



## NICE TO **MEAT** YOU

This menu features our always-available dishes, but the Butcher experience doesn't stop here.

Every day, we select special cuts and seasonal ingredients, offering offmenu dishes that follow the rhythm of nature and the availability of raw materials. Come visit us to discover the full menu!

Butcher was created with the aim of helping people discover the true taste of authentic meat. We research, study, mature, and refine with passion. Our philosophy is based on 100% natural quality. That is why we only offer certified and traceable Grass Fed and Grain Fed meat.

Through our work, we tell the stories of small farmers, valuing tradition and respect for animals. Time is a precious ally for us: all our meat is dry aged, with maturations ranging from 40, carried out at strictly controlled temperatures and humidity.

Are you sure you have already tasted the true flavour of meat?



TASTE IT | ENJOY IT

## OUR AGED MEATS

In our restaurant, we are dedicated to working in an ethical, sustainable and animal-friendly manner.

For this reason, we exclusively select whole sirloins, thus ensuring the highest quality.

However, we would like to inform you that, due to this conscious choice, the Fiorentina cut may not always be available.

We thank you for your understanding and for sharing with us your commitment to a more sustainable and responsible cuisine.

Through the dry ageing process, the outer layer of meat dries naturally, creating a protective barrier that preserves the inner part, which remains tender and is enriched with intense and complex aromas and flavours.

Our cuts start from a minimum of 1 kg, offering an authentic and generous experience.



## GERMAR SELECTION GRAIN FED – ITALY

From small farms in Basilicata comes this selection of Red Angus. Raised on pasture and grain, the resulting meat is soft and juicy, making its taste unique.

RIB CUT	6,5 €/HG
T-BONE CUT	7,1 €/HG

## GAIA SELECTION GRAIN FED – ITALY

Selected dairy cows from the Piedmontese alpine pastures. The meat obtained has a unique and unmistakable taste thanks to grazing and to the natural forage, made up of cereals, straw and hay, they are fed.

RIB CUT	7,0 €/HG
T-BONE CUT	7,6 €/HG

## GARRONESE VENETA GRAIN FED – ITALY

This breed of cow, native to the Lake Garda area, offers a delicate and light meat with moderate marbling. The unique flavour is the result of a natural diet based on pasture and cereals cultivated exclusively in the Veneto region.

RIB CUT	7,5 €/HG
T-BONE CUT	8,1 €/HG

## DOLOMITIC

GRAIN FED – ITALY

A breed of cow reared during the summer on pastures at an altitude of over 1,800 metres. This high altitude gives the meat an intense ruby red colour and a fine, even marbling, offering a rich flavour and an incredibly soft texture on the palate.

RIB CUT	7,6 €/HG
T-BONE CUT	8,2 €/HG

## HORSE

GRAIN FED – ICELAND

Horses selected by the Borgato equine butchers, with a minimum age of thirteen years, coming from Italy and Spain. This leads to high marbling and an extraordinary taste.

RIB CUT	8,0 €/HG
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## ALENTEJANA

GRASS FED – PORTUGAL

Native to Portugal from the Alentejo region. Raised totally on pasture in a dry, warm climate that gives the meat a dark pink color, with not too much fat, fine-grained, very tasty and succulent.

RIB CUT	8,9 €/HG
T-BONE CUT	9,6 €/HG

# CAPRICHIO

GRASS FED - SPAIN / PORTUGAL

Meat with a persistent taste, derived from farmed animals raised in northern Spain and Portugal by Josè Gordon, where they live freely throughout their lives, respecting their well being.

RIB CUT	12,9 €/HG
T-BONE CUT	13,5 €/HG



# ONISHI WAGYU

## JAPAN

Selected from the best farms located north of Kyotamba, Japan's ancient medieval capital, this prized meat owes its outstanding quality to the purity of the region's spring waters. The animals' diet, based on timothy grass and crystal clear water, helps enhance their healthy and harmonious growth.

Each animal is raised in a stress-free environment, where it receives daily care and attention, in keeping with the tradition and respect that have distinguished the art of Wagyu farming for centuries.

### **SALAMI** 22

30g of Onishi Wagyu bresaola

### **STARTER** \*7 29

50g Onishi Wagyu, potato and turnip terrine purple collar organic farm Guglielmetti, coconut milk, wasabi

### **SECOND COURSES** \*7 60

100g Onishi Wagyu, creamed American potato and coffee, repassed catalogna garlic, oil, chili, fennel seeds, beef jus

### **ONISHI WAGYU EXPERIENCE** 100 euro per person

A complete tasting experience, including all three courses.

# MENU BUTCHER

55 Euros per person

The menu is intended for the whole table, for a minimum of 2 people and consists of:

## **MEATBALLS** \*1,3,7,9,10

Meatballs made from our matured meats, carbonara cream, bacon powder, reduction of wine, red onion, pecorino cheese of Forenza selection Sapori del Portico

## **FUSILLONE WITH RAGOUT** \*1,3,7

Fusillone agricultural pasta factory in Bossolasco, ragout made from our matured meat, Grana Padano 20 months Società Agricola La Motta

## **RIB CUT OF GARRONESE VENETA** (Approx. 500gr per person)

Cabrette potatoes with the skin on butter, herb-flavored salt

## **TIRAMISÙ** \*1,3,7

Espresso tiramisu, mocha coffee, homemade savoiardi

# SALAMI

## RUSTICHELLO ROMAGNOLO

Coming from the Zavoli farm, they are raised non-intensively, with NO GMO feed. A heavy-sized pig, it is excellent for the creation of cured meats because of its fat-to-milage ratio. It is processed in an artisanal way using only salt and pepper.

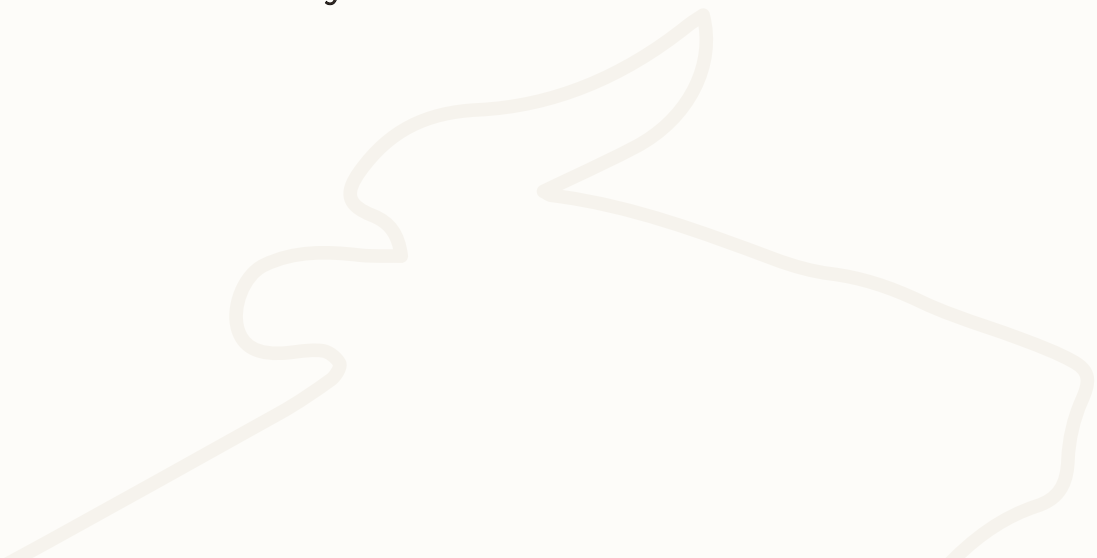
Prosciutto 23 Months	15
Capocollo cured meat	14

## WILD BOAR MORTADELLA 11

The wild boar meat that Macelleria Zivieri provides comes from game hunted under selection or control. The meat is raised, slaughtered and processed in the Tuscan-Emilian Apennines, an area where the animals eat and live in absolute freedom.

## SOPRESSA 11

Artisanal Sopressa from Contrada Ca' Vittoria, prepared by hand without the use of chemical additives or preservatives, cured naturally in the home cellar to preserve authenticity and tradition





# RAW MEAT STARTERS

## HORSE BATTUTA \*3,8,10 16

Horse beats selection of Borgato equine butchery, fried leek and organic spinach from the Guglielmetti farm, toasted cashews, smoked paprika and honey mayonnaise, chives

## BUTCHER'S BATTUTA \*3,5,10 16

Butcher selection beaten 40 days matured, fried Garronese Veneta tripe, herb salad, chive and lemon mayonnaise, peanut, onion crispy

## TARTARE \*10 15

Beef Butcher selection matured 40 days, shallots, capers, mustard, Worcester sauce, tabasco, anchovies, parsley

## SIMPLE BATTUTA \*10 14

Beef Butcher selection matured 40 days, salt, oil, pepper

# STARTERS

**DEER** \*1,7,9 14

Steamed bao filled with braised and shredded deer shank from Macelleria Zivieri, crunchy carrot and white cabbage slaw, juniper mayonnaise.

**MEATBALLS** \*1,3,7,9,10 15

Meatballs made from our matured meats, carbonara cream, bacon powder, reduction of wine, red onion, pecorino cheese of Forenza selection Sapori del Portico

**PAJATA** \*1,3,7,9 14

Pajata alla romana, American potato brioche bun, kale, braised onion, canestrato pecorino cheese, mint

**TRIPPA** \*7,9 13

Beef tripe from Garronese Veneta Parmesan-style

# FIRST COURSES

## PAPPARDELLE WITH DEER RAGOUT \*1,3,7,9 16

Homemade egg pappardelle, deer ragout Macelleria Zivieri selection, Castelmagno selection Sapori del Portico, bergamot

## RAVIOLO \*1,3,7 16

Fresh egg pasta ravioli with field herbs, filled with fallow deer genovese, comté AOP, demi-glace, pear and apple mustard

## FUSILLONE WITH RAGOUT \*1,3,7 15

Fusillone agricultural pasta factory in Bossolasco, ragout made from our matured meat, Grana Padano 20 months Società Agricola La Motta



# SECOND COURSES

**HORSE** \*6,7,10 23

Borgato horse butchery selection asado, braised Veronella moretta cabbage, mustard sauce, chipotle and honey, seasonal pickled

**CRÉPINETTE** \*7,10 23

Dry-aged beef crépinette, celeriac, black cabbage with garlic and chilli, demi-glace with strawberry grapes

**BEEF FILLET** \*4,7,8 29

Beef fillet made from our matured meats, pak-choi, bagna càuda, toasted hazelnuts, candied citron

**PASTISADA** \*1,7 20

Borgato selection horse pastisada, polenta Bianca Perla , Grana Padano 20 months Agricola La Motta, saba acetaia San Giacomo



# SIDES

**ARTICHOKE** \*7 7

Giudia style artichoke, Monte Veronese mountain pasture ,  
mint, artichoke molasses

**WINTER VIGNAROLA** \*1,7 7

Mixed cooked and raw seasonal organic vegetables farm  
Guglielmetti, cream of turnip greens, bread panure, Nduja

**BEANS** \*7,9 7

Controne beans , Cilento pork rinds

**MASHED POTATOES** \*7 7

Organic mashed potatoes farm Guglielmetti French style

**POTATOES** \*7 6

Guglielmetti organic farm new potatoes in butter, herb-  
flavoured salt

**MIXED SALAD** 7

Organic vegetables farm Guglielmetti

# DESSERTS

**ROSE CAKE** \*1,3,7 8

Rose cake, hot zabaglione with San Marzano Borsci liqueur

**TIRAMISÙ** \*1,3,7 8

Espresso tiramisu, mocha coffee, homemade savoiardi

**FONDENTE** \*3,7,8 8

Dark chocolate brownie, custard ice cream, pomegranate from the Guglielmetti farm

**CHOCOLATE** \*7,8 13

Selection of Stringhetto chocolates (cremino, cremino fondant with hazelnuts, coconut, fondant)

Service charge and homemade bread 4



## LISTA ALLERGENI

Substances or products causing allergies or intolerances  
(Annex II EU regulations 1169/2011)

1. Cereals containing gluten
2. Crustaceans and crustaceans products
3. Eggs and egg product
4. Fish
5. Peanuts and peanuts products
6. Soy and soy products
7. Milk and milk-based products
8. Nuts
9. Celery and celery-based products
10. Mustard and mustard-based products
11. Sesame and sesame-based products
12. Sulfur dioxide
13. Lupins and lupine-based products
14. Molluscs and mollusk-based products

For information on allergenic ingredients, please contact our staff.  
For seasonal reason some products may be frozen to preserve their quality.