

*Welcome to our  
Bracería*



# Our meats, in detail...

## ❖ *Rubia Gallega*

**ORIGIN:** Galicia (Spain)

**AGED:** 6/15 years

**MATURATION:** at least 40 days

**FEATURES:** Spanish breed with yellow and sweet fat, an unmistakable taste, ideal for grilling. Considered by the food critics of the Guardian and NYT the best meat on the planet, Rubia Gallega represents the result of a breeding based on free grazing and a healthy and genuine nutrition. Galicia seems the perfect place for breeding both from a climate and environmental point of view.



## ❖ *Sakura Yoza*

**ORIGIN:** Europe

**AGED:** Variable

**MATURATION:** At least 30 days

**FEATURES:** Yoza meat, from the Japanese term “Yokazura”, evokes the night vision of cherry blossoms. It reaches a score between 7 and 9 on the Japanese Marbling Scale. It concerns a selection of European meats, chosen because of their qualities and their high-marbling index.



## ❖ *Sakura Hanami*

**ORIGIN:** Europe

**AGED:** Variable

**MATURATION:** At least 40 days

**FEATURES:** Hanami meat represents our top Sakura selection, reaching a score between 10 and 12 on the Japanese Marbling Scale. The term “Hanami” in Japanese refers to cherry trees blossom in the springtime. Represents a top-level selection, for an unmistakable experience.



## ❖ *Swami*

**ORIGIN:** Denmark

**AGED:** 6/12 years

**MATURATION:** 45 days

**FEATURES:** The term Swami has roots in Indian tradition, standing for love, worship, guide towards excellence. This meat stands out for its intense and decisive taste, but also delicate. Its sweet notes and unique softness, given by internal marbling, makes this premium meat a must-eat. Its internal marbling level stands between 6 and 10 on the Kobe Scale. Meat carefully selected of female Jersey and Holstein, coming from the far northern Denmark.



## ❖ *Sashi Choco*

**ORIGIN:** Finland

**AGED:** 15/22 months

**MATURATION:** At least 30 days

**FEATURES:** A delicious meat, coming from finnish pastures, defined as the 'European Wagyu' due to its high marbling level. Because of it, the meat is distributed under 'Sashi', which in Japanese stands for "marbled". Finnish cow's loin is called 'Choco' due to the particular chocolate feeding phase, which confers an high tenderness level as well as a stunning taste.



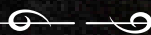
## ❖ *Sashi*

**ORIGIN:** Finland/Northern Europe

**AGED:** 12/24 months

**MATURATION:** At least 30 days

**FEATURES:** An extremely premium meat, characterized by a high marbling level, so much to be considered the 'European Wagyu'. Climatic and environmental conditions in springtime are ideal for livestock breeding, while in the cold season cattles are kept in the stalls and fed mainly with hay. Precisely due to cold winter temperatures, finnish beef enhances an increased intramuscular fat, which makes Sashi meat particularly tender and tasty.



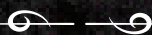
## ❖ *Chianina*

**ORIGIN:** Tuscany/Umbria

**AGED:** 18/24 months

**MATURATION:** At least 30 days

**FEATURES:** Noble meat of the world's largest bovine, considered the most lean and digestible breed in Europe. Bright red color, consistent grain and a balanced amount of fat releases tenderness and flavor from the first bite.



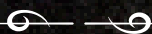
## ❖ *Simmental*

**ORIGIN:** Germany

**AGED:** 2-5 years

**MATURATION:** At least 30 days

**FEATURES:** This breed originates in Switzerland, in particular in the valleys around the river Simme, from which it derives its name. The cattle are robust and stocky, which makes the meat particularly aromatic, tasty, full-bodied and at the same time delicate, succulent and tender.



## ❖ *Italian Friesian*

**ORIGIN:** Italy

**AGED:** 15/22 months

**MATURATION:** At least 20 days

**FEATURES:** Originally from the Po Valley, it has been bred over time mainly throughout northern Italy, but there are also herds in the south. The Italian Friesian is derived from Dutch and North American breeds. The first imports date back to 1870. The meat is succulent and soft thanks to a balanced marbling and a fibre that is pleasant to chew.



## ❖ *European Scottona*

**ORIGIN:** Europe

**AGED:** within 24 months

**MATURATION:** 30 days

**FEATURES:** A pretty refined meat which stands out for its juicy and tender taste. The European Scottona is endowed with the characteristic bright red color and slight presence of marbling, which allows to obtain a sweet meat despite the maturation.

## ❖ *Black Angus*

**ORIGIN:** USA/Australia/Scotland

**AGED:** 15/22 months

**MATURATION:** At least 30 days

**FEATURES:** From the farms of Kansas and Oklahoma, as well as from those Scottish and Australian, comes a tender meat, juicy and with a high marbling level. Premium meat quality, guaranteed all year round, made possible by using genetic selection 100% Black Angus and a cereal feed provided directly by the farms.



## ❖ *Vecchia Vacca Padana*

**ORIGIN:** Pianura Padana (Italy)

**AGED:** 5-20 years

**MATURATION:** At least 30 days

**FEATURES:** The old cow lives freely throughout the course of her life, accumulating good fat. It's a slow process leading to high marbling, that confers an intense aroma to the meat, a deep red color, and the yellowish fat.



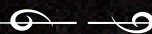
## ❖ *Mooi Mooi Beef*

**ORIGINE:** Holland

**AGED:** 2-5 years

**MATURATION:** At least 30 days

**FEATURES:** The Dutch very often say 'mooi mooi', and they do so when they see something really beautiful. This word, in fact, means 'beautiful beautiful'. This selection of Dutch Friesian cows is so named because the selected dairy cows have an unmistakable tenderness, accentuated marbling and a truly 'mooi mooi' taste.



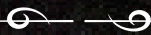
# Allergen Legends

Allergens are listed in the menu, but we still ask you to request the restaurant staff for ingredients (especially for dishes with a chef's fantasy and daily specials), and to specify your needs so that we can provide you as best we can.



# Starters & Boards...

- ❖ **LARGE PLATE OF TUSCAN BRUSCHETTA** ..... 12,00€  
(toasted Tuscan bread with truffle sauce, Tuscan liver, nut sauce, mushroom sauce, lard cream and dried tomato, fresh tomato and basil, pickled vegetables) 🌿🥖🍷🍴
- ❖ **BOARD OF PORK COLD CUTS** ..... 16,00€  
(Tuscan raw ham, Tuscan salame, finocchiona, capocollo, soppressata, pecorino cheese raw milk, cave pecorino cheese, pecorino canestrato, mixed olives, Apulian burrata) 🍴
- ❖ **THE BOAR'S COLD CUTS BOARD** ..... 18,00€  
(Raw ham, salame, sausage, soppressata, boar mortadella, wined pecorino, nutted pecorino, pearled pecorino, Apulian burrata, pickled vegetables) 🍴🍷
- ❖ **THE HUNTER'S COLD CUTS BOARD** ..... 18,00€  
(Cervo raw ham, Roe salame, Cervo sausage, goose breast, duck speck, pecorino di fossa, honeyed pecorino, Blu di capra pecorino, Apulian burrata, pickled vegetables) 🍴
- ❖ **SHEPHERD'S LARGE PLATE** ..... 18,00€  
(Pecorino cheese raw milk, semi-seasoned rocca, spicy Canestrato, pecorino refined: in wine, in nuts, with pears, di Fossa, in honey, Blu di capra, pickled vegetables, fruit mustards) 🍷🍴🥖🍴
- ❖ **LARGE PLATE OF RAW S** ..... 28,00€



## Tartare cut with a knife...\*

On request they are served with capers, egg yolk, anchovies, onions, parsley, pickles. 🍷🥖

- ❖ **EUROPEAN SCOTTONA TARTARE (gr. 180)** ..... 20,00€
- ❖ **SAKURA YOZA TARTARE (gr. 180)** ..... 22,00€
- ❖ **RUBIA GALLEGA TARTARE (gr. 180)** ..... 24,00€
- ❖ **TRIS TARTARE (Scottona, Sakura Yoza, Rubia Gallega)** ..... 26,00€

# Our first dishes...

*A selection of fresh homemade pasta, combined with the best condiments*

- ❖ **Bronze drawn Gragnano IGP PACCHERI** ..... 18,00€  
*Pastificio G. Di Martino with deer ragu cut with a knife 🍷*
  
- ❖ **Egg PAPPARDELLE Antico Pastificio Toscano** ..... 16,00€  
*with boar ragu cut with a knife 🍷*
  
- ❖ **POTATO TORTELLI Antico Pastificio Toscano** ..... 16,00€  
*with noble meats ragu selected by us, cut with a knife 🍷*
  
- ❖ **RICOTTA AND SPINACH RAVIOLI** ..... 16,00€  
*Antico Pastificio Toscano with Tomato and Stracciatella 🍷*
  
- ❖ **EGG TAGLIOLINI with fresh Truffle** ..... 18,00€





## Sliced Beef... (gr.250/280) \*

Our beef tagliata are served with baked potatoes, salad and beans. †

❖ **Scottish Angus TAGLIATA** ..... 28,00€

Choose if you like: pepper-based | rosmmary-based | rocket and grana based. 🍴

❖ **Uruguay UMI Black Angus TAGLIATA** ..... 30,00€

Choose if you like: pepper-based | rosmmary-based | rocket and grana based. 🍴

❖ **Australia Jack's Creek Black Angus TAGLIATA** ..... 30,00€

Choose if you like: pepper-based | rosmmary-based | rocket and grana based. 🍴

❖ **USA Creekstone Black Angus TAGLIATA** ..... 30,00€

Choose if you like: pepper-based | rosmmary-based | rocket and grana based. 🍴



## Grilled Fillets... \*

All of our fillets are served with baked potatoes and white beans in oil. †

Our fillets weigh about 250/280 gr.

❖ **EUROPEAN SCOTTONA Fillet** ..... 32,00€

❖ **SAKURA YOZA Fillet** ..... 34,00€

❖ **SASHI Fillet** ..... 34,00€

❖ **RUBIA GALLEGA Fillet** ..... 38,00€

\*SUPPLEMENT EXTRA TARTUFO 10,00€

# Rib-Eyes... \*

All of our dishes are served with baked potatoes, white beans in oil and grilled vegetables. †

*Will be staff care to show you our different meat types and to explain you the respective maturing specs.*

❖ European Scottona.....	55,00€ al kg
❖ PBT Optimas.....	64,00€ al kg
❖ Italian Friesian.....	66,00€ al kg
❖ Sashi Prussian Black.....	72,00€ al kg
❖ Mooi Mooi.....	78,00€ al kg
❖ Vecchia Vecca Padana.....	82,00€ al kg
❖ Simmental.....	84,00€ al kg
❖ Chianina.....	88,00€ al kg
❖ PBT Maximum.....	90,00€ al kg
❖ Sashi Choco.....	94,00€ al kg
❖ Swami Exclusive.....	98,00€ al kg
❖ Sakura Hanami.....	98,00€ al kg
❖ PBT Sublime.....	105,00€ al kg
❖ Rubia Gallega.....	110,00€ al kg



\*SUPPLEMENT EXTRA TARTUFO 10,00€

# T-Bone Steak... \*

All of our dishes are served with baked potatoes, white beans in oil and grilled vegetables. †

*Will be staff care to show you our different meat types and to explain you the respective maturing specs*

❖ European Scottona.....	68,00€ al kg
❖ PBT Optimas.....	78,00€ al kg
❖ Italian Friesian.....	80,00€ al kg
❖ Sashi Prussian Black.....	88,00€ al kg
❖ Mooi Mooi.....	92,00€ al kg
❖ Vecchia Vecca Padana.....	94,00€ al kg
❖ Simmental.....	96,00€ al kg
❖ Chianina.....	100,00€ al kg
❖ PBT Maximum.....	102,00€ al kg
❖ Sashi Choco.....	105,00€ al kg
❖ Swami Exclusive.....	115,00€ al kg
❖ Sakura Hanami.....	115,00€ al kg
❖ PBT Sublime.....	120,00€ al kg
❖ Rubia Gallega.....	135,00€ al kg



\*SUPPLEMENT EXTRA TARTUFO 10,00€

# Draught Beers

- ❖ **Grimbergen - Blonde (Alc. 6,7 % Vol.)** ..... 25cl 5,00 €  
*A light, smooth beer with the aroma of ripe yellow fruits, a spicy note of cloves of cloves and a dense, cream-coloured foam.* ..... 50cl 8,00 €
- ❖ **Grimbergen - Double Ambrée (Alc. 6,5 % Vol.)** ..... 25cl 5,00 €  
*It can be recognised by its reddish colour, combined with a dense ivory foam. On the nose, one can appreciate the fragrance of caramel, toasted nuts and notes of plums.* ..... 50cl 8,00 €
- ❖ **Grimbergen - Blanche (Alc. 6,0 % Vol.)** ..... 25cl 5,00 €  
*A Belgian-style pale ale with soft, creamy foam combined with the refreshing taste of yellow fruits yellow fruits, citrus, cloves, coriander and bergamot.* ..... 50cl 8,00 €
- ❖ **Grimbergen - Belgian Pale Ale (Alc. 5,5% Vol.)** ..... 25cl 5,00 €  
*A top-fermenting beer created by the cold hopping technique that allows the further release the floral aromas and aromatic notes of the Grimbergen yeast.* ..... 50cl 8,00 €
- ❖ **Brooklyn East IPA (Alc. 6,9% Vol.)** ..... 25cl 6,00 €  
*An amber-coloured beer with a compact and persistent foam. It offers unique aromas and flavours, its spicy and citrusy taste recalls caramelised sensations.* ..... 50cl 9,00 €
- ❖ **1664 Blanc (Alc. 5,0% Vol.)** ..... 25cl 5,00 €  
*A light and refreshing beer with two contrasting tastes in harmony: the spices of hops and coriander together with the sweet fruity notes of citrus and white peach. A perfect balance.* ..... 50cl 8,00 €



# Drinks

- ❖ **Still Water** ..... 2,50 €
- ❖ **Sparkling Water** ..... 2,50 €
- ❖ **Soft Drink** ..... 5,00 €
- ❖ **Coffee** ..... 2,50 €

Cover Charge: 2,50€