

the
RARE
tour

WORLD'S®
101
BEST
S T E A K
RESTAURANTS

5TH MARCH

8 - HANDS DINNER

A one-night-only culinary collaboration
where four exclusive restaurants unite
for a rare and unrepeatable dining experience

beefbar[®]
Born in Monte-Carlo

LA
BRASERIA

• **I DUE CIPPI** •
DAL 1976

Regina **AB** Bistecca
AL DUOMO

MENU

BEEFY BRAVAS & PANE, SALSICCIA E PECORINO

*Crispy bravas-style potatoes served with sausage and aged pecorino cheese (2, 3, 4, 5, 10, 11, *)*

- Beefbar & I Due Cippi -



PANETTONE SALATO & PROSCIUTTO DI KOBE

*Kobe beef ham, a worldwide exclusivity, served with savory panettone (3, 5, 10, 11, *)*

- Beefbar -

PANINO DI LAMPREDOTTO IN SALSIA VERDE E PICCANTE

Traditional Florentine lampredotto sandwich served with green sauce and spicy sauce (4, 5, 7, 11)

- Regina Bistecca -

MILLEFOGLIE DI CHIANINA, RICCIOLA DELL'ARGENTARIO E CAVIALE

Layered Chianina beef millefoglie with Argentario amberjack and caviar (2, 3, 4, 5)

- I Due Cippi -

RAVIOLI DI PICCIONE CON BURRO AL TIMO

Handmade pigeon ravioli with thyme butter (3, 5, 7, 11)

- Regina Bistecca -

TORTELLI DI MANDORLE AMARE, FONDO BRUNO DI BUE AL TARTUFO NERO BERGAMASCO

Bitter almond tortelli with beef jus and Bergamo black truffle (2, 3, 5, 7, 11)

- La Braseria -

BUE PIEMONTESE E VACCA DI CHIANINA (dry aged 60 giorni) - GIARDINIERA BBQ, PURÈ CON BURRO D'ALPEGGIO E FONDO DI MANZO

*60-day dry-aged Piedmontese ox and Chianina cow,
served with BBQ giardiniera, alpine butter mashed potatoes and beef jus (3, 7)*

- La Braseria & I Due Cippi -



MARBLED CHOCOLATE BAR

Tutto ciò che amiamo in una barretta di cioccolato: cioccolato, biscotto croccante, caramello fondente

*Everything we love in a chocolate bar: chocolate, crispy biscuit and melting caramel (2, 3, 5, 11, *)*

- Beefbar -

€220 – Food only
€250 – Non-Alcoholic Beverage Selection
€270 – Alcoholic Beverage Selection

PAIRING

Pairing wine

*Bellavista Vittorio Moretti
Franciacorta Riserva DOCG 2018*



Pairing wine

*Montebamboli Petra Vermentino
Maremma Toscana Doc 2025*

Pairing wine

*Montebamboli Petra Vermentino
Maremma Toscana Doc 2025*

Pairing wine

*Montebamboli Petra Cabernet
Franc Toscana Rosso IGT 2024*

Pairing wine

*Montebamboli Petra Cabernet
Franc Toscana Rosso IGT 2024*

Pairing wine

Petra Petra Toscana Rosso IGT 2022

Pairing wine

Petra Petra Toscana Rosso IGT 2022



Pairing wine

*Petra Suvereto Toscana Vino Dolce
Angelo di San Lorenzo*

Non-alcoholic pairing

*ATARI (per welcome e prima portata)
Aperitivo Analcolico, Verjous, Fluffy Orange Juice*



Non-alcoholic pairing

*ATARI
Aperitivo Analcolico, Verjous, Fluffy Orange Juice*

Non-alcoholic pairing

*POPPORN
Gin Zero, Raspberry Syrup, Fresh Lemon Juice, Foamer*

Non-alcoholic pairing

*POPPORN
Gin Zero, Raspberry Syrup, Fresh Lemon Juice, Foamer*

Non-alcoholic pairing

*NO GINTO
Gin Zero, Palo Santo Cordial, Mediterrean Tonic Water*

Non-alcoholic pairing

*NO GINTO
Gin Zero, Palo Santo Cordial, Mediterrean Tonic Water*

Non-alcoholic pairing

*JENGA
Distillato analcolico, Timur Berry Cordial,
Pink Grapefruit Soda*



Non-alcoholic pairing

*NOT TO PEACH
Peach Distilled, Verjous, Orange Soda*


P E T R A


371 MONTE
BAMBOLI

Allergen information

