

starters

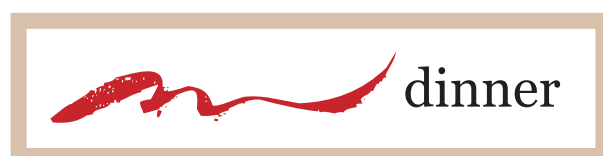
<i>Burratina from Andria (125 gr.) and wild broccoli cream</i>	10	<i>Crunchy Polenta, parmesan fondue and sautéed mushrooms</i>	10
<i>Paleta di Patanegra y tomato</i>	15	<i>Eggplant parmigiana and buffalo mozzarella from Campania</i>	10
<i>Parma Ham and buffalo mozzarella (125 gr.)</i>	12	<i>Pumpkin flan with ricotta fondue</i>	10
<i>Crispy bread "Met" butter and anchovies from Cantabrico</i>	15	<i>Tempura of prawns*, guana and "aji amarillo" sauce</i>	14

tartare and raw fish

<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 lettuce)</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>Casarecce of kamut with fish sauce "scoglio"</i>	14

second courses

<i>Thin slices of beef with rucola and parmesan</i>	10
<i>Meatballs "messinese" style</i>	12
<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>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 (Fioritura , 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, Dry Aged 300 gr.)	20	Texan beef sirloin (boneless, 300 gr.)	35
Ribeye (danish beef boneless, Dry Aged 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
Pears crumble calvados icecream	7
Chestnuts parfait, chocolate ganache and walnuts	7
Cakes from deli counter	7
Selection of seasonal and exotic fruits	10
Seasonal fruits (ananas, kiwi, melon)	5
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