

RARE

BEYOND STEAK

In case of allergies and intolerances please contact the staff in the room

Cover	3.50
Acqua Panna / S.Pellegrino	2.50
Coffee	2.50

THE STARTERS

Tarta - Rare * 3 - 10	17.00
Hand chopped beef tartar seasoned with capers, red onion, sweet and sour pickles, whole grain Ventasso mustard, and backyard bottarga	
DRINK PAIRING: CAPRESE	10.00
Olive oil tequila, salted lime juice, cherry tomato and oregano soda	
Italian-style mixed appetizer * 1	16.00 / 25.00
Leonardi&Ciardullo selection of cured meats Guanciale cooked "All'Aglione Modenese" by Rare Parmigiano Il Malandrone 1477 Our crispy Giardiniera	
Tortellini meatballs * 7 - 9	15.00
"Alla Modenese" in traditional mixed meat broth	
Cocotte of ragù and béchamel au gratin	7.00 / 12.00
With bread for dipping	
Hand chopped liver and spleen pate * 1 - 9 - 12	15.00
Old school croutons dipped in broth (as they used to be made)	

Os À Moelle au gratin in the oven * 1 / with added steak tartare 8.00 / 14.00

“muddica atturrata” all’aneto, aspretto di more.
Succulent marrow inside its bones

**Beef heart “Tiradito” with anticuchos spices,
leche de tigre, criolla sauce * 8-9** 16.00

Marinated beef heart carpaccio with peruvian
spices, sweet aji amarillo chili sauce, amazonian
nuts, and lime-infused vegetable mix

DRINK PAIRING: IL PERUVIANO 10.00
Peruvian grape spirit flavored with purple corn
and sage, apple and citrus cordial

Grilled artichoke * 5-7 14.00

With crème fraîche and “salsa verde”

Spring peas hummus * 1-8-9 12.00

With black sesame dukkah and arabic bread

DRINK PAIRING: TEATIME 10.00
Mint black tea, ginger honey, lime juice,
green shiso leaves soda

THE MAIN COURSE

THE CLASSICS

Tuscan beef cheek peposo * 7 - 12 18.00

Slow cooked with red wine and peppercorns, served in cocotte, covered with mashed potatoes au gratin

Teres Major alla Rossini * 7 29.00

Butter-sautéed spinach with foie gras, black truffle, and jus

VEGETARIAN OPTIONS

Camembert rôti au four * 7 - 8 18.00

On steamed early potatoes, chestnut honey and pollen

Sweet potato puff pastry * 5 - 7 - 8 20.00

Peanut powder and smoked paprika

THE DAMNED

Beef tongue in butter * 7 18.00

With laurel flavoured bell pepper sauce

Fried tripe "cacio e pepe" * 7-9 16.00

Mint and Parmigiano cheese fondue

TRAVELERS

Dong Po pork belly * 1-6-11-12 22.00

With marinated cucumber, auricularia mushrooms
with black rice vinegar and Lao Gan Ma sauce

DRINK PAIRING: ORIENTAL NEGRONI EXPRESS 10.00

Sichuan pepper white Vermouth,
basil bitter, pink grapefruit Gin

Barbecued picanha 28.00

With onion farofa and chimichurri sauce

DRINK PAIRING: CAIPITEANHA 10.00

Chamomile Cachaca, lime, orange honey

THE FLAME

BEEF

Bone in Rib-eye - T-bone - Tomahawk

dry aged at least 30 days

Baltic Heifer	60 / kg
Black Angus	80 / kg
Galician "Vaca Vieja"	80 / kg

The loin cuts "tagliata" (about 350 gr. per portion)

Tenera Gallega IGP	28.00
Baltic Heifer	25.00
Black Angus	25.00

Alternative cuts (about 300 gr per portion)

Black Angus Flat Iron steak	25.00
Black Angus Flank steak	25.00

PORK

Iberian Legado "El Pozo"

The Costilla	18.00
The Secreto	20.00

"El Tigrinto"

The rolled sausage	18.00
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SIDES

POTATOES

7.00

Fried, with unrefined sea salt and mortar pepper * 8

Early potatoes, baked with extra virgin olive oil and modenese garlic

Mashed potato, with whole milk, butter and nutmeg * 7

ONIONS

7.00

Blonde, braised, like an onion soup * 7

Borrettane, with balsamic vinegar *7-12

VEGETABLES AND LEGUMES

7.00

Crispy chips of mixed vegetables * 8-9

Mixed sautéed vegetables

Stewed cannellini beans

1. **Cereals** and derivatives containing gluten such as wheat, rye, barley, oats, spelt, kamut. The list also extends to their hybridised strains and derived products
2. **Shellfish** and derived products
3. **Eggs** and egg products
4. **Fish** and fish products
5. **Peanuts** and peanut-based products
6. **Soybeans** and soy-based products
7. **Milk** and dairy products (including lactose)
8. **Nuts** i.e. almonds, hazelnuts, walnuts, cashews, pecans, Brazilian nuts, pistachios, macadamia nuts and all products based on them
9. **Celery** and celery-based products
10. **Mustard** and mustard-based products
11. **Sesame** seeds and sesame-based products
12. **Sulphur dioxide** and sulphites only if in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO₂ (used as preservatives)
13. **Lupine** and lupine-based products
14. **Shellfish** and products derived from molluscs