



El Churrasco

• CARNE PER PASSIONE •

APPETIZERS

CHURRASCO'S APPETIZERS 13.00

Parma ham, pork loin, bresaola ham (from the muscle of the bovine high) + 4 different seasonal vegetables

COLD CUTS PLATTER 8.00

Parma ham, capocollo ham from Martina Franca-Italy, bresaola ham (from the muscle of the bovine high), salami Naples

PARMA HAM 7.00

Matured for 18 months with bone

PARMA HAM AND COW'S MILK MOZZARELLA 7.00

BRESAOLA CARPACCIO 8.00

Rocket, Grana Padano cheese, oil, pepper

PORK LOIN CARPACCIO 6.00

Pepper and oil

BEEF CARPACCIO 8.00

Rocket, Grana Padano cheese, oil, salt, pepper)

WAGYU CARPACCIO 20.00

Rocket, Grana Padano cheese, oil, salt, pepper)

RUBIA GALLEGA DRY AGED CARPACCIO 16.50

RUBIA GALLEGA CECINA 18.00

Oil, pepper

BEEF TARTARE 12.00

Grana Padano cheese, salt, pepper, oil, egg yolk, capers, rocket, mustard

RAW BEEF SAUSAGE 6.00

Grana Padano cheese, salt

CAPOCOLLO HAM FROM MARTINA FRANCA 7.00

CUBES PARMA HAM 9.00

Barese style

CHEESE'S SELECTION 13.00

Truffle goat cheese, semi-seasoned cheese goat, yellow smoked cheese jams + honey

SEMI-SEASONED GRILLED SMOKED CHEESE 7.00

MIX OF HOT VEGETABLES 8.00

4 references: spinach, turnips, beets, chicory, artichokes, friggiteli -small green bell peppers

COURGETTE PLAIN-STYLE 3.00

Oil, salt

SPINACH COOKED AT LOW TEMPERATURE 3.00

Oil, salt

BEEETS COOKED AT LOW TEMPERATURE 3.00

Oil, salt

SEAT SURCHARGE 2.00

APPETIZERS

SEEDLING CHICORY COOKED AT LOW TEMPERATURE 3.00

Oil, salt

BOILED ARTICHOKEs 6.00

Oil, salt, lemon

BOILED ASPARAGUS 6.00

Oil, salt

TURNIPS IN A SAUCEPAN 5.00

Cherry tomatoes, anchovies, oil

FRIGGITELLI-SMALL GREEN BELL PEPPERS 3.00

Oil, salt

FRIED OLIVES 5.00

Cherry tomatoes, oil, salt

CHOPPED AUBERGINE 4.00

Cherry tomatoes, Mediterranean spices, salt

CARDONCELLO MUSHROOM WITH TOMATO 4.00

Cherry tomatoes, oil, salt

COURGETTE FLAN 3.00

Pork loin, mozzarella, chopped speck, breadcrumb

BROAD BEANS AND CHICORY 5.00

Oil, salt

CHEESE

GIOVANE 11.00 (200gr)

Pasteurized Italian milk soft and creamy goat cheese, with a fresh and delicate taste

LA CASTANA 11.00 (200gr)

Cow's blue cheese and raw milk aged with rum, cocoa and candied chestnuts

CROCCOLO 11.00 (200gr)

Pasteurized Italian milk goat-cheese, aged in the "old way", in wooden planks in caves at natural temperature and humidity for 6 - 10 months

PINETTA 11.00 (200gr)

Goat's blue cheese with a soft and creamy texture and a sweet taste initially but pungent in the finish

LA GOLA 11.00 (200gr)

Marbled dessert made with 100% buffalo milk aged for over 100 days and immersed in cherry, with addition of black cherry, tonka beans and cocoa ribs so coated with 70% dark chocolate

IRINA 11.00 (200gr)

Cheese with a charming taste, aged with black cherry syrup and added cherries in syrup and pink pepper on the outside

LUXURIA 11.00 (200gr)

Refined blue cheese with Vermouth of Prato, raspberries and licorice

DAMA ROSSA 11.00 (200gr)

Cheese with two milks, sheep and cow aged in blooming rind



MAIN DISHES

BEEF STEAK ADULT CUT FLORENCE	42.00 al kg
Rare cooking	
BEEF STEAK ADULT CUT RIB	39.00 al kg
Rare cooking	
SIMMENTHAL TOMAHAWK FROM AUSTRIA OR GERMANY	52.00 al kg
Rare cooking	
TOMAHAWK ANGUS FROM CANADA - GRASS FED	60.00 al kg
Rare cooking	
FIorentina (T-BONE) ANGUS FROM CANADA - GRASS FED	65.00 al kg
Rare cooking	
EXTERNAL DIAPHRAGM OF RUBIA GALLEGA FROM GALIZIA	18.00 200 g
Cooked/medium/rare cooking	
EXTERNAL DIAPHRAGM OF ANGUS CANADA	14.00 200 g
WHOLE EXTERNAL DIAPHRAGM OF ANGUS CANADA	50.00 600/ 700 g
BEEF STEAK ADULT PRIME RIBEYE FROM PIEMONTE	36.00 al kg
Rare cooking	
ELEPHANT'S EAR	32.00 al kg
Cutlet made from an adult bovine rib with bone, medium/rare cooking	
ADULT BOVINE ENTRECOTE	13.00 180/200 gr
Cooked/medium/rare cooking	
ADULT BOVINE ENTRECOTE	18.00 350 gr
Rare cooking	
GRILLED SLICED BOVINE	13.00 80/200 gr
Cooked/medium/rare cooking, rocket, grana Padano cheese, oil	
GRILLED SLICED BOVINE	18.00 350 gr
Rare cooking, rocket, grana Padano cheese, oil	

BEEF FILLET	16.00
Cooked/medium/rare cooking	
BEEF FILLET WITH GREEN PEPPER	20.00
Cooked/medium/rare cooking, pepper in brine, mustard, cream	
CALF KNOT	13.00
Cooked/medium/rare cooking	
FASSONA BURGER FROM PIEMONTE	9.00 400 gr
Medium/rare cooking, Grana Padano cheese, salt	
FASSONA BURGER FROM PIEMONTE	11.00 400gr
Medium/rare cooking, stracciatella, chopped pistachio	
FASSONA BURGER FROM PIEMONTE	11.00 400 gr
Medium/rare cooking, stracciatella, dried tomatoes	
FASSONA BURGER FROM PIEMONTE	11.00 400gr
Medium/rare Bismarck cooking: fried eggs	
FASSONA BURGER FROM PIEMONTE	11.00 400gr
Medium/rare cooking with Cardoncelli mushrooms	
MIXED GRILLED	15.00
3 bovine's sausages, 5 calf braciolettine-meat roll, 1 capocollo slice pork, Medium/rare cooking	
SELECTED MIXED GRILL	20.00
3 bovine's sausages, 5 bovine's braciolettine-meat roll, 1 capocollo ham pork, 1 boneless of bovine animals, medium/rare cooking	
BOVINE'S SAUSAGE	6.00
Salt, Grana Padano cheese	

MAIN DISHES

SICILIAN CALF MEAT-ROLL 6.00

Salt, grana Padano cheese, garlic, breadcrumb

CALF MEAT-ROLL 6.00

Salt, Grana Padano cheese

BEEF FILLET WITH PRIMITIVE WINE 20.00

Cooked/medium/rare cooking

EL CHURRASCO FILLET 7.00

Capocollo ham pork, cooked/medium cooking

BONED OF ADULT BOVINE ANIMALS (YOGURT) 12.50

Medium/rare cooking

CALF CUTLET 12.50

Breadcrumb, egg, salt, cooked/medium/rare cooking

GRILLED LAMB 12.00

Leg, ribs cooked/medium/rare cooking

GRILLED FILLET CHICKEN 10.00

TOMATE MEAT-ROLL (BRACIOLE) N°3 PIECES 10.00

Salt, black pepper, Grana Padano cheese, pork belly

SIDE DISHES

BAKED PATATOES 3.00

Oil, salt

GRILLED VEGETABLES 3.00

Courgettes, aubergines, oil, salt

GRILLED RADISH 3.00

Oil, salt

GRILLED CARDONCELLI MUSHROOMS 5.00

Oil, salt

MIXED SALAD 5.00

Iceber salad, radish, rocket

CRUDITÉ OF THE SEASON 5.00

BINDI ICE CREAM

WHITE TRUFFLE 4.00

BLACK TRUFFLE 4.00

COCONUT 4.00

LEMON 4.00

BOMBONIERE 4.00

OUR DESSERTS PRODUCTION

TIRAMISÙ 3.00

RICOTTA PIZZA 3.00

CREAM AND FRUIT PIE 3.00

NUTELLA'S TART 3.00

PANNA COTTA PUDDING 3.00

CREAM CARAMEL 3.00

CATALAN CREAM 3.00

SWEET PASTRIES

FRUITS PARFAITS 4.00

CREAMS PARFAITS 4.00

FRUITS

ANANAS	3.00
MELON	3.00
MIXED FRUITS (Ananas+melon)	4.00
STRAWBERRIES	6.00
WATERMELON	3.00

DRINKS

WATER 100CL	2.00
COKE 33CL	2.50
COKE ZERO 33CL	2.50
COKE 100CL	6.00
ORANGE JUICE 33CL	2.50
SPRITE 33CL	2.50
MORETTI BEER 33CL	2.50
MORETTI BEER 66CL	3.50
WINE GLASS	5.00
PRIMITIVE HOUSE WINE IN A 50CL CARAFE	5.00
PRIMITIVE HOUSE WINE IN A 100 CL CARAFE	7.00
COCKTAIL	10.00



BAR

LIMONCELLO	3.00
LIQUEURS	3.50
JEFFERSON LIQUEURS	5.00
WHISKY NORMALI	4.00
WHISKY TORBATI	12.00
VODKA	4.00
PASSITO	4.00
RHUM	4.00
RHUM DIPLOMATICO	6.50
RHUM ZACAPA 23 ANNI E.N	7.00
RHUM ZACAPA XO	12.00
GRAPPA BIANCA	3.00
GRAPPA BARRICATA	3.50
COGNAC REMY MARTEN	5.00
COGNAC COURVOISIER	5.00
CAFFÈ	1.00
GRAPPA BERTA CASALOTTO	12.00
GRAPPA BERTA BRIC DEL GAIAN	12.00
GRAPPA BERTA TRE SOLI TRE	12.00
GRAPPA BERTA ROCCANIVO	12.00
GRAPPA BERTA PRIMA GIOIA	12.00
GRAPPA BERTA ELISI	12.00
GRAPPA BERTA VILLA PRATO BARRICATA	12.00
GRAPPA BERTA VILLA PRATO BIANCA	12.00
GRAPPA BERTA OLTRE IL VALLO	12.00
GRAPPA SEGNANA BARRICATA	4.00
GRAPPA SEGNANA BIANCA	3.50
CHARTREUSE	5.00
RON BRUGAL ANEJO	4.00
RHUM AGRICOLO J. BALLY AMBRÈ	5.00
RHUM AGRICOLO J. BALLY BIANCO	4.00
RON PAMPERO ANIVERSARIO	4.00