

CARNISSAGE

THE BEAUTY OF MEAT

Grill Specials

Cotte nel nastro Jasper su pregiato carbone giapponese

MARCHIGIANA

Allevata in Italia

Frollatura 30+ giorni

Costata (1kg) · 100

T-bone (1,4kg) · 140

DANESE

Allevato in Danimarca

Frollatura 40+ giorni

Costata (1kg) · 130

T-bone (1,4kg) · 180

SIMMENTAL BAVARESE

Top Quality, Allevata in Germania

Frollatura 40+ giorni

Costata (1kg) · 140

T-bone (1,4kg) · 190

BLACK ANGUS

Allevato in Spagna

Frollatura 40+ giorni

Costata (1kg) · 140

T-bone (1,4kg) · 190

RUBIA GALLEGA

Allevata in Spagna

Età +5 anni - Frollatura 25+ giorni

Costata (1kg) · 120

T-bone (1,4kg) · 165

RUBIA GALLEGA

Old Special Beef, Allevata in Spagna

Età +8 anni - Frollatura 60+ giorni

Costata (1kg) · 200

T-bone (1,4kg) · 280

BUE DI RUBIA GALLEGA

Old Special Beef, Allevata in Spagna

Frollatura 130+ giorni

Costata (1kg) · 285

T-bone (1,4kg) · 380

WAGYU

Full Blood, Allevato in Spagna

Frollatura 45+ giorni

Costata (1kg) · 350

T-bone (1,4kg) · 480

Tomahawk (1,5kg) · 250

CARNISSAGE

THE BEAUTY OF MEAT

Grill Specials

Cooked in our Jasper on fine Japanese charcoal

MARCHIGIANA

Raised in Italy

30+ Days Aged

Ribeye Steak (1kg) · 100

T-bone (1,4kg) · 140

DANESE

Raised in Denmark

40+ Days Aged

Ribeye Steak (1kg) · 130

T-bone (1,4kg) · 180

SIMMENTAL BAVARESE

Top Quality, Raised in Germany

40+ Days Aged

Ribeye Steak (1kg) · 140

T-bone (1,4kg) · 190

BLACK ANGUS

Raised in Spain

40+ Days aged

Ribeye Steak (1kg) · 140

T-bone (1,4kg) · 190

RUBIA GALLEGA

Raised in Spain

Aged +5 years - 25+ Days Aged

Ribeye Steak (1kg) · 120

T-bone (1,4kg) · 165

RUBIA GALLEGA

Old Special Beef, Raised in Spain

Aged +8 years - 60+ Days aged

Ribeye Steak (1kg) · 200

T-bone (1,4kg) · 280

OX BEEF RUBIA GALLEGA

Old Special Beef, Raised in Spain

130+ Days Aged

Ribeye Steak (1kg) · 285

T-bone (1,4kg) · 380

WAGYU

Full Blood, Raised in Spain

45+ Days Aged

Ribeye Steak (1kg) · 350

T-bone (1,4kg) · 480

Tomahawk (1,5kg) · 250