

# FROM THE BRACE

*The fires are lit from 7.00 pm - Thursday, Friday and Saturday*

## **Controfiletto Inglese Ridings Reserve 230gr**

A fine cut of beef, succulent and tender, with the consistency and flavor typical of the best English meats.

32

## **Scottona Salento rib eye**

A fine cut for its organoleptic characteristics: softness and flavor

8.5/yet

## **Swami Platinum ribeye Denmark**

it is characterized by an intense and distributed marbling which gives a unique and strong taste.

The cattle are fed grass for a first phase and grain in a second phase with a supplement of beetroot.

15/yet

## **Bavarian Simmental Fat+**

it is a fine meat characterized by an intense red color and a fine grain. Juicy and tender, thanks to its high infiltration of intramuscular fat, it offers a strong and balanced flavour

12/yet

*Our meats are served with Ratte Mashed Potatoes  
and crispy Bacon*