

WORLD'S®  
**101**  
**BEST**  
—  
S T E A K  
R E S T A U R A N T S

I Due Cippi was awarded in 2024 as 1<sup>st</sup> meat restaurant in Italy, and 6<sup>th</sup> in the world.

# • I DUE CIPPI •

## DAL 1976

The restaurant staff thanks you for choosing us:

Alessandro

Lorenzo

Ayoub

Andra

Fabio

Danilo

Andrea

Carlo

Saverio

Glauco

Fernando

Alessia

Elena

Covered and home made bread € 5.00 for person (1-9-10)

Artisanal coffee from Honduras € 4.00

Water € 5.00

\*\*\* The allergen list can be found at the end of the menu

## ITALIAN CAVIAR SELECTION:

### 1- CAVIAR TRADITION € 26.00 10gr

It comes from the white sturgeon, it is necessary to wait 14-15 years to get its eggs. Shiny and compact texture, remarkably fruity, with butter and hazelnut notes, light marine scent.

### 2- CAVIAR SIBERIAN ROYALE € 35.00 10gr

It comes from the siberian sturgeon, it is necessary to wait 8 years to get its eggs. Soft texture, translucent, mid-strong flavour, slightly iodized, it has aromatic notes of nori algae and oyster.

### 3 -CAVIAR OSCIETRA CLASSIC € 32.00 10 gr

It comes from the pure russian sturgeon, it is necessary to wait 10-12 years to get its eggs. Quite compact texture, bronze reflection, rich and full taste with an excellent persistence.

### 4 -CAVIAR DA VINCI CLASSIC € 30.00 10 gr

It comes from the adriatic sturgeon, it is necessary to wait 10-12 years to get its eggs. Quite soft texture, excellent persistence, it has aromatic notes of nuts and anchovy sauce.

### 5- CAVIAR SEVRUGA ROYAL € 45.00 10 gr

It comes from the starry sturgeon , it is necessary to wait 10 years to get its eggs. Quite compact texture and strong flavour, it has aromatic notes of sea water.

3 CAVIARS TASTING ( 2-3-4) € 90.00

5 CAVIARS TASTING (-2-3-4-5) € 150.00

## - Starter -

BONCITTO®: Suino Superlativo mix of our artisanal cured meat from wild and sustainable breeding <sup>(10)</sup>	€ 32.00
Chianina steak tartare with homemade mayonnaise <sup>(4-10-12)</sup>	€ 28.00
Grilled marrow, red tuna tartare and italian caviar Calvisius <sup>(6-10)</sup>	€45.00
Lamb brain with creamy carrot, anchovy oil and his sauce <sup>(6)</sup>	€ 23.00
Steak tartare, red shrimp, old cow fat and cream fraiche <sup>(4-8-10)</sup>	€ 38.00
Grilled boned pigeon, fois gras and apricot	€ 35.00
Grilled veal tongue, cuttlefish, caviar, lemon and anchovy sauce <sup>(4-6-)</sup>	€ 28.00
Grilled lettuce, stracciatella cheese, crispy bread and cantabrian anchovies <sup>(4-6-10)</sup>	€ 20.00
Grilled veal sweetbreads, Jerusalem artichoke sauce and licorice jus <sup>(4)</sup>	€ 26.00
Grilled organic snails, crispy bread, mashed potatoes and tomato extraction <sup>(10)</sup>	€ 25.00
Our selection of cheeses	€ 25.00

## - Pasta -

Chianina ravioli, roast gravy and candied lemon <small>(4-5-10-12)</small>	€ 25.00
Traditional tagliatelle with Chianina ragu <small>(5-10-12-14)</small>	€ 22.00
Pigeon cappelletto and fois gras, port reduction, celery and candied onion <small>(4-5-10-12-14)</small>	€ 28.00
Pappardella with wild hare ragù <small>(5-10-12-14)</small>	€ 35.00
Raviolo with ricotta and wild herbs, mountain butter and 60 months parmesan <small>(5-10-12)</small>	€25 .00

- Lorenzo's selections from the embers -  
-Fire and Search-

THE ITALIANS:

Sustainable farmed Charolaise	€ 100.00 kg
Chianina Igp certified	€ 110.00 kg
Sustainable farmed Black Angus	€ 150.00 kg
Old parmesan cow	€ 120.00 kg

THE SPANISH:

Rubia Gallega exclusive Luismi selection	€ 160.00 kg
Black Angus old cow	€ 150.00 kg

GRASS FED:

Aberdeen Angus from Ireland	€ 110.00 kg
Bavarian Simmenthal	€ 120.00 kg

GRAIN FED:

Black Angus USDA Prime 3+ € 130.00 kg

MADNESS:

Wagyu Sendai from Miyagi – BMS 12 € 70.00 hg

Wagyu Canegra Full blood € 280.00 kg

Tomhawk of australian wagyu WX 9+ € 270.00 kg

Hungarian Wagyu MagraL farm € 180.00 kg

BEYOND THE STEAK.....

Rack of lamb, Lumina selection  
chichory fed, with friggitelto peppers € 48.00

Wagyu tasting from the world € 30.00 hg

Argentario's scampi seared with cow fat € 60.00

## OUR SWEETS

Hot apple pie with vanilla ice cream <small>(4-5-10)</small>	€ 12.00
Shortbread tart, fruit passion cream and rosemary ice cream <small>(4-5-10)</small>	€ 12.00
Morellino cooked pears with Cinnamon ice cream <small>(5-10)</small>	€ 10.00
Tiramisù with coffee ice cream <small>(4-5-10)</small>	€ 10.00
Cheesecake cream, salted peanut biscuit and red fruits <small>(4-5-10)</small>	€ 12.00
Lorenzo's cantuccio and Vin Santo <small>(4-5-10-14)</small>	€ 10.00

ALLERGENS: 1- Nuts 2- Peanuts 3- Lupine 4- Milk 5- Eggs  
6 – Fish 7- Clams 8- Shellfish 9- Soy 10- Gluten  
11- Sesame 12- Celery 13- Mustard 14- Sulfur Dioxide