



cocktails

Che cos'è l'Amor	10
<i>Aperol infuso con lamponi e hibiscus, Prosecco, cedrata Tassoni succo di lime.</i>	
Esotic Punch	10
<i>Rum mix (Wray & nephew white overproof & plantation 3 stars), Galliano Amaretto, Crème de banane, Fruit mix (ananas, arancia & pesca).</i>	
MET Paloma	10
<i>Espolòn Tequila Blanco, Aperitivo Americano Cocchi Rosa, agrumi (pompelmo rosa & lime), sherbet di mele e aceto di mele, miele d'agave.</i>	

Saudade	10
<i>Cachaça Leblon aromatizzata al mango, Dry Curaçao, succo di lime, sciroppo al Tamarindo, fresh passion fruit.</i>	

Jonny Cash	10
<i>Brandy stravecchio Magna Mater infuso ai lamponi e mirtilli, Moonshine Platte valley, Chartreuse verde, Cordiale di pompelmo e Yuzo, Grapefruit bitters.</i>	

Marquinho Colada	10
<i>Gin mare, Cachaça thoquino, Centrifuga di ananas e rosmarino, sciroppo di cocco al cardamomo, lime, Molinari Bitter.</i>	

Cartel Mexicano	10
<i>Mezcal la puritita verdà, Tequila Espolòn, St. Germain, lime, sciroppo d'agave, tabasco.</i>	

Moulin Rouge	10
<i>Gin Citadelle, Vermouth francese secco, Calvados, cetriolo, lime, St Germain.</i>	

Portofino	10
<i>Vodka Russian Standard, Galliano aperitivo, Lagavulin 16, Citrus mix (arancia & Yuzo), purea di fragola.</i>	

Jambo Jambo	10
<i>Bacardi 8, Liquore Strega, estratto di zenzero, succo di lime, miele millefiori, Angostura Bitters.</i>	


 dinner

starters

<i>Patanegra y pan tomato</i>	17
<i>Met sea food salad (octopus, squid and prawns)*</i>	16
<i>Tempura of prawns*, spicy guacamole and red sweet and sour onion</i>	14
<i>Ham and buffalo mozzarella dop</i>	12

<i>Steamed chicken, golden apple and small lettuce</i>	12
<i>Battered cod, tomato and robiola cream</i>	12
<i>Roman zucchini pie, ricotta fondue, and amaretti powder</i>	9

tartare and marinated

<i>Sea food tartare selection (scampi, tuna, salmon)*</i>	18
<i>Salmon* tartare, and passion fruit</i>	16
<i>Tuna* tartare, avocado and tomato confit</i>	16
<i>Beef filet tartare, quail egg and mustard mayonnaise</i>	15

salad

<i>Met salad (prawns*, mango, nuts, and wild salad)</i>	14
<i>Caesar Salad (chicken, Caesar sauce, bacon, bread and lettuce)</i>	12
<i>Spinach (marinated salmon, spinach, goji berries, yogurt)</i>	12

first courses

<i>Linguina, garlic, oil and chilly peppers with raw carpaccio of red prawn*</i>	18
<i>Tortello cheese and pepper, beetroot and sage bread crumble</i>	15
<i>Casareccia of Kamut, roman zucchini and prawns*</i>	14
<i>Spaghetti with clams veraci</i>	15
<i>Pasta checca style</i>	11
<i>Pacchero, fresh tomatoes datterino and basil</i>	10

fish second courses

<i>Octopus*, potatoes, olives taggiasche, and pine nuts in cooking pot</i>	18
<i>Turbot fillet in bread crust, steamed asparagus and saffron mayonnaise</i>	18
<i>Sliced tuna* with sesame, spicy spinach and teriyaki sauce</i>	16
<i>Fried squid* and prawns* with passion fruit</i>	16
<i>Grilled squid* and pappal pomodoro</i>	14
<i>Beef meat balls, raisin and pine nuts in broth reduction</i>	10
<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.

<i>Fiorentina</i> (Fioritura , cut from 800 gr. – 1 kg . 1,2 kg)	(h.) 5.5	<i>Lamb rump, puré and vegetables</i> <i>fried in tempura</i> (lamb cooked at low temperature)	16
<i>Danish beef filet potatoes</i> <i>and MET butter</i>	24	<i>Chicken supreme, Chinese mandarins</i> <i>and rocked</i> (lamb cooked at low temperature)	14
<i>Ribeye steak without bone and grilled tubers</i> (Dry Aged beef 300 gr.)	22	<i>Chicken supreme, avocado and teriyaki sauce</i> (lamb cooked at low temperature)	14
<i>Sliced Danish beef, rocket, tomatoes pachino</i> <i>and Grana cheese flakes</i> (Danish sirloin Dry aged 330 gr)	22	<i>Met burger served with French fries*</i> (danish beef fracosta 200 gr., tomato, cheese and crispy bacon)	15
<i>Patanegra chop, baked american potatoe</i> <i>and grilled baby corn</i>	18		

side dishes

<i>Seasonal grilled vegetables</i>	7	<i>Chicory</i>	6
<i>Spinach</i>	6	<i>Baked potatoes</i>	6
<i>Broccoli</i>	6	<i>French fries</i>	6

dessert, icecream, fruits

<i>Tiramisù old receipt</i>	7
<i>Hazelnuts ball, puffed rise and hot chocolate</i>	7
<i>Lollipops (raffaello, ferrero rocher, marshmallows)</i>	9
<i>Cold chocolate pie and pistachio mousse</i>	8
<i>Pavlova, meringues, and berries</i>	8
<i>Almond biscuit, white chocolate with cinnamon</i> <i>and caramelized apple</i>	7
<i>Ice cream (chocolate, pistachio, cream, berries, strawberries, hazelnut)</i>	6
<i>Exotic sliced fruit</i>	10
<i>Seasonal fruit</i>	6

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

Oscar Wilde

drink

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

