



## HALAL MENU

### STARTERS

#### Caprese with Genovese Pesto 16

Buffalo Mozzarella from Paestum, beef tomato, home made pesto

#### Focaccia al Formaggio 21

Ligurian flatbread filled with "Invernizzi" Stracchino cheese

#### Pizza Margherita 17

Rich tomato sauce, buffalo mozzarella from Paestum, fresh basil

#### Beef & Bone 22

Bone marrow topped with Marango beef tartare, parsley, capers, pomegranate and croutons

#### Carpaccio 21

Marango beef thinly sliced raw beef topside, rocket and parmesan

#### Steak Tartare 21

Marango raw beef, prepared at the table in the following ways

- **Italian style**, olive oil, salt and pepper
- **Zola**, Gorgonzola cheese, balsamic vinegar, olive oil
- **French style**, anchovies, gherkins, onions, Worcestershire Sauce, salsa rubra, mustard, brandy

Green Olives 5 - Bread Basket 4

### GRILL

#### Galletto al Mattone 24

Free-range chicken, herbs oil

#### Fillet Steak 200g | 44

Super tender cut of Marango cross breed of Maremmana and Angus

#### Revolver, 600g | 79

Ribeye on the bone of Marango beef , bone marrow and toasted bread

#### Costata 600g | 76

Dry aged and pre-cut Marango ribeye on the bone

#### Fiorentina 700g | 88

Dry aged and pre-cut Marango t-bone

### CUT TO ORDER STEAKS

Our signature steak, featuring our newly selected sustainable breed Marango, an Italian cross breed of Maremmana and Angus, 7 weeks aged, savoury and tender, especially selected from farms in central Italy.

#### Marango Costata / Fiorentina | 125/kg

Cut-to-order and in house dry aged Marango on the bone

Herb oil 3 - Extra Bone Marrow 7

### PASTA

#### Gragnano Spaghetti Tomato and Basil 18

Bronze drawn pasta, fresh tomatoes and basil sauce

#### Trofie al Pesto 20

Green beans, potatoes

### SIDES

#### Mixed Salad 8

#### Honey glazed Carrots 8

#### Broccoli 9

#### Hand-cut Chips 8

### DESSERTS

#### Tiramisu 8

Mascarpone and savoiardi, coffee

#### Chocolate Cake 9

Flourless home recipe, ice cream

#### Pineapple Carpaccio 8

Mint infused citronette and pomegranade

If you have any food allergies or intolerances, please inform a member of our team before ordering.  
Please be aware that traces of allergens used in our kitchen may be present. A discretionary service charge of 13.5% will be added to your bill

# IT'S NOT THE **COW** IT'S THE **HOW**

## **Flavour. Tradition. Sustainability.**

We are Italian butchers with thirty years of experience in the restaurant industry. We opened our first establishment in London in 2012, and since then, we have focused on finding the best products to offer you a different experience.

## **Premium and Carbon Positive**

We've partnered with **Lake District Farmers** to source beef from trusted British farms, alongside our signature Italian selections. It's more than meat, it's a commitment to a premium, sustainable, and carbon-positive supply chain.

We personally meet every farmer, visit every facility, and handpick every breed.

## **THE MARANGO**

We're proud to be the first Italian restaurant to bring both Fassona and Marango breeds to the UK. The Marango is a unique cross between Angus Aberdeen and Italian Maremmana or Frisone cattle, raised wild for 6 to 7 months before being finished for another 10 to 12 months on the certified Marango Fioc diet. This natural, plant-based feed enhances the nutritional profile of the meat by increasing Omega-3 and reducing Omega-6 levels.

The farming process uses no chemicals or shortcuts, just honest traditional methods that respect both the animal and the environment. Born and raised in Norchia, an area rich in natural minerals, the cattle benefit from the land's unique qualities, which help develop the exceptional flavour of the meat.

**We care deeply about the meat you eat, where it comes from, how it's raised, and how it makes you feel.**

**– Roberto Costa**