

## WINES BY GLASS

### Sparkling

Prosecco di Vado di Astoria 8  
"Alma Cuvée" Brut, Bellavista 12  
Champagne Brut, G.H Mumm 12

### White wines

Pinot grigio, Terre di Rai 8  
Falanghina, Bellamico 8  
Chardonnay, Terre di Rai 8  
Ribolla gialla, Castadiva 8

### Red wines

Cabernet Sauvignon, Terre di Rai 8  
Barbera D'Asti, La Crosa 8  
Refosco dal Peduncolo Rosso, Castadiva 8  
Nero D'Avola 'Parva Res', Caruso & Minini 8

## STARTERS

Burrata campana DOP with cherry tomato tartare and gazpacho 18  
Crunchy octopus on saffron purée and confit 20  
Cured ham of Langhirano with stracciatella cheese and fried dumplings 22  
Jamon iberico de Bellota with pan tomate 26  
Crispy mozzarella rolls with sweet'n sour sauce 19  
Iberian assiette: Cecina de Leon, Manchego, tomato ceviche and homemade bread 27  
Cantabrian anchovies with sour dough and Isigny butter 17  
Beef meatballs with homemade sauce 18

## FROM ASIA

Salmon tartare with cream cheese, avocado, toasted almonds and teriyaki sauce 19  
Trio of: tuna, sea bass, seared salmon carpaccio flamed with olive oil, datterino tomato, mango and avocado, ponzu sauce 21  
Uramaki lobster roll: lobster au gratin with papaya and teriyaki sauce 22  
Uramaki salmon flambé: avocado with spicy cream and teriyaki sauce 21  
Ceviche with cooked prawns, raw sea bass, fresh guacamole and crispy tortillas (sharing for two) 30

## CRUDITES

Tasting of oysters (3/6 pcs), tabasco, aioli, champagne and shallots vinegar 18/33  
Caviar (10gr) with Isigny butter and pan brioche 35  
Oyster per pcs 6  
Red prawn per pcs 7  
Scampi per pcs 6  
Seafood bulot (per portion) 10

## DRINK LIST

### Classic Cocktails 12

### Singnatures Cocktails & Premium spirits



## FIRST COURSES

Calamarata pasta with three tomatoes, stracciatella cheese and fresh basil 22  
Fresh dumplings with shellfish sauce, red prawns, yellow tomatoes and Sorrento lemon zest 25  
Crispy saffron rice "alla milanese" with braised veal cheek 26

## MEAT

Classic beef tartare in "Café de Paris" way with french fries and baguette 28

### COTOLETTA CORNER

Jazz Cutlet "Au naturel" with rocket salad, datterino tomatoes 29  
Italian cutlet with bufala cheese, datterino tomatoes, fresh basil and evo 34

### BEEF FILLET CORNER

Grilled fillet with mashed potatoes 34  
Fillet with special dijon mustard sauce and homemade french fries 36  
Rossini fillet with duck foie gras and truffle and mashed potatoes 39

## FROM OUR GRILL

Argentinean Ribeye with mashed potatoes 34  
Argentinean Picaña with mashed potatoes 32  
Black angus USA Entraña (Skirt steak) with mashed potatoes 36  
Sliced beef with rocket, cherry tomatoes and 30-month Reggiano cheese 35  
Grilled French rack of lamb with diced baby potatoes and herb mix 35

### "MINIMUM FOR 2" WITH SIDE DISHES AND SAUCES

Grilled sea bass, Maldon, Sichuan pepper and seasonal vegetables 70  
Le Chateaubriand: 500 g fillet with Béarnaise sauce, chips and mashed potatoes 85  
Tomahawk (1 kg) with its sauces, chips and mashed potatoes 95

## FISH AND SEAFOOD

Smoked Sicilian red tuna with herbs, mashed potatoes, snow peas and confit 31  
Salmon fillet caramelized with a honey and soy sauce with thai vegetables 29  
Lobster & Fries: whole lobster grilled with French butter, served with homemade french fries and sauces 60

## SIDES

Mashed truffle potatoes 7  
Mashed potatoes 6  
Mashed potatoes with pastrami 7  
Homemade french fries 6  
Baked potatoes with truffle oil 8  
Grilled vegetables 8  
Mix salad 6

### COVER

Cover charge includes service and the Jazz Cafe entertainment experience  
Tuesday to Thursday 5 € - Friday to Sunday 10 €

# JAZZ@SCAFE

*restaurant club*

Selected ingredients, the freshest fish, high quality meat from all over the world. The Jazz cuisine offers exquisite dishes every evening, including traditional and creative recipes with an international touch. On the à la carte menu, which varies seasonally, appetising starters from seafood crudités to dishes with homemade tomato sauce, from jamon iberico de bellota to anchovies. Delicious first courses, fish main courses, quality meat from our charcoal grill, and from our Fish bar tartare, carpaccio and much more. Among our specialities, fresh pasta and the cotoletta orecchia d'elefante (elephant's ear schnitzel), iconic dishes that have made the history of Jazz Cafe cuisine.

# JAZZ@SCAFE

## DESSERTS

**HOMEMADE ICE CREAM 20**  
served with fresh cream, small cone wafers,  
smarties and hot chocolate  
(for 2 pax)

**CHOCOLATE FONDENTE 10**  
ganache and raspberries

**TIRAMISU' 8**  
Coffee ice cream, hazelnut and crumble

**FRUTTINI 12**  
Fruit savouries filled with their own ice-cream  
and fresh fruit with caramel topping and  
strawberry sauce

**FRESH FRUIT 9**  
Seasonal

**SORBETTO 7**  
Lemon with lime zest

## TO DRINK

Medium beer (Stella Artois) 7  
Wine by the glass from 8  
Soft drinks 6  
Still/Sparkling water 5  
Espresso 3

## BITTERS BY GLASS

Passito di Pantelleria 8  
Grappa from 6  
Barricaded grappa from 6  
Amaro from 6  
Zacapa 23 & chocolate from 20

## BOTTLES

Jagermeister 80  
Montenegro 80  
Amaro del capo 75  
Jefferson 100  
Sambuca Ramazzotti 80