



## STARTERS

### Beef Tonnato 21

"John Ridgeway" Wagyu beef topside topped with tuna & caper sauce

### Caprese with Genovese Pesto 15

Mozzarella from Paestum, south Italy, beef tomato, homemade pesto

### Pizza Anchovies and butter 19

Cantabrico Anchovies, butter, parsley, garlic, lemon zest

### Bone Marrow 21

Bone marrow topped with Wagyu tartare, parsley, capers, pomegranate and croutons

### Carpaccio Rocket & Parmesan 21

Topside Wagyu beef thinly sliced raw beef top side, rocket and parmesan

### Steak Tartare 21

Topside Wagyu beef prepared, prepared at the table in the following ways

- **Italian style**, olive oil, salt and pepper
- **British style**, "Colston Bassett" Blue Stilton cream, olive oil, salt, pepper
- **French style**, anchovies, gherkins, onions, Worcestershire Sauce, salsa rubra, mustard

## GRILL

### Galletto al Mattone 24

Free-range chicken on a hot brick, herbs and oil

### Beef Paillard 24

Smoked Wagyu beef topside seared and served with herbs

### Fillet Steak 250g | 42

Super tender cut of Argentinian from "Rio Platense"

### Ribeye 250g | 36

Angus beef from multi awarded Ocean Farmers

### Revolver, 500g | 75

Ribeye off the bone of Angus beef from multi awarded "Ocean Farmers" and bone marrow

### Tomahawk | 99/kg

Big cut of Irish Wagyu breed Tomahawk, 900g is usually the minimum cut

### Costata 600g | 70

Dry aged and pre-cut Herefordshire ribeye on the bone

### Fiorentina 700g | 80

Dry aged and pre-cut Herefordshire t-bone

## CUT TO ORDER STEAKS

Our signature steaks, featuring our renowned Fassona Piemontese, 7 weeks aged, lean and low in cholesterol breed, especially selected from few farms in north Italy, and our newly selected Wagyu, from the Wicklow Mountains in Ireland, with a marbly meat and intense buttery flavour.

### Hereford Costata / Fiorentina | 110/kg

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

### \* Wagyu Costata or Fiorentina | 145/kg

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

Extra Bone Marrow £7

## PASTA

### Spaghetti Tomato and Basil 18

Bronze drawn "Gragnano Spaghetti", fresh tomatoes and basil sauce

### Lasagna al Pesto 22

Homemade pesto, bechamel, layered pasta sheets, green beans, potatoes

## SIDES

### Green Salad 7

### Cherry tomato Salad 7

### Orange and Fennel 8

### Broccoli 8

### Hand-cut Chips 8

### Truffle and Parmesan Chips 8

### Roast Potatoes 8

## DESSERTS

### Tiramisu 8

Handmade mascarpone and savoiardi, coffee

### Chocolate Cake 8

Flourless home recipe

### Apple Tarte 9

Flaky apple tarte with spiced apples, on a bed of caramel

### Gelato with Amarena 18

Ice Cream, served with Fabbri Amarena cherries, for two people

\* Cut to order costata and fiorentina of Wagyu are subject to limited availability

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 10% will be added to your bill

*Benevenuti al MacellaioRC,*

*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.*

*We believe that beauty generates goodness.*

*We are the first Italian restaurant to bring the Fassona breed to the UK, and we continue to do so because the qualities of this cattle are unique.*

*We chose two breeds after meeting the farmers who raise them and visiting the facilities where they are kept. We chose Hertfordshire and Ireland, but our search will be perpetual.*

*We are the Italian restaurant with the widest selection of Halal products, and in all three of our restaurants, we offer a unique service: free corkage.*

*We believe in customer loyalty, we believe in historical memory, because eating well is not an extra, but bringing back a taste from the past is good for the heart.*

*Roberto Costa*