



# El Churrasco

• CARNE PER PASSIONE •

## APPETIZERS

### CHURRASCO'S APPETIZERS 15.00

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

### COLD CUTS PLATTER 10.00

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 10.00

Rocket, Grana Padano cheese, oil, pepper

### PORK LOIN CARPACCIO 7.00

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 20.00

### RUBIA GALLEGA CECINA 20.00

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 10.00

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

### COURGETTE PLAIN-STYLE 4.00

Oil, salt

### SPINACH COOKED AT LOW TEMPERATURE 5.00

Oil, salt

### BEETS COOKED AT LOW TEMPERATURE 5.00

Oil, salt

SEAT SURCHARGE 2.00

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## APPETIZERS

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**SEEDLING CHICORY COOKED AT LOW TEMPERATURE** 5.00

Oil, salt

**TURNIPS COOKED AT LOW TEMPERATURE** 5.00

Oil, salt

**BOILED ARTICHOKEs** 7.50

Oil, salt, lemon

**BOILED ASPARAGUS** 7.50

Oil, salt

**FRIGGITELLI-SMALL GREEN BELL PEPPERS** 5.00

Oil, salt

**FRIED OLIVES** 6.00

Cherry tomatoes, oil, salt

**CHOPPED AUBERGINE** 5.00

Cherry tomatoes, Mediterranean spices, salt

**CARDONCELLO MUSHROOM WITH TOMATO** 6.00

Cherry tomatoes, oil, salt

**COURGETTE FLAN** 3.00

Pork loin, mozzarella, chopped speck, breadcrumb

**BROAD BEANS AND CHICORY** 6.00

Oil, salt

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## CHEESE

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**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

<b>BEEF STEAK ADULT CUT FLORENCE</b>	<b>42.00</b> al kg
Rare cooking	
<b>BEEF STEAK ADULT CUT RIB</b>	<b>39.00</b> al kg
Rare cooking	
<b>SIMMENTHAL TOMAHAWK FROM AUSTRIA OR GERMANY</b>	<b>52.00</b> al kg
Rare cooking	
<b>TOMAHAWK ANGUS FROM CANADA - GRASS FED</b>	<b>60.00</b> al kg
Rare cooking	
<b>FIorentina (T-BONE) ANGUS FROM CANADA - GRASS FED</b>	<b>65.00</b> al kg
Rare cooking	
<b>EXTERNAL DIAPHRAGM OF ANGUS CANADA</b>	<b>16.00</b> 200 g
<b>WHOLE EXTERNAL DIAPHRAGM OF ANGUS CANADA</b>	<b>50.00</b> 500 g
<b>ELEPHANT'S EAR</b>	<b>32.00</b> al kg
Cutlet made from an adult bovine rib with bone, medium/rare cooking	
<b>ADULT BOVINE ENTRECOTE</b>	<b>13.00</b> 180/200 gr
Cooked/medium/rare cooking	
<b>ADULT BOVINE ENTRECOTE</b>	<b>18.00</b> 350 gr
Rare cooking	
<b>GRILLED SLICED BOVINE</b>	<b>13.00</b> 80/200 gr
Cooked/medium/rare cooking, rocket, grana Padano cheese, oil	
<b>GRILLED SLICED BOVINE</b>	<b>18.00</b> 350 gr
Rare cooking, rocket, grana Padano cheese, oil	

<b>BEEF FILLET</b>	<b>16.00</b>
Cooked/medium/rare cooking	
<b>BEEF FILLET WITH GREEN PEPPER</b>	<b>20.00</b>
Cooked/medium/rare cooking, pepper in brine, mustard, cream	
<b>CALF KNOT</b>	<b>18.00</b>
Cooked/medium/rare cooking	
<b>FASSONA BURGER FROM PIEMONTE</b>	<b>9.00</b> 400 gr
Medium/rare cooking, Grana Padano cheese, salt	
<b>FASSONA BURGER FROM PIEMONTE</b>	<b>11.00</b> 400gr
Medium/rare cooking, stracciatella, chopped pistachio	
<b>FASSONA BURGER FROM PIEMONTE</b>	<b>11.00</b> 400 gr
Medium/rare cooking, stracciatella, dried tomatoes	
<b>FASSONA BURGER FROM PIEMONTE</b>	<b>11.00</b> 400gr
Medium/rare Bismarck cooking: fried eggs	
<b>FASSONA BURGER FROM PIEMONTE</b>	<b>11.00</b> 400gr
Medium/rare cooking with Cardoncelli mushrooms	
<b>MIXED GRILLED</b>	<b>15.00</b>
3 bovine's sausages, 5 calf braciolettine-meat roll, 1 capocollo slice pork, Medium/rare cooking	
<b>SELECTED MIXED GRILL</b>	<b>20.00</b>
3 bovine's sausages, 5 bovine's braciolettine-meat roll, 1 capocollo ham pork, 1 boneless of bovine animals, medium/rare cooking	
<b>BOVINE'S SAUSAGE</b>	<b>6.00</b>
Salt, Grana Padano cheese	

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## MAIN DISHES

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**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

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## SIDE DISHES

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**BAKED PATATOES** 3.50

Oil, salt

**GRILLED VEGETABLES** 4.00

Courgettes, aubergines, oil, salt

**GRILLED RADISH** 5.00

Oil, salt

**GRILLED CARDONCELLI MUSHROOMS** 5.00

Oil, salt

**MIXED SALAD** 5.00

Iceber salad, radish, rocket

**CRUDITÉ OF THE SEASON** 5.00

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## BINDI ICE CREAM

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**WHITE TRUFFLE** 4.00

**BLACK TRUFFLE** 4.00

**COCONUT** 4.00

**LEMON** 4.00

**BOMBONIERE** 4,00

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## OUR DESSERTS PRODUCTION

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**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

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## SWEET PASTRIES

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**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