




MAZZEI


SPECIAL MENU




APERTIZERS

PORCINI UOVO E TARTUFO | 135 
Porcini mushrooms velouté, eggs poached,
crispy sour dough and 3gr of fresh Italian truffle.

MOSCARDINI E FAGIOLI | 95
Stew of baby octopus and beans, italian soffritto, white wine
and tomato sauce, served with crispy baguette.

PIZZA FORMAGGI E TARTUFO | 185 
White base pizza, mozzarella cheese, brie, gorgonzola,
parmesan, topped with 3 gr of fresh Italian truffle.

PASTA

RAVIOLI AL BRASATO E TARTUFO | 185 
Beef braised ravioli tossed in a butter sage sauce,
red wine reduction and 3 gr of fresh Italian truffle.

TAGLIATELLA RAGÚ DI MAIALE | 110
Tagliatelle pasta tossed in a white rich pork ragú,
mix of mushrooms and grated pecorino romano.

PAPPARDELLE ALL' ANATRA | 115
Home made spinach pappardelle tossed in a rich
duck breast ragú, topped with pecorino cheese.

TAGLIOLINI PARMIGIANO E TARTUFO | 145
Home made tagliolini pasta tossed in a butter
parmesan sauce, topped with 3 gr of fresh Italian truffle.

DENTICE CREMA DI CECI | 195
Seared red snapper served with a creamy chickpeas,
sauteéd mirepoix and green spinach.

MAIN COURSE

GUANCIA DI MANZO | 230
Slow braised beef cheek cook with red wine sauce
and own jus, with mashed potato and veggies mirepoix.

WAGYU STRILOIN MB7 | 240K\100GR
Pan seared Aus Wagyu served with roast veggies,
garlic herbs oil and porcini, average weight 450gr.

FIorentina | 170K\100GR
Charcoal US prime T-bone, served with mix of roasted
vegetables, garlic herbs oil, porcini mushrooms, average weight 1.1 kg.

EXTRA TRUFFLE? ALWAYS A GOOD DECISION.
+3G FRESH ITALIAN SUMMER TRUFFLE - 75K

