



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 off-menu 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.

SELEZIONE GERMAR ITALY

GRAIN FED –

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 ITALY

GRAIN FED –

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 ITALY

GRAIN FED –

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 ITALY

GRAIN FED –

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 ICELAND

GRAIN FED –

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 PORTUGAL

GRASS FED –

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**

CAPRICHÓ SPAIN/PORTUGAL

GRASS FED –

Meat with a persistent taste, derived from farmed animals raised in northern Spain and Portugal by José 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 per person

A complete tasting experience, including all three courses.

BUTCHER MENU

55 Euros per person

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

The menu 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. 500g 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*1/3/5/7

8

Rose cake, hot zabaglione with San Marzano Borsci liqueur

TIRAMISÙ*1/3/7

8

Espresso tiramisu, mocha coffee, homemade savoiardi

FONDENTE*1/3/7/8

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



ALLERGEN LIST

Substances or products causing allergies or intolerances
(annex II EU Regulation 1169/2011)

1. Cereals containing gluten
2. Crustaceans and crustaceans products
3. Eggs and egg products
4. Fish
5. Peanuts and peanut 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.