

Menu

*“Passion, research, art and beauty are the souls of each dish
the most refined palates”*

Argentinée

*The research of the
Best raw materials:
a complex yet exiting journey*

We firmly believe that the quality of the raw material makes the difference.

We select the freshest vegetables from the best growers. The fish comes from seas all over the world and arrives fresh in our kitchens with scheduled deliveries several times a week, from trusted suppliers who guarantee controlled and traced origin. After being properly processed by our chefs, it is used to create original dishes, where the flavor of the sea meets the palate, guaranteeing a memorable experience.

Our fish counter guarantees our customers the satisfaction of choosing the fish they want to eat, so that everything is transparent, everything is in sight.

Speciality

Cold cuts according to today's market prices

Red prawn From Mazara 6

Scampi Porcupine 10

Oysters 6

Sea urchins 6

Scallops 5

Tartare

Carpaccio

Catch of the day 7 Hg

Imperial Gratin 35

Appetizers

Wind rose

Amberjack tartare**, Salmon** Marinated in Dry Aged 4-15
28

Aloha

Salmon tartare**, Pineapple, Soybean sprouts 4-6
24

Panarea

Tuna Tartare**, Stracciatella 4-7
25

Peppered mussels in Tajine

Mussels, Garlic, Pepper, Parsley 14-15
18

Appetizers

Seafood cured meats in Dry Aged

Cutting board with fine seafood cured meats 4-8
30

Kraken alla Luciana

Octopuses* , Tomato , Garlic , Olive and capers 14-15
25

Carpaccio Wagyu Japan

Wagyu is a composed word made up of two Japanese ideograms WA (日本) which means Japan, and GYU (牛肉) which means Beef
30

The Salumi King

The sleepiness of times past, the smells of our Earth enclosed in a plate, or rather in a cutting board in front of which we all feel more like friends 8
30

The Cheese King

A good cutting board must include at least five types of cheese; the ideal mix is one soft, two semi-hard, one seasoned and one blue-veined 7-8
30

Primi

Il Sole

Spaghettoni from Gragnano, red and yellow cherry tomatoes with basil 1-15

17

La Carbonara

Spaghettoni from Gragnano, Amatrice's pork cheek, eggs and Pecorino cheese 1-3-7-15

18

La Bolognese

Fresh pasta tagliatelle with Bologna-style Ragù 1-3-15

17

Ziti alla Genovese

Gragnano candles, Neapolitan meat sauce 1-15

24

50 Shades of Gricia

Pasta from Gragnano, Wagyu, Pecorino cheese, Pepper 1-7-15

35

Primi

Spaghettoni alle Vongole

Spaghettoni from Gragnano, clams 1-14-15
25

Paccheri Porcupine

Paccheri from Gragnano, Cacio cheese, Pepper, Scampi*, Truffle 1-2-7-15
32

Procida

Ravioli with lobster, sea asparagus, yellow tomato 1-2-3-15
34

Scialatielli alla Cumana

Pasta from Gragnano with seafood 1-14-15
28

Sardinia

Sardinian fregola in seafood soup 1-14-15
26

Risotto Imperiale

Risotto with Red prawn * of Mazara, Pumpkin, Stracciatella cheese 2-7-15
32

Secondi di Mare

Regina dei Mari

Dry aged Amberjack Slice Baked in Tajine 15
35

Re del Mediterraneo

Slice of Red Tuna, Sweet and Sour Vegetables 15
29

Octopus

Octopus Tentacles*, Pumpkin, Yuzu Pearls (Aromatic Citrus) 14-15
31

Grigliata di Crostacei

Grilled, Scampi*, Prawns*2
36

Grigliata del Giorno

Catch of the day
35

Frittura di Mare

Fried Calamari*, Prawn*, Vegetables 14-15
30

The Beef Exotic... Filetti

Argentino

Argentinian Fillet 350 gr
31

Equino

Fillet Horse 300 gr
38

Renna

Reindeer Fillet 350 gr
33

Cervo

Deer Fillet 300 gr.
42

Canguro

Cangaroo Fillet 350 gr.
36

Zebra

Zebra Fillet 350 gr.
55

Savage... Controfiletti

Argentino

Argentine Black Angus Sirloin 350 gr
29

Trifolata Tartufata

Black Angus Sirloin, Porcini mushrooms, Truffle oil 350 gr 15
35

Entrane Uruguay

Intercostal cut of Black Angus Uruguay 350 gr
38

Baretta

Selected cuts of abdominal muscles and part of the chest to obtain a truly succulent and low-fat piece of meat 350 gr
40

Struzzo

Ostrich Sirloin 350 gr.
36

Meat...

Picanha's Uruguay

Brazilian cut of Black Angus 350 gr.

32

Picanha's Wagyu Japanese Ozaki

Unmistakable, unique, juicy, tender and aromatic marbling

30 - Price per HG

Pluma

Patanegra Iberico Bellota

35

Bovino Argentino

Beef Tartare

35

La Cotoletta alla Milanese

Veal cutlet 500 gr. 1-3

38

*A true temple of
maturation in Brianza.*

A sensorial journey among the most prized and sought after meats from all over the world: from Japanese Wagyu, Finnish Sashi beef to Spanish Rubia Gallega, up to American Nebraska, New Zealand Maori and Portuguese, Uruguayan and Argentine meats.

“I was one of the first to carry forward the concepts of marbled and matured meat in our Brianza. There is still a long way to go but every day, both in the butcher’s shop and in the grill, I try to educate my customers in choosing the best meat. Be wary of imitations, the secret of truly world-class meat is kept by few.”

Dry aged

“Our highlight are the Dry Aged cold rooms, Inside which the long ad slow maturation process take place which allows the correct maturation of the butchered meat, at controlled temperature between 2° and 4° with forced ventilation. Aged for 40 days, 60 or even 180, the meat will be tasty ad very tender. Our global sirloins are ready for you to experience a unique experience.”

Side Dishes

French Fries

Potatos* Julienne cutted 15
6

Chips

Potatos* Chips 15
6

Grilled Vegetables

Zucchini, Eggplants, Radish, Coppery Tomato 15
7

Sour Vegetables

Eight kind of fresh vegetables in sour sauce 15
7

Side dishes

Escarole

Escarole, Anchovies, Pine nuts, Taggiasca Olives 8-15

7

Roasted Potatos

Potatos, Rosemary 15

7

Friarielli

Friarielli, Garlic, Extra Virgin olive oil, Chili 15

7

Mixed Salad

Salad, Carrots, Fennel, Coppery Tomato 15

6

Main Allergens

Dear guest, if you have food allergies and/or intolerances, report it to our staff and ask for information about our food and drinks. We are prepared to advise you in the best way.

List of allergenic ingredients used in this exercise and present in Reg. UE n. 1169/2001– “substances or products that cause allergies or intolerances”.

- 1 Cereals containing gluten and derived products (wheat, rye, barley, oats, spelt, kamut).
 - 2 Shellfish products.
 - 3 Eggs and Egg-based products.
 - 4 Fish and Fish-based products.
 - 5 Peanuts and peanut-based products.
 - 6 Soy and Soy-based products.
 - 7 Milk and Dairy products.
- 8 Nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts)
 - 9 Celery and celery-based products.
 - 10 Mustard and mustard-based products.
 - 11 Sesame seeds and sesame-based products.
- 12 Sulphites in higher concentration then 10 mg/kg.
 - 13 Lupines and lupin-based products.
- 14 Shellfish and Shellfish-based products, mussels, clams, scallops, oysters , razor clams.
 - 15 Garlic, parsley, onion, olives, tomatoes, basil, corn , etc.

You will find in the menu the allergenic ingredients indicated above with the corresponding identification number. The foods purchased by us fresh, for market reasons and for raw preparations may have undergone a preventive reclamation treatment through vacuum packing and blast chilling at -20° with the ** symbol, compliant with the prescription of Reg. (EC) 853 /2004, annex III section VII, chapter 3, letter D, point 3. Frozen foods are also indicated with * among the ingredients of the products present.