

LO ZIO BARRETT

RISTORANTE • BRACERIA

THE REGISTER OF ALLERGENS is available (italian)

1 Cereals containing gluten, namely:
wheat(such as spelt andkhorasan wheat), rye, barley,
oats or their hybridised strains, and products thereof.

2 Crustaceans and products thereof.

3 Eggs and products thereof.

4 Fish and products thereof.

5 Peanuts and products thereof.

6 Soybeans and products thereof.

7 Milk and products thereof (including lactose).

8 Nuts namely: almonds(Amygdaluscommunis L.),
hazelnuts(Corylus avellana), walnuts (Juglans regia),
cashews(Anacardium occidentale), pecan nut
(CaryaillinoinensisWangenh K. Koch),
Brazil nuts(Bertholletiaexcelsa), pistachio nuts(Pistacia vera),
macadamia or Queensland nuts(Macadamia ternifolia),
and products thereof.

9 Celery and products thereof.

10 Mustard and products thereof.

11 Sesame seeds and products thereof.

12 Sulphurdioxide and sulphites> 10 mg/kg or 10 mg/l SO2.

13 Lupin and products thereof.

14 Molluscs and products thereof.

For any changes due to food intolerance or alergies, ask the staff.

APPETIZERS

Beef Tartare with French Dressing
With egg yolk, capers, dried tomato, anchovies, mustard,
Tabasco, Worchester sauce, red onion

15

90-Day Dry-Aged Picanha Carpaccio
Aged for 90 days, salted and cured with oil

16

Japanese A5 Wagyu Beef Cecina
(80gr)

30

Spanish Ham 100% Ibérico de Bellota
(80gr)

25

Mangalitza Ham
Premium Hungarian Pork, famous for
the quality and tenderness of its fat

22

Beef Tartare Selection
(5 pcs)

20

Gregorio Rotolo Selection of Organic Cheeses

18

Donut Cheese and Egg
With Tomato Sauce, Basil Coulis and Quinoa

12

Semi Soft "Barzotto" Egg
With Cheese Fondue, Mushrooms and Lemon Zest

10

White Focaccia with Olive Oil and Rosemary

6

Golden Bread
Fried Bread stuffed with homemade Porchetta,
fennel and red cabbage salad dressed with soy and lime mayonnaise

13

PASTA DISHES

Tonnarelli Cacio e Pepe
With beef tartare and lemon zest
17

Fresh Homemade Pasta "Maltagliati"
With grass pea,crispy bacon, pumpkin and chestnut
15

Fresh pasta "Fusilloni"
With tomato sauce, beef stew and ricotta "Scorza Nera"
17

Potato Gnocchi
With butter, anchovy,chicory,olives and lemon zest
15

Potato Gnocchi
With tomato sauce and basil
14

MAIN COURSES

Beef Fillet
CBT cooked, served with carrot ketchup.
(subject to availability)

30

Barbecue-Roasted Chicken Thighs
Marinated with alpine herbs and local EVO oil.

16

Free range Barbecue-Roasted Lamb

18

Beef Bites
Slow cooked with spices

20

Traditional Arrosticini
Hand made 30 gr each
(Minimum amount 5 pcs)

1.5 each

Liver Arrosticini
(Minimum amount 5 pcs)
(subject to availability)

1.5 each

DRY-AGED STEAKS
"Zio Barrett Selection"

Price per hectogram (hg)

Manzetta - Italy

6.5 / hg

Old Beef - Italy

7 / hg

Pezzata Rossa - Denmark

8 / hg

Manzetta - Austria

9 / hg

Marchigiana - Italy

10 / hg

Moi Moi Beef - Netherlands

11 / hg

Simmental Top Quality - Germany

12 / hg

Rubia Gallega Top Quality - Spain

16 / hg

SIDES

Sautéed Chicory
With garlic, sweet pepper from Altino.

5

Roasted Spiced Potatoes

5

Super Crunch French Fries

4

Radicchio with Teriyaki Sauce and Hazelnuts

5

Roasted Pumpkin

5

*in the absence of fresh products, frozen products will be used

SOFT DRINKS & BEVERAGES

Filtered Water (still or sparkling)

2.5

Acqua Panna - still water

3.5

San Pellegrino - sparkling water

3.5

Coca-Cola, Coca-Cola Zero, Sprite, Fanta
Small 0,33l glass bottle

4

Craft Beers Bottle

Made by Birrificio "Mezzopasso"
(Millican Strong Ale; Blonde unfiltered Casello; IPA Red Stone)

6

Coffee

1.5

Service and cover charge 3,5