



## STARTERS

### Cantabrico Anchovies 20

served in their tin with homemade bread bun and butter

### Lard on Toast 12

Lardo di Colonnata "Simonini" on toasted bread, honey and walnuts

### Grilled Mortadella 13

awarded Mortadella "Levoni", toasted bread, mustard

### 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

### Focaccia al Formaggio 18

Ligurian flatbread filled with "Sergio Arrigoni" Stracchino cheese

### Focaccia & Mortadella 21

focaccia al formaggio, Mortadella "Levoni" and Pistachio from Bronte

### Beef & Bone 21

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

### Carpaccio Fassona 21

Fassona Piemontese thinly sliced raw beef top side, rocket and parmesan

### Steak Tartare 19

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

- **Italian style**, olive oil, salt and pepper
- **British style**, "Colston Bassett" Blue Stilton cream, olive oil, salt, pepper
- **French style**, anchovies, gherkins, onions, Worcestershire Sauce, salsa rubra, mustard, brandy

## GRILL

### Galletto al Mattone 23

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

### Cheese Burger 19

dry aged Fassona beef patty topped with cheddar enclosed in a homemade bun, chips

### Beef Paillard 23

smoked Wagyu beef topside seared and served with herbs

### Striploin Steak 250g | 32

Angus beef from multi awarded Ocean Farmers

### Fillet Steak 250g | 39

super tender cut of Argentinian from "Rio Platense"

### Revolver, 500g | 73

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 | 64

dry aged and pre-cut Herefordshire ribeye on the bone

### Fiorentina 700g | 74

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 marbly meat and intense buttery flavour.

### Hereford Costata / Fiorentina | 100/kg

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

### \* Fassona Costata / Fiorentina | 110/kg

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

### \* Wagyu Costata or Fiorentina | 130/kg

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

Marsala peppercorn sauce 3 - Extra Bone Marrow £5

## PASTA

### Spaghetti Tomato and Basil 18

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

### Ravioli Ragu 19

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

### Gnocchi al Pesto 18

Romana gnocchi & Genovese pesto sauce

### Gnocchi Stilton 21

Romana gnocchi & Stilton cheese sauce

## SIDES

### Green Salad 7

### Cherry tomato Salad 7

### Roast Carrots 7.5

### Broccoli 8

### Hand-cut Chips 8

### Truffle and Parmesan Chips 8

### Roast Potatoes 8

## DESSERTS

### Tiramisu 8

Handmade mascarpone and savoiardi, coffee

### Chocolate Cake 8

Flourless home recipe

### Gelato alla Crema 8

Ice Cream, Ligurian extravirgin oil, salt

### Apple Tarte 9

Flaky apple tarte with spiced apples, on a bed of caramel

\* 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*