



## cocktails

<b>Spritz Mediterraneo</b>	10
<i>Aperol, infuso con fragole e basilico, Sake, Acqua tonica al chinotto.</i>	
<b>Ponte Smash</b>	10
<i>Cetriolo, Foglie di shisho, Vodka Katel one, Zucchero liquido, Succo di yuzo, Albume.</i>	
<b>Japanese Penicillin</b>	10
<i>Johnnie Walker gold label, Lagavulin Succo di yuzo Miele, Zenzero syrup, Peychaud's Bitters, Albume.</i>	
<b>Coco MET</b>	10
<i>Hendrick's gin, Coconut milk, Succo di lime, Orzata.</i>	

<b>Deep Passion</b>	10
<i>Passion Mix, Purea di passion fruit, Succo di mela, Succo di limone, Sciroppo di zucchero.</i>	

<b>Asian Old Fashioned</b>	10
<i>Old Fashioned syrup, Nikka coffey grain.</i>	

<b>Rum Boulevardier</b>	10
<i>Ron Diplomatico riserva esclusiva, Vermouth Carpano Antica Formula, Bitter Bordigia.</i>	

<b>Yuzo Paloma</b>	10
<i>Tequila Silver, Soda al Bitter/Yuzo.</i>	

<b>Golden Mai Tai</b>	10
<i>Bacardi Carta blanca, Succo di lime Martini gold, Zed Felernum, Orzata Francese, Float Bacardi Black Flambè, Assenzio, Tonka Bean.</i>	

<b>The Substitute</b>	10
<i>Contratto Aperitivo, Passion Fruit, Succo di arancia, Prosecco, Soda al pompelmo rosa.</i>	

<b>Met Mule</b>	10
<i>Saint Germain, Succo di Limone, Ginger Beer.</i>	

<b>John Gotti Cobbler</b>	10
<i>Knob Creek Bourbon, Succo di Zenzero, Liquore Francese al lampone, Zucchero liquido, Succo di limone, Champagne.</i>	

<b>El Conquistador</b>	10
<i>Tequila Padron blanco, Sciroppo di agave e ibiscus, Polvere di tajin, Succo di lime, Albume.</i>	

<b>Luxury Rum &amp; Coke</b>	10
<i>CocaCola syrup, Fernet Branca, Prosecco, Rum Diplomatico Exclusive.</i>	


**dinner**

## starters

<i>Burratina from Andria (125 gr.) and wild broccoli cream</i>	10
<i>Paleta di Patanegra y tomato</i>	15
<i>Crispy bread "Met" butter and anchovies from Cantabrico</i>	15

<i>Pumpkin flan and parmesan fondue with amaretti biscuits</i>	10
<i>Tempura of prawns*, guana and "aji amarillo" sauce</i>	14
<i>Parma Ham and buffalo mozzarella (125 gr.)</i>	12

## tartare and raw fish

<i>Sea bass ceviche</i>	16
<i>Salmon tartare and passion fruit</i>	16
<i>Tuna tartare, avocado and tomatoes confit</i>	16
<i>Beef tartare, pizza and figs</i>	14

## salad

<i>Met salad (shrimps*, mango, hazelnuts and wild salad)</i>	14
<i>Caesar salad (chicken, caesar sauce, bacon, bread and letuce)</i>	12
<i>Spinacina (wild spinach, walnuts, camembert and pears)</i>	12

## first courses

<i>Linguine garlic and oil, hot pepper on raw red prawns*</i>	18
<i>Gnocchetti, baked tomatoes and crispy bacon</i>	11
<i>Risotto with langoustine cream (from Porcupine bay)</i>	14
<i>Tonnarelli cheese and pepper (pecorino romano dop "crosta nera")</i>	10
<i>Ravioli stuffed with lean beef and black truffle</i>	15
<i>Spaghetti kamut, clams and saffron</i>	14

## fish second courses

<i>Tuna sliced steak with sesam, sauted spinach and teriyaki sauce</i>	18
<i>Salmon with ginger crust, and cream of potatoes and squid ink</i>	15
<i>Roasted octopus, tomatoes soup and basil oil</i>	16
<i>Rolls with spatola fish "beccafico style" and figs of India</i>	14
<i>Fish of the day</i>	(h.) 6

## from our grill

### grilled meat and vegetables

**“Dry Aging”** is a process whereby beefs are stored – without protective packaging – at refrigeration temperatures for one to five weeks to allow the natural enzymatic and biochemical processes. The result is an improved tenderness a unique flavor.

**“Fioritura”** is instead a special selection of meats that are chosen for the presence of strong marbling. This intramuscular fat gives the meat extraordinary softness and a full and intense flavor.

Danish t-bone steak ( <b>Fioritura</b> , cuts from 600 gr. - 800 gr. - 1 kg.)	(h.) 5.5	Danish beef filet, Barolo sauce and potatoes	24
Sliced beef steak, porcini* mushrooms and rosemary oil (danish sirloin, <b>Dry Aged</b> 300 gr.)	20	Texan beef sirloin (boneless, 300 gr.)	35
Ribeye (danish beef boneless, <b>Dry Aged</b> 300 gr.)	22	Sirloin manzetta prussiana (with bone, 550 gr.)	25
		Chicken breast avocado and teriyaki sauce	14
		Sliced english lamb, artichokes, and puré	16

## hamburger

Met burger (danish beef 100 gr., tomatoes, cheese and crispy bacon)	15
Salmon burger (salmon, tzatziki, iceberg, tomatoe, avocado)	16
Veg Burger (chickpeas and sesame, cheese)	14

## side dishes

Grilled vegetables of the day	7	French fries	6
Baked potatoes	6	Purè with black ink	6
Broccoli, spinach, chicory	6	Purè	6

## dessert, icecream, fruits

Hazelnust ball, puffed rise and hot chocolate	7
Tiramisù “MET”	7
Crumbled puff pastry and diplomatica cream	7
Hot chocolate pie “Valrhona Guanaja 70%”	7
Puff pastry pie, ricotta cheese, figs and Porto	8
Peers crumble calvados icecream	7
Chestnuts parfait, chocolate ganache and walnuts	7
Cakes from deli counter	7
Selection of seasonal fruits	10
Icecream (chocolate, hazelnuts, cream, lemon, pistachio, stawberry)	6

After a good dinner  
you can forgive anybody,  
even, your own relatives.

Oscar Wilde

## drink

Bread and other (for person)	2
Sparkling water	3.5
Soft drink in glass (200 cl.)	4
Bottle of beer	6
Coffee	3