



*A Salumaio*  
— DI SANTAMARINA —

## *Tasting Menu*

### *Tomahawk Menù for 2 People € 80*

*Cold cuts and fine cheeses platter  
and 1 kg Tomahawk*

### *Fiorentina Menù for 2 People € 80*

*Platter of cold cuts and fine cheeses  
Fiorentina di Chianina top select 1 kg*

## *Appetizers*

- Arancina with stracciatella and pecorino on tomato fondue € 10*  
*Aubergine pie with dop buffalo € 10*  
*Street food del Salumaio (onion and Lamb meat) € 12*  
*Chianina sausages and friarelli € 12*  
*Wagyu tartàre and stracciatella € 15*  
*Stracciatella and burrata with raw Nebrodi black pig € 15*  
*Tartàre del Salumaio (Piemontese Fassona meat with Gambero Rosso di Mazara) € 22*  
*Prawns of Mazara marinated with citrus fruits € 30*  
*Platter of fine cured meats and Toscano Pecorino for 2 people € 30*  
*Maxi cutting board with fine salami, Toscano Pecorino cheese and campane delicacies for 4 people € 80*

## *First*

- Norma € 9*  
*(Fresh pasta, cherry sauce, aubergines, stracciatella and chopped pistachios)*
- Carbonara € 13*  
*(Nebrodi pork cheek, egg, pecorino cheese, pepper)*
- Giulio € 15*  
*(Paccheri, mussels, Borlotti bean cream, potato cream tuna bottarga)*
- Scrigni € 16*  
*(Half moons stuffed with burrata, white Chianina ragout with pouring of stracciatella)*
- Celso € 18*  
*(Fresh pasta, Mazara red shrimp, white shrimp chicory and cherry tomatoes)*
- Santa Marina € 25*  
*(Half moons stuffed with burrata, scampi, red prawn from Mazara prawn, cherry tomatoes and pistachio)*

## *Seconds*

*All the second courses include a side dish*

- Tomahawk Marchigiano 5,50 etto*  
*Steak Fiorentina di Chianina Premium 6,50 etto*  
*Rib of meat 5/coste di Saxon Beef "yellow fat" gr. 600 € 30*  
*Fillet Irish grill gr. 300 € 22*  
*Fillet Irish with porcini mushrooms € 25*  
*Sliced Fassona € 25*  
*Prawn Mazara grill € 30*