

ATELIER DI

CARNE

Celebrity

FOOD MENU

Try a little of everything!

BREAD

CATANZARO STYLE HOME MADE FOCACCIO ! • 18 €

Dried Tomatoes with Olive Oil, Fresh Thyme,
Fresh Rosemary, Extra Virgin Olive Oil, Slice Of Black Olives

FOR THE SHARE

OLIVES AL FORNO

Assorted warm olives, rosemary, cayenne
and leave of daphne

CRISPY BROCCOLI

Fresh mint, nuts, agrodolce dressing

ASADO CHEDDAR CROQUETTES

Beef, panco cheddar cheese

SPICY CRISPY SHRIMP

Shrimp, sambal, togarashi seasoning and
japanese mayonnaise

BEEF TACO

With special hot and sweet sauce

FRIED CALAMARI

ft. tartar sauce

SMOKED BEEF ft. CHEDDAR FUME

Smoked beef ft. cheddar cheese and
cajun spice

GAMBERI

Stir-fried jumbo shrimp, grilled lemon with
salmoriglio and mint

3 pieces

CHARCUTERIE & BUTCHER SHOP

CHEESE PLATE

Cheese varieties, jam,
crispy bread, nuts

STEAK TARTAR

Beef tenderloin, special tartar sauce,
guacamole sauce and quail eggs

CHURRASCARIA

Slowly smoked, sliced beef shoulder

BEEF CARPACCIO

Tenderloin, rocket, parmesan
and truffle oil

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SEA FOOD

SHRIMP COCKTAIL

Shrimp with special sauce

SALMON SASHIMI

Soy lime mirin sauce and wasabi

LOBSTER COCKTAIL

Lobster with special sauce

OYSTERS

6 pieces | 12 pieces

Oysters, chili pepper, coriander, red onion, ginger soy sauce

BELUGA CAVIAR 50GR

Caviar, pickled cucumbers, butter, red onions, spring onions, cheese

CELEBRITY ALL OCEAN

Varieties of seafood selection

SALAD'S

PANZANO STYLE CAESAR

Letus, parmesan, crispy bread and homemade caesar sauce

add chicken / add shrimp

ROCKET

Rocket, cherry tomatoes, pomegranate

Shrimp | Beef

BUTCHER

Seasonal greens, walnuts, green apples, Tulum cheese, pomegranate syrup

BURRATA & TOMATOES

Burrata, tomatoes, basil and olive oil

STEAMED SHRIMP SALAD

Seasonal greens, steamed shrimp, avocado and soy truffle sauce

CELEBRITY

Seasonal greens, tomato, avocado, mango, Grilled vegetables and special vegetable sauce

TO BEEF OR NOT TO BEEF...!

WAGYU KOBE

Kagoshima A5 (1 GR)

CHEESEBURGER

Beef burger, caramelized onions, cheddar, lettuce, pickle and aioli sauce

SLICED FILET MIGNON

Tenderloin and sea salt

SLICED RIBEYE

Boneless ribeye

DALLAS STEAK

Tuscan Signature Dry Rub, Prime Selection Black Angus (Special Dry Age)

ASADO

Beef veal ribs, tomato, rocket, red onion

TUSCAN PORTERHOUSE "THE FIORENTINA"

21 day DRY AGED Bistecca Fiorentina

TOMAHAWK

Best of Best Prime Angus (Special Dry Age)
for two person

+ Covered With Gold

+ Dry Truffle Toppics

CHICKEN

SPICY CHICKEN WINGS 🌿🍷🍴🍷

Grilled chicken with hot spicy sauce
Presented at mini barbeque on table

MILANESE 🍷🍷🍷

Panko bread with breaded crispy chicken
with rocket and grilled lemon

SPIEDINI ALLA TOSCANA 🍷

Marinated grilled chicken skewer
and curry onion



LAMB

LAMB CHOPS 🍷

Special marinated sauce
lamb chops with carrot puree

GRILLED LAMB RACK

Grilled Half Lamb Rack
(For Two Person)



FISH

BRANZINO 🍷🍷

Stir-fried sea bass, mint, dill, veggie
caponata and grilled lemon

CELEBRITY SEABASS 🍷🍷🍷

Seabass, shrimp and creamed spinach

PASTA

TAGLIATELLE AL VEGI

Homemade tagliatelle, broccoli, asparagus, pesto sauce and cream



BEEF TAGLIATELLE

Beef, spicy tomato sauce



SPICY SEAFOOD LINGUINI

Homemade linguini, varieties of seafood selections with tomato sauce and bisc sauce



SIDE DISH

FRENCH FRIES

Selections: Truff | Cajun | Parmesan

SAUTEED SPINACH



Spinach, cream, garlic, olive oil, salt, butter

SAUTEED MUSHROOMS

Mushrooms, garlic, rosemary, fresh thyme and olive oil

STEAMED VEGETABLES



Varieties of seasonal vegetable selection, salt and olive oil

CRISPY ONION FLOWER



Onion, flour wheat and aioli sauce

POTATO TERRINE



Sliced potatoes, rosemary and aioli sauce

GRILLED ASPARAGUS



Grilled asparagus and parmesan

GRILLED EGGPLANT



Grilled eggplant with parmesan / olive oil garlic

SAUCE

GRAVY



Cream, butter, veal shank, carrot, celery, garlic, black pepper and red wine

CHIMICHURRI

Cumin seeds, coriander seeds, mint, parsley, black pepper and garlic

BEARNAISE



Egg, butter, salt, tarragon and wine

TRUF



Red wine, bay leaf, purple onion, truffle

SWEET & CHILLI



Homemade special sweat - hot pepper sauce

GRATED PARMESAN



DEMI DESSERT

HOMEMADE SORBET (one scoop)

Tradational homemade sorbet

HOMEMADE ICE CREAM (one scoop)

Tradational homemade Ice Cream

FRUIT PLATTER (per person)

Seasonal Fresh Fruit Platter

DESSERT

CREME BRULEE

ft. Homemade sauce

SAN SEBASTIAN CHEESECAKE

ft. Homemade ice cream

TIRAMISU LUCI

Coffee, Mascarpone – Piedigrotta Style

CHOCOLATE GANACHE

ft. homemade sauce

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ALLERGENS

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff. Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.



LUPINS



SESAME



FISH



NUTS



CELERY



SOY



MILK



PEANUTS



HOT PEPPER



GLUTEN



MUSTARD



EGG



SULFITES



SHELLFISH