

# 'NAMO

## TUSCAN GRILL

### FROM THE TUSCAN GRILL

#### SEA BASS AL CARTOCCIO • 320

SEA BASS BAKED IN PARCHMENT PAPER, TIGER PRAWNS, CLAMS, OLIVES, CAPERS

#### MEDLEY OF GRILLED SAUSAGES • 380

CHORIZO, LAMB, HOT ITALIAN & DUCK SAUSAGES

#### \* 🌶️ SPICY BRICK CHICKEN • 390

BRICK PRESSED BABY CHICKEN, CHILI, TUSCAN HERBS

#### CEDAR PAPER WRAPPED SALMON • 470

ROASTED RED ONION, BABY POTATOES, LEMON, HERBS

#### GRILLED "IBERIAN SECRETO" • 450

TENDER PORK SHOULDER, SMOKED ROCK SALT, APPLE-MUSTARD SAUCE  
5-hour sous vide

#### SMOKED BEEF SHORT RIBS • 590

MASHED POTATOES, SAUTÉED BABY VEGETABLES

#### LAMB TWO WAYS • 690

PAN FRIED LAMB CHOPS & SLOW COOKED LAMB SHOULDER BAKED IN FILO PASTRY

### STEAKS

SIRLOIN • 650

RIB-EYE • 690

TENDERLOIN • 750

WAGYU RIB-EYE (+5) • 950

250gr, includes a choice of 1 sauce

### SHARING PLATTERS

#### \* BISTECCA FIORENTINA - T-BONE STEAK • 190/100GR

Includes a choice of 2 sides and 2 sauces - Minimum is 1000gr

#### TRIO OF STEAK (250GM/CUT) • 1900

TENDERLOIN, SIRLOIN, RIB-EYE

Includes a choice of 3 sides and 3 sauces

#### TOMAHAWK - BONE-IN RIB-EYE • 280/100GR

Includes a choice of 2 sides and 2 sauces - Minimum is 1300gr

All our steaks are Australian-raised, grass-fed Black Angus and they are rubbed in sea salt and Tuscan herbs and cooked over a wood fire

### Sides

90

ROASTED ROSEMARY & HAM POTATOES

PARMESAN SHOESTRING FRIES

MIXED GARDEN LEAVES

CREAMY SAUTÉED SPINACH

CRAB MAC & CHEESE

TRUFFLED MASHED POTATOES

MEDLEY OF SAUTÉED MUSHROOMS

TRUFFLED FRIES

### Sauces

35

GREEN PEPPER

GORGONZOLA

RED WINE

FOREST MUSHROOM

HOLLANDAISE



Vegetarian



Chef's Recommendation



Spicy

All prices are listed in VND'000 and are subject to 10% VAT and 5% service charge.

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## TUSCAN GRILL

### Tasting Boards

390

#### ITALIAN COLD CUTS

SELECTION OF PREMIUM ITALIAN COLD CUTS

#### CHEESE

ASSORTMENT OF HARD & SOFT INTERNATIONAL CHEESES

#### \* TUSCAN

CHICKEN LIVER PATE, COD FISH CROQUETTE, BEANS, MEATBALLS

### Appetizers

#### \* CRISPY CRAB CAKES • 190

SPICY RED BELL-PEPPER DIP, ARUGULA

#### \* FRESH TRUFFLE & PECORINO SOUFFLÉ • 250 (please allow 20 minutes)

#### SPICY SALMON TARTARE • 320

BROAD BEANS, FRESH TOMATOES, CRISPY GARLIC

#### SMOKED BEEF TENDERLOIN TARTARE • 340

HEIRLOOM TOMATOES, PORK CHEEK & SAGE

#### KING PRAWN CRUDO WITH BURRATA • 380

HOLLANDAISE SAUCE

### Soups

#### MINISTRONE • 170

VEGETABLES, CHICKPEAS,  
VEGETABLE BROTH

#### HEARTY TUSCAN TOMATO SOUP • 180

TOMATOES, GARLIC, BASIL, BREAD,  
SAN MARZANO TOMATOES D.O.P

#### MUSHROOM CAPPUCINO • 190

CREAM, MUSHROOMS,  
PARMIGIANO-REGGIANO D.O.P

### Salads

#### GORGONZOLA • 190

BABY SPINACH, GORGONZOLA, SUN-DRIED TOMATOES,  
BACON, CROUTONS, BALSAMIC REDUCTION

#### ARUGULA • 190

ARUGULA, GOAT'S CHEESE, WALNUTS, SUN-DRIED TOMATOES,  
HONEY DRESSING

#### MARINATED TUNA • 240

ARUGULA, ARTICHOKE, CHERRY TOMATOES, ANCHOVY DRESSING

#### KALE CAESAR • 240

POACHED CHICKEN, KALE, PANCETTA, QUAIL EGG, PARMIGIANO-REGGIANO D.O.P

#### \* POLPO WARM OCTOPUS • 260

ARUGULA, BABY POTATOES, CHERRY TOMATOES, BALSAMIC DRESSING

#### SMOKED STEAK • 290

ARUGULA, CHERRY TOMATOES, PARMIGIANO-REGGIANO D.O.P,  
BALSAMIC REDUCTION

#### CRAB & POMELO • 290

CRAB MEAT, POMELO, MIXED GARDEN LEAVES, HOLLANDAISE DRESSING

## TUSCAN PASTA

#### \* TUSCAN RAGOUT PICI • 240

THICK HAND-ROLLED NOODLES, PORK & BEEF RAGOUT

#### WILD BOAR PAPPARDELLE • 250

BROAD, FLAT NOODLES, WILD BOAR RAGOUT

#### SPINACH GNUDI • 250

RICOTTA DUMPLINGS, BROWN BUTTER & SAGE

#### TRUFFLE TAGLIATELLE • 290

LONG, FLAT RIBBON PASTA, BLACK TRUFFLES,  
SAUTÉED FOREST MUSHROOMS

## 'NAMO PASTA

#### TRUFFLE & RICOTTA DOUBLE RAVIOLI • 250

NUTS, TRUFFLE PASTE, FOUR CHEESE SAUCE

#### DECONSTRUCTED SPAGHETTI CARBONARA • 260

PORK CHEEK, EGG, CREAM, SAGE, PECORINO ROMANO D.O.P

#### SPAGHETTI ALLA VONGOLE WITH BOTTARGA • 260

CLAMS, CURED MULLET ROE, CHILI, PARSLEY

#### \* CRAB LINGUINE • 390

CRAB RAGOUT, TOMATOES, CHILI, PARSLEY,  
SAN MARZANO TOMATOES D.O.P



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