

Shabby Grill
Restaurant

Starters

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

Shabby meatballs; a selection of our matured meats, with green sauces and cheese cream (1-3-7) € 14,00

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

*Foie gras served on a grilled pan brioche with an apple ginger marmelade * (1) € 34,00*

Escarole croust with dry tomatoes, Taggiasca olives and burrata mozzarella (1-7) € 15,00

Raw beef filet tartare with Madagascar vanilla cherry tomatoes and onion in blackberry vinegar € 30,00

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



First courses

Homemade fresh pasta "caramelle" stuffed with pumpkin, mustard and amaretto's butter * (1-3-7) € 16,00

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

Risotto with brie cheese and hazelnut (1-5-7-8) € 16,00

Fresh pasta "green ravioli" fill up with our selected meat with cheeses fondue and black truffle * (1-3-7) € 18,00



Main courses

- Milanese style veal chop (1-3-7) € 28,00
- Beef fillet with sweet blue cheese cream (7) € 32,00
- Rack of lamb with thyme herb and Borettana's onion* € 32,00
- Podolica manzetti braised with junipez berries with toasted polenta (1-9) € 28,00

Side dishes

- Our mashed potatoes yellows and violet (7) € 8,00
- Mixed salad € 8,00
- Roasted potatoes with mix mix herbs € 8,00
- Grilled vegetables € 8,00
- Seasonal vegetables € 8,00

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Our grilled dishes

- Ribeye of Selection of Wagyu Japan A5 gr. 150 € 90,00*
- Argentinian angus sirloin steak gr. 250 € 30,00*
- Ribeye Podolica Pugliese bred in the wild, minimum maturation 35 days € 8,50 x hg.*
- Ribeye of selection "Preziosa" from Denmark minimum maturation 45 days € 9,00 x hg.*
- Ribeye of Bruna Alpina from Orobiche Alps bred on pastures
minimum maturation time: 35 days € 10,00 x hg.*
- Ribeye of Prussian beef "original Jolanda De Colò", minimum maturation 40 days € 10,00 x hg.*
- Ribeye of selection Arakin (feed with acorns and cereals for the last 18 months)
minimum maturation 45 days € 11,00 x hg.*
- Ribeye of selection Tamaco Dark Red from Netherlands, minimum maturation 40 days € 12,00 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 € 30,00*
- Grilled horse ribeye € 26,00*



Desserts

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

Dessert of the day * (1-3-7-8) € 8,00

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

Green apple sorbet with Calvados * € 9,00

Apple cinnamon tart with English cream (1-3-7) * € 8,00

Dark chocolate with caramelized orange * (1-3-7) € 9,00



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

Communication to customers:

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

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