICT BUTCHER SHOP



ANIMAL WELLBEING

2 STARTERS

Grilled Caciocavallo cheese

With confit tomatoes, thyme, honey and crunchy bread

€ 8,50

La focaccia zozza

Focaccia bread with raw Salsiccia di Bra, squacquerone cheese, rosemary oil

new € 8,00

Burrata cheese

With Datterini, basil and lemon zest

€ 8,50

Mondeghili alla Milanese

Beef and pork fried meatballs served with tartar sauce

new € 8,00

Manzo tonnato

With tuna sauce, rocket salad and fruit of the caper

new € 12,00

Granny's meatballs

Beef and pork meatballs, cooked all night long in tomato sauce

€ 8,50

Tartare

Piedmontese Fassona beef with capers and Peranzana olives

€ 12,00

Il Pugliere

Capocollo from Martina Franca and creamy straciatella served with warm Barese focaccia

€ 12,00

Mannarino's tartare - Second Act

Piedmontese Fassona beef with olives, capers, Italian chicory, creamy straciatella and taralli

€ 14,00

Hummus with tomatoes

Crushed chickpeas with Datterini and crispy bread

€ 7,00

Courgette Flowers**

Fritters courgette flowers served with tartar sauce

new € 8,00

** the product was purchased frozen

3 SIDE DISHES

Smashed broad beans and chicory

€ 6,50

Roasted Novelle

Roasted potatoes with rosemary and cheese

new € 5,50

Spinach

Fresh spinach sautéed with butter

€ 6,50

The Mediterranean salad

Baby gem salad, yellow and red tomatoes, Greek Feta cheese, olives and cucumber

new € 6,50

Caponatina pugliese

Peppers, eggplant, courgettes, cherry tomatoes, capers, tomato sauce, onions and pine nuts

€ 6,50

Grilled eggplants and courgettes

With minced Peranzana olives and capers

€ 6,00

4 WHAT WOULD YOU LIKE TO DRINK?

Order at the butcher's counter, ask for the drinks list. We suggest you our Primitivo!