



STARTERS

Lard on Toast 15

Lardo di Colonnata on toasted bread, honey and walnuts

Caprese with Genovese Pesto 15

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

Italian Charcuterie Board 19

Selection of charcuterie, Crudo Ham Rosa dell'Angelo,

Lardo di Colonnata, Bresaola

Beef Tonnato 21

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

Parma Ham & Bufala 23

30 months aged "Rosa dell'Angelo" Parma Ham and "Barlotti" artisan Bufala

Pizza Anchovies and butter 19

Cantabrico Anchovies, butter, parsley, garlic, lemon zest

Beef & Bone 21

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

Carpaccio Fassona 21

Fassona Piemontese thinly sliced raw beef topside, rocket and parmesan

Steak Tartare 21

Fassona Piemontese raw beef, prepared at the table in the following ways

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

Green Olives 5 - Bread Basket 3

GRILL

Galletto al Mattone 24

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

Cheese Burger 23

Dry aged Fassona beef patty topped with cheddar, lettuce, pickled onions, lime and majoran mayo enclosed in a homemade bun, chips

Beef Paillard 24

Smoked Wagyu beef topside seared and served with herbs

Ribeye 250g | 36

Angus beef from multi awarded Ocean Farmers

Fillet Steak 250g | 42

Super tender cut of Argentinian from "Rio Platense"

Roasted Lamb Leg 700g | 65

Slow cooked, herb and seasoned oil

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 marbled meat and intense buttery flavour.

Hereford Costata / Fiorentina | 110/kg

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

* Fassona Costata / Fiorentina | 120/kg

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

* Wagyu Costata or Fiorentina | 145/kg

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

Marsala peppercorn sauce 4 - Extra Bone Marrow £7

PASTA

Spaghetti Tomato and Basil 18

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

Ravioli Ragù 21

handmade beef, spinach and parmesan ravioli, 10 hours slow-cooked beef sauce

Spaghetti alla Carbonara 22

Spaghetti di Gragnano, guanciale, pecorino romano, eggs, pepper

Lasagna al Pesto 22

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

SIDES

Green Salad 7

Orange and Fennel 8

Cherry tomato Salad 7

Roast Carrots 7.5

Broccoli 8

Hand-cut Chips 8

Truffle and Parmesan Chips 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 and Fassona 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