



**BISTECCA**

MMXVI

**IRANIAN  
BELUGA CAVIAR  
SPECIALS**

BUCKWHEAT BLINI AND CAVIAR  
*with Sour Cream and Chives*

**1,000.**

CAVIAR  
*with Brioche Toast and Butter*

**1,000.**

‘TAJARIN’ WITH CAVIAR  
*‘Tajarin’ - Piedmontese Egg Noodles,  
Hokkaido Scallops in a White Wine Sauce*

**1,300.**

ALL THE DISHES ABOVE ARE SERVED  
*with 15 g. of IRANIAN BELUGA CAVIAR*

*Add* **IRANIAN BELUGA CAVIAR**  
*to ANY of OUR DISHES*

**900. / 1,800.**

**15g. / 30g.**



# BISTECCA

MMXVI

## APPETIZERS

- PANCETTA-WRAPPED HOKKAIDO SCALLOPS  
*served with Spinach Purée* ..... 210.
- PAN-FRIED GOOSE LIVER  
*with Toasted Ciabatta, Semi-Dried Muscat Grapes  
and Balsamic Syrup* ..... 275.
- PRIME STEAK TARTARE  
*with Capers, Onions and Ciabatta Croutons* ..... 195.
- KALE SALAD  
*with Feta Cheese, Kalamata Olives, Orange,  
Cashew Nuts and Balsamic Dressing* ..... 120.
- BOURBON FLAMBÉED BRIE CHEESE  
*wrapped with Coppa di Parma* ..... 280.
- BISTECCA CAESAR SALAD  
*with 24 Month Old Parmigiano Reggiano,  
Crispy Anchovies and Garlic Croutons* ..... 145.
- WAGYU BEEF CARPACCIO  
*with Porcini Mushrooms, Walnut,  
24 Month Old Parmigiano Reggiano and Gorgonzola* ..... 180.
  - BURRATA ( 125g. )  
*served with Tomatoes and Arugula* ..... 190.

## CHARCUTERIE

- CURED IBERICO RESERVA  
BATTALIO HAM ..... 285.
- CULATELLO DI ZIBELLO HAM ..... 250.

## FONTINA FONDUE

SERVED *on* HEATED POT *with* FOCACCIA

1,150.

## PASTA

- GOOSE LIVER RAVIOLI  
*with Parmigiano Cream Sauce and White Truffle Oil* ..... 310.
- SPAGHETTI AGLIO *e* OLIO  
*with Hokkaido Scallops* ..... 210.
- HOMEMADE TAGLIATELLE  
*with Wagyu Beef Bolognese* ..... 185.

## PRIME STEAK SELECTION

*The FOLLOWING SELECTION of PRIME MEATS has been CAREFULLY SELECTED by our EXECUTIVE CHEF LUCA PEZZERA and SPECIALLY FLOWN IN while CHILLED, NEVER FROZEN.*

SIGNATURE BISTECCA FIORENTINA ( 1kg.)  
DRY-AGED *for* 45 DAYS ..... 2,500.

## USDA PRIME BEEF

TENDERLOIN ( 200g .) ..... 660.  
RIB-EYE ( 300g. ) ..... 620.  
TOMAHAWK ( 1kg. ) ..... 2,250.

## AUSTRALIAN WAGYU GRADE 5

TENDERLOIN ( 200g. ) ..... 680.  
RIB-EYE ( 300g. ) ..... 730.  
RIB-EYE ( 500g. ) ..... 1,350.  
NEW YORK STRIPLOIN ( 300g. ) ..... 695.

## AUSTRALIAN BLACK ANGUS

TENDERLOIN ( 200g.) ..... 395.  
RIB-EYE ( 300g.) ..... 390.  
NEW YORK STRIPLOIN ( 300g.) ..... 380.

## IBERICO PORK

SECRETO ( 250g. ) ..... 420.  
COLLAR ( 300g. ) ..... 395.  
RACK ( 400g. ) ..... 450.

## MAINS

VEAL MILANESE <i>with Arugula and Balsamico</i> .....	490.
GRILLED SEA BASS FILLET <i>with Tomato Salsa</i> .....	230.

## SIDES

SIGNATURE HAND-CUT FRIES <i>with Organic Egg and Crispy Pork Bacon</i> .....	100.
SHOESTRING FRIES .....	85.
TRUFFLE MAC AND CHEESE .....	130.
CREAMY TRUFFLE MASHED POTATOES .....	100.
CREAMY PARMESAN SPINACH .....	95.
GREEN ASPARAGUS <i>with HOLLANDAISE SAUCE</i> .....	120.
SAUTÉED MUSHROOMS .....	80.
CHARCOAL-GRILLED BROCCOLINI .....	110.

## DESSERTS

SIGNATURE BAKED ALASKA .....	160.
ESKIMO BAR <i>with BUTTERSCOTCH SAUCE</i> .....	110.
TRADITIONAL TIRAMISU .....	100.
ORANGE CHEESECAKE .....	85.
DARK CHOCOLATE MOUSSE <i>with CARAMELIZED BANANA</i> .....	90.
GELATO <i>Vanilla / Dark Chocolate</i> .....	55.