



Macellaio's

POS

SW7
EC1
SE1
SW11

DAILY DISPATCHES FROM THE BUTCHER'S BLOCK

FREE
PRESS

IN PRAISE OF WAITING

AT MACELLAIO, AGING AND MATURATION ARE THE SECRET INGREDIENTS THAT CREATE GREAT TASTING DISHES RESPECTFUL OF PROVENANCE

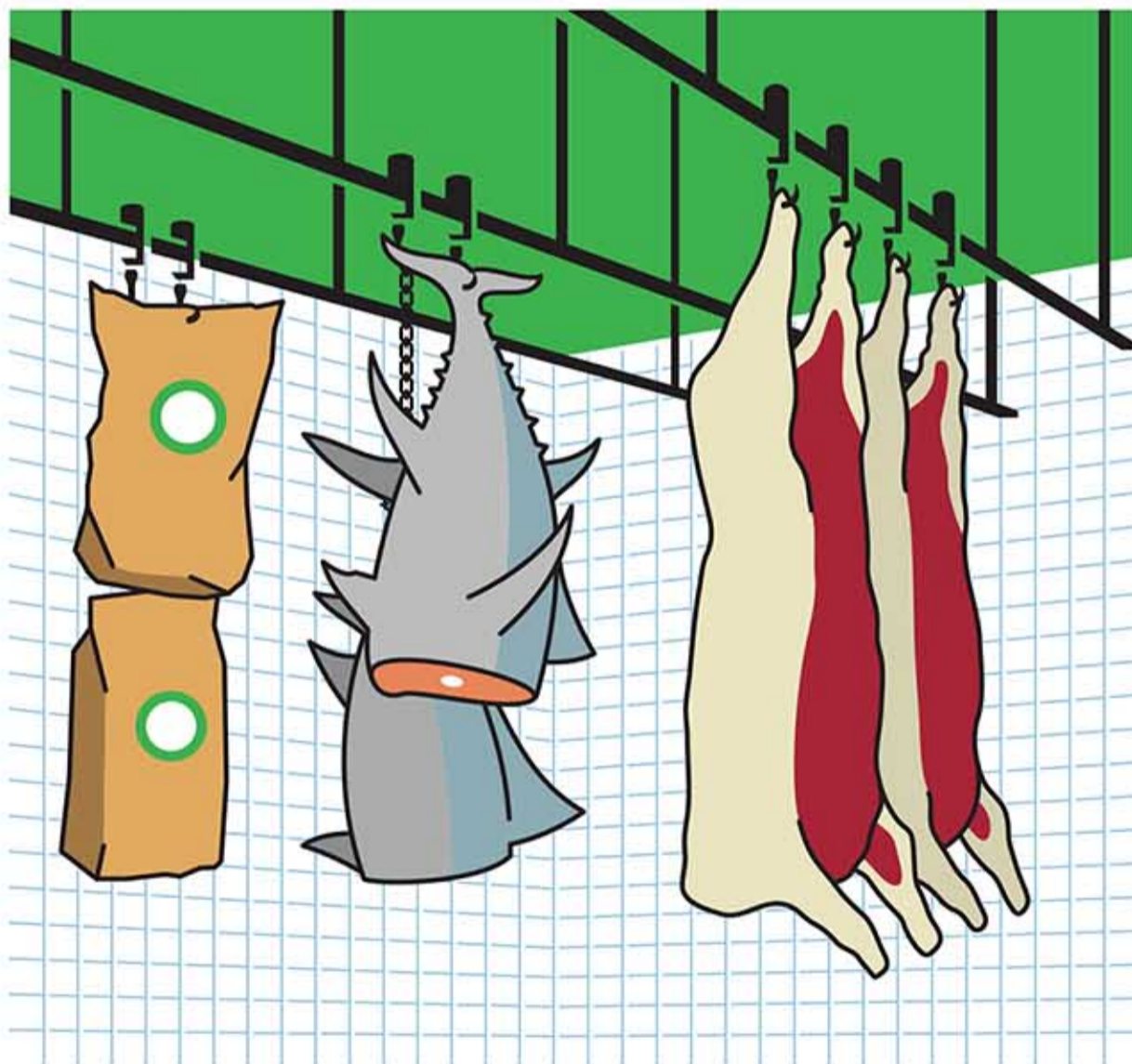
Our mission is to offer an essential and ingredient-led cuisine that highlights the quality of raw materials. However necessary, sourcing the best products we can is never enough. Telling the stories of the guardians of this ultimate quality is equally important to preserve our own culinary culture and heritage.

We want to honour all those farmers and growers whose lives and resources are solely dedicated to the quest for uncompromisingly great ingredients. These artisans are our role models and first inspiration as Italian restaurateurs in London.

"WE LEARNT THAT ONLY THROUGH TIME AND PATIENCE ONE CAN ACHIEVE TRULY EXCELLENT RESULTS"

Conscientious research is only the very first step of our journey, as we also seek to distinguish ourselves through the meticulous maturation of our essential ingredients. We learnt that only through time and patience one can achieve truly excellent results. As born butchers, we first started to dry age our meats for longer times, discovering how taste, texture and elegance can develop. With this lesson in mind and respectful of time and nature, we applied the same techniques to other foods. Fish and grains might seem worlds apart from meat, but they actually share the same benefits when you patiently await for their most authentic flavour to ripen.

Welcome to Macellaio: sit back, relax and let us do the rest.



NEWS FROM OUR SISTER RESTAURANTS AROUND LONDON

The original butcher.

Here is where it all started in 2012, an Italian butchery and restaurant in the heart of West London where we wanted to share with our customers our deep love for Fassona beef.

Fassona is an extremely valued breed from Piedmont that has on average one tenth the fat of other breeds. We personally select the animals in the byre: guided by the timeless experience of our farmers, we check whiteness, legs, muscles and fat growth to ensure the very best quality for our meats. Our slow cooking techniques favour the meat of heavier and older animals that have stronger flavours and texture, so we only buy animals aged at least four years and then dry age and butcher all the meat in house here at Macellaio.

We age the meats in humidity and temperature controlled cellars over six to nine weeks, while the naturally occurring enzymes work their magic and deepen the colour, relax the texture and intensify the flavours.

The butcher goes fishing.

It's remarkable how much tuna has in common with Fassona: it's the only warm blooded fish in the world and is also butchered in four quarters. A red meat that comes from the bottom of the sea rather than mountain pastures.

Tunas start their journey in the North and South Poles, ending in the Mediterranean Sea via the Gulf Of Mexico. Their meat is tastier than any other fish because of the fat content that grows and penetrates the muscles during this journey from cold to warmer waters. Reaching 120km/h and going as deep as 500 meters underwater, their nickname is "tonni di corsa" or "running tunas".

Our second restaurant in vibrant Exmouth Market showcases all the similarities between these two wonderful animals, applying the same butchering techniques to their exquisite red meats. Like with beef, we age tunas in humidity and temperature controlled cellars over ten to fifteen days, bringing out unique flavours and texture.

Pissa, not pizza.

Our latest restaurant near Borough Market is our most ambitious yet.

We went back to our roots to discover the authentic taste of a Ligurian bakery, with particular attention to a form of pizza from Genova called "pissa" with an ancient history that predates the more famous Neapolitan style. Pissa was created in honour of the great admiral Andrea Doria in the first half of 1400, and its name is due to the local dialect in Liguria that wants the letter Z pronounced like S.

The dough for our pissa is made from an exceptionally strong wheat flour and our very own sourdough yeast culture. Like with meat and fish, time is always our best companion, so we make our dough rise slowly and at cold temperatures from 60 and up to 90 hours depending on the weather: this long maturation makes a crispier crust, enhances the flavour and creates a more digestible pissa.

SOUTH KENSINGTON
Old Brompton Road

CLERKENWELL
Exmouth Market

BANKSIDE
Union Street

SMALL BITES

BOLLITO CROQUETTE Served with sweet peppers sauce and grated chocolate	£ 4.5
BEEF TONGUE Boiled and served with parsley sauce	£ 5
LARDO BRUSCHETTA Served with honey and walnuts	£ 4
RED PEPPERS Served with tuna stuffing	£ 3

STARTERS

SOUP OF THE DAY	£ 8
CARPACCIO Served with Tuscan extravirgin olive oil, salt and pepper	£ 9.5
BATTUTA ALL'ALBESE Beef tartare served with Tuscan extravirgin olive oil, salt and pepper	£ 9
BATTUTA Served with spicy Gorgonzola and Modena balsamic vinegar	£ 12
STEAK TARTARE Served with capers, anchovies, gherkins, onions, Worcestershire sauce, Tabasco, Salsa Rubra, mustard, salt, pepper and brandy	£ 12
TATAKI Seared rump steak, marinated and served cold with creamed horseradish	£ 15
L'IMPERIALE Steak tartare, battuta all'Albese, carpaccio, Fassona bresaola, Fassona salame, lardo and stracciatella	£ 35

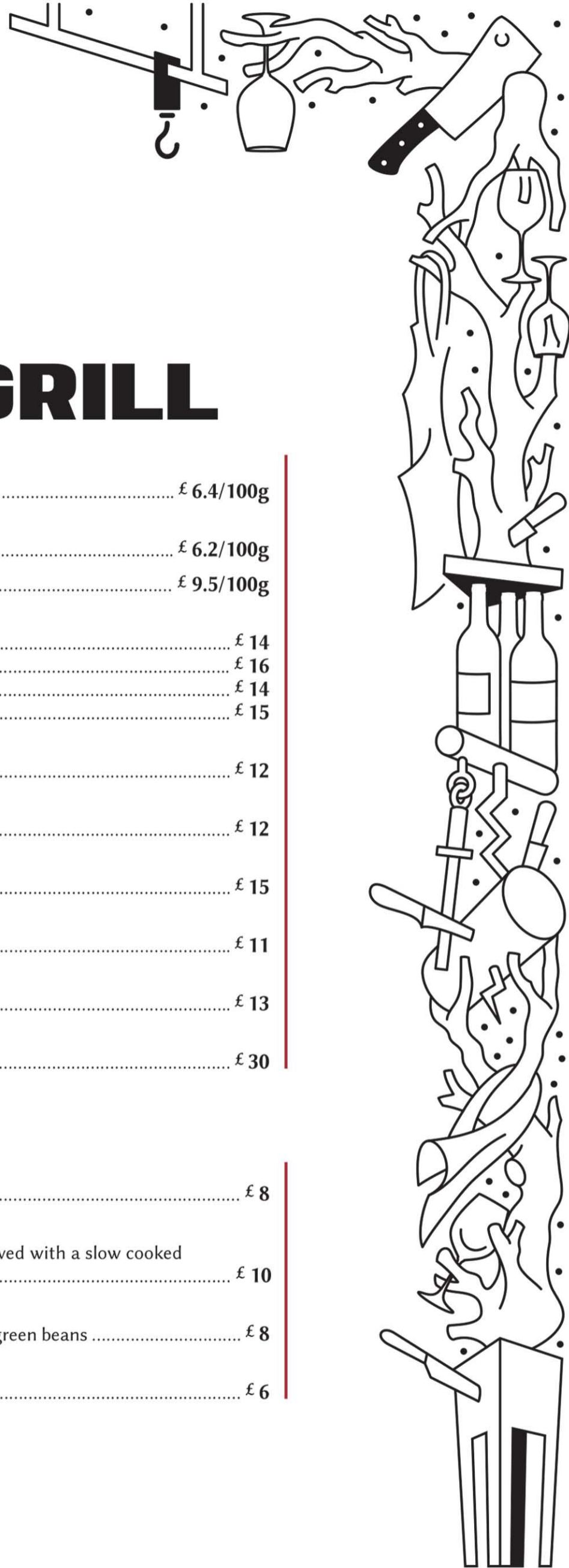
CHARCUTERIE & CHEESE

STRACCIATELLA Served with rocket	£ 9
MACELLAIO'S SALAD Fassona bresaola, buffalo mozzarella, cherry tomatoes and mixed leaves	£ 16
TAGLIERE MISTO Fassona bresaola, Fassona salame, prosciutto cotto and lardo	£ 19
PROSCIUTTO COTTO Served with sweet Gorgonzola	£ 16
PROSCIUTTO CRUDO Hand carved and served with burrata	£ 16

OFFALS

HEART Pan fried and served with garlic, chilli and Mediterranean herbs	£ 10
TRIPE Cooked in tomato sauce and served with mint and Pecorino	£ 10
LIVER Cooked in butter and sage and served with a roasted onion puree	£ 10
TESTICLES Sautéed with lard, garlic and Worcestershire sauce	£ 10





MAINS & GRILL

FIorentINA

T-Bone £ 6.4/100g

COSTATA

Rib of beef £ 6.2/100g

FILLET £ 9.5/100g

RUMP STEAK

Served with Tuscan extravirgin olive oil and salt £ 14

Served with sweet Gorgonzola and walnuts £ 16

Served with pears and Modena balsamic vinegar £ 14

Served with rocket and shaved Parmigiano Reggiano £ 15

BEEF SHOULDER STEAK

With spices and thyme butter £ 12

PORK COLLAR

With honey mustard, cumin and beetroot mayo £ 12

WHOLE PIGEON

With poached pear and red wine sauce £ 15

GRILLED RABBIT

With white wine and garlic £ 11

ROAST BABY CHICKEN

With herbs and garlic £ 13

ORECCHIA D'ELEFANTE

Rib of beef schnitzel served on the bone £ 30

PASTA

TAGLIATELLE

Served with Fassona ragù £ 8

RAVIOLI AL TOCCO

Ligurian fresh pasta stuffed with beef and spinach served with a slow cooked Fassona shoulder ragù £ 10

TRENETTE

Served with home made Ligurian pesto, potatoes and green beans £ 8

LA PASTA AL POMODORO

Served with sweet cherry tomatoes salsa £ 6