



At Beef Club, our most intimate and personal desires take on a sharing value:
what for the rest of the world is a secret passion, here not only can be praised but becomes a source of pride.

Beef Club is made by all meat lovers, by the people who sit at our tables every day:
chefs, cooks, grillers, waiters but also lawyers, doctors, workers, entrepreneurs ...

Beef Club is quality, it is passion, it is sharing, it is love

Beef Club is YOU too

WELCOME

BEEF TARTARE

Delicious Scottona beef cut by Knife and seasoned with extra virgin olive oil, sicilian lemon, salt and a pinch of pepper

Campagnola 16

With Mustard, Capers, Ligurian olives and Marinated Onion (10)

Latticina 16

With soft Burrata Cream from Andria and Sciacca Anchovies (7, 4)

Tartufona 17

With black truffle flakes and flavored oil

Piemontese 16

With Castel Magno cheese and hazelnuts(7, 8)

Tartare Tastings 22

Our four-tartare proposed in mignon format to please those who cannot choose (4, 7, 8, 10)

Mince Tartare 17

Selected minced and seasoned beef second tradition with Oil, Salt, Pepper, Capers from Pantelleria, Sciacca anchovies, Worcestershire sauce, Ketchup, Shallot, Egg yolk, Mustard and Mint (3, 4, 6, 10)

SPECIALS

"Pizzaiola" Beef Carpaccio 17

Thin slices of beef seasoned with our "Pizzaiola" sauce, Cappars and Olives from Liguria (9)

Seared Beef Sashimi 19

Tenderloin Sashimi with Ponzu sauce, Marinated Onions, Mustard and Myrtle powder (6, 10)

Grilled Marrowbone 15

Grilled Marrowbone served with Chimichurri sauce, Beef bacon, Crunchy Onion and Bread Crouton (1, 12)

Vegan Tartare 15

The Avocado and Sun-Dried Tomato Tartare placed on a bed of brown rice turns out to be a delicious vegan alternative





THE STARTERS

Foie Gras de Canard 24

The Foie Gras de Canard Paté has an intense and decisive flavor and is truly delicious.
We serve it with toasted bread and homemade red onions marmalade (1,7)

Culatello Ham 16

The noblest part of the posterior thigh is dedicated to the most precious salami,
served with sweet & sour vegetables (12)

Smoked BLACK ANGUS Prosciutto 16

It is made with selected Scottish Black Angus.
The meat is salted and flavored with various spices and herbs and then smoked with beech tree wood



Our Salted Fried Dough 7

Made with the dough of our bread, delicious to combine with our cold cuts or with our tartare (1)

Pata Negra Lard with Toasted Bread 15

Pata Negra Lard with flavored herbs served on our grill toasted bread (1)

Beef Meatballs with Tomatoe sauce 15

Very famous in Italy but not only, meatballs are one of the most popular dishes in the world.
We serve them with tomato sauce and fresh basil (1,3,7)

Sciacca (Sicilly) Anchovies 15

The best anchovies from Sciacca (Sicily) salted and preserved in oil are served by us
with butter curls and toasted bread (1,2,4,7)



BLACK ANGUS Skewer 12

Marinated with barbeque sauce and London dry gin for 24h and cooked on the grill (6,10,12)



Burrata cheese from Andria (Puglia) with Cherry tomatoes 12

Soft Burrata from Andria (125g) served with datterini tomatoes and fresh basil,
all seasoned with our EVO oil (7)

Mix of Cold Cuts and Cheese 22

Smoked Black Angus prosciutto, Pata Negra lard, "Culatello" ham, Burrata form Andria, Sardinian Pecorino cheese
Wildflowers Honey and Tropea Red Onions Jam (7, 12)



FROM THE CHARCOAL GRILL

Entraña Sliced Steak 270g 28

Angus Aberdeen Uruguay Premium Grass-Fed

It is one of the most popular cuts of beef in South America and on their asados (6,10)

Picanha Sliced Steak 300g 28

The Picanha is a cut of meat typical of Brazilian cuisine, corresponding to the "rump cap steak".

On one side there is a characteristic layer of fat about one centimeter thick (6,10) *(not always available)*

Dry Age Rump Sliced Steak 270g 25

The Argentinian Rump that we use for this delicious steak is 30 days dry age.

We serve it with Caramelized Onions and Rosemary (6,8,10,12)

Beef Rib Steak 500g 28

Rib Steak, the cut with the bone that gives thickness and volume to the meat (6,10)

Ribeye Steak 300g 32

High marbling, with a large touch of fat that separates the longissimus from the spinal. It is from the fat that much of the flavor of beef comes from, making Ribeye one of the richest and beefy cuts around (6)

Beef Tenderloin 250g 32

The Top Sirloin is the finest cut of beef, low in fat, tender, the flavor is strong but more delicate than other cuts (6)

Lamb Chops New Zealand 250g 30

Lamb chops are a flavorful and exceptionally tender cut of meat, traditionally linked to the Easter table but perfect for any occasion (6,10)

"Salamella" sausage marinated with Red Beer 250g 12

What's better than a sausage? Fresh pure pork sausage, "Salamella" is a recognized traditional Italian product from the Lombardy region.

We serve it marinated in red beer and then grilled (6,10,12,13)

Chicken upper thigh 300g 15

Chicken thigh, the most tender and juicy part of the chicken, skillfully enriched with spices and cooked in our charcoal oven (6,10)

Grilled Cockerel from Valtellina 400g 15

The grilled cockerel is one of the most popular variations, a tasty recipe that has become a typical street food dish. The cockerel is cooked on the barbecue and becomes crunchy on the outside and soft and juicy on the inside (6,10)



IF IS GOOD, SHARE IT!!!

Irish Black Angus Tomahawk Steak 1.2kg 100

Also called Brontosaurus steak is a cut coming from the front of the sirloin.

It stands out for its juicy and intense flavor that blends with its persistent aroma, particularly appreciated by those like us who love meat (6,10)

Beef Rib Steak 1kg+ 65

The rib steak re-proposed in the MAXI version, sliced and served on a hot plate (6,10)

Picanha Steak 1kg 60

The Picanha is a cut of meat typical of Brazilian cuisine, corresponding to the "rump cap steak". It is a cut with a maximum weight of 1 kg, with a triangular shape. On one of the two sides there is a characteristic layer of fat about one centimeter thick (6,10)

Mixed Grill Plate 60

Picanha or Dry-Age Rump sliced Steak, Entraña, Salamella sausage marinated in Red Beer, Chicken Upper Thighs, Black Angus Skewer (6,10)

T-Bone Steak 1kg+ 65

"Fiorentina" cut, owes its name to the central bone that resembles an inverted "T". For the abundance of the cut and the organoleptic mix guaranteed by the heart of the loin and the fillet, it is a classic that cannot be missing from our selection (6,10)

Beef Tenderloin Chateaubriand 600g 75

The heart of the fine top sirloin proposed in Chateaubriand cut (6,10)

Beef Club Sauce 5

Warm Sauce with Butter, Whiskey, Grain Mustard and Aromatic Herbs (1, 6, 7, 10, 11)



NOT ONLY "BEEF STEAKS"

Duck Breast in three different cooking style 19

The Duck Breast is first cooked at low temperature, roasted in the pan and after is glazed with a honey and 'nduja based sauce and finished in the oven

Roast Cockerel with sweet mustard and various flavours 16

Roast Rooster with Sweet Mustard and Various Spices is a very tasty second dish. Everyone likes the Galletto and also in this case it is a suitable dish both for a delicious family dinner or a day of celebration. Try it! (6,10)

Chicken Breast Cutlet 15

Fried chicken breast in breadcrumbs (1,3,5,11)



Roasted Octopus tentacles 25

Served with Potatoes Cream, Roasted green Peppers and "Arrabbiata" sauce (7,9)

Norwegian Salmon 25

Norwegian salmon steak cooked in the pan, with aromatic herb panure, lemon zest and spinach cream (1,11)



BEEF CLUB Burger 18

Black Angus Burger 220g, Mixed Salad, Red Cheddar Cheese, Confit Cherry Tomatoes, Truffle Sauce and Black Vegetable Charcoal Panburger (1,3,6,7,10,11,12)

Vegan Burger 16

Vegan Burger with Eggplant, Mixed Salad, Dried Tomatoes, Zucchini and Grilled Eggplant, Mint and Shallot Bernese Sauce and Beetroot Panburger (1,5,6,8,10,11,12)



Vegetable Flan 12

Flan of eggplant and zucchini served with a Parmigiano cream (3,7)



Lasagna with Beef Ragout sauce 15

Our Lasagna is made with 100% Beef Ragout cooked slowly in the oven for 5 hours (1,3,7,9)

"Plin" Ravioli with Black Truffle 18

Traditional Piedmonts ravioli filled with beef and vegetables served with black truffle (1,3)

Tagliatelle with Beef Ragout sauce 15

"Tagliatelle" egg-based pasta served with 100% Beef Ragout cooked slowly in the oven for 5 hours (1,3,9)



SIDE DISHES

Classic Mashed Potatoes ₇	8	Broccoli in the Pan ₆	8
M. P. & Black Truffle ₇	12	Club Salad (green sal., cherry tom., avocado)	8
M. P. & BLACK ANGUS Crumble ₇	10	Grilled Vegetables	8
Roasted Potatoes	8	Roasted Sweet Green Peppers	8
French Fries (with truffle 12)	8	Sauteed Spinach Garlic, Oil, Chilli	8
Basmati Rice	7	Integral Brown Rice	7
Fried Cauliflower with Burnt Garlic Cream			8

DESSERTS _{7/8}

Tiramisù _{1,3,7}	Millefeuille with Salted Caramel Cream _{1,3,7}
Panna Cotta _{4,7}	Ice Cream with Hazelnuts and Whiskey _{1,3,7,8}
Creme Caramel _{3,7}	Pineapple
Sicilian Cannoli _{1,7,8}	Strawberries
Bonèt from Piedmont _{3,7,8}	Mango
Our Sorbets _{1,6,7,8}	

Cover charge _____ 2,5

On the next page you will find the complete food allergen list
 Thank you for the visit and we hope to see you again soon!!!



FOOD ALLERGEN LIST

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|----|---|--|
| 1 | Gluten | cereals, wheat, rye, barley, oats, spelled, kamut, including hybridized and derivatives |
| 2 | Shellfish and derivatives | both marine and freshwater ones: shrimps, prawns, lobsters, crabs, hermit crabs and the like |
| 3 | Egg and derivatives | all products made with eggs, even in minimal part. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes, including savory ones, ice creams and creams, etc. |
| 4 | Fish and derivatives | including derivatives, that is, all those food products that are made up of fish, even if in small percentages |
| 5 | Peanuts and derivatives | packaged snacks, creams and condiments in which there is also in small doses |
| 6 | Soy and derivatives | milk, tofu, spaghetti, etc. |
| 7 | Milk and derivatives | yogurt, biscuits and cakes, ice cream and various creams. Any product in which milk is used |
| 8 | Nuts and derivatives | all products including: almonds, hazelnuts, common walnuts, cashew nuts, pecans and Brazil and Queensland nuts, pistachios |
| 9 | Celery and derivatives | present in pieces but also in preparations for soups, sauces and vegetable concentrates |
| 10 | Mustard and Derivatives | it can be found in sauces and condiments, especially in mustard |
| 11 | Sesame seeds and derivatives | in addition to the whole seeds used for bread, we can find traces in some types of flours |
| 12 | Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ | used as preservatives, we can find them in: canned fish products, in foods in vinegar, in oil and in brine, in jams, vinegar, dried mushrooms and soft drinks and fruit juices |
| 13 | Lupine and derivatives | present in many vegan foods, in the form of roasts, salamis, flours and similar based on this legume, rich in proteins |
| 14 | Molluscs and derivatives | canestrello, razor clams, scallops, heart, sea date, fasolaro, garagolo, snail, mussel, murex, oyster, limpet, sea truffle, cockle and clam etc. |