

MENÙ

food

Chilogrammo





ITALY'S 50 TOP STEAK HOUSE 2025

5A IN SICILY

1A IN CATANIA

STARTER

Bruschetta kg N.1 Dried cherry tomatoes, buffalo mozzarella stracciatella and crystallized basil 10 €

Bruschetta kg 2 San Daniele raw ham on stracchino quenelle and black truffle petals 10 €

Bruschetta kg 3 Stracciatella, seared wagyu meat and truffle 15 €

Bruschetta kilogram N.4 Bruschetta with honey lard and walnuts 10 €

Bruschetta kilogram N.5 Bruschetta with stracchino foam and orange and duck breast with honey 15 €

Crick crock chicken** Crispy chicken nuggets in corn flakes and panko breading with mayonnaise 8 €

Iberian ham croquettes* Iberian ham croquettes with bechamel sauce 10 €

Angus Croquette** Angus croquette, breaded with panko, stuffed with sweet provola and pistachio pesto 15 €

Bruschetta mix 18 €

Potatoes Cheddar and Bacon Fresh potatoes double cooked with cheddar fondue and crispy bacon 8 €

Sweet Potatoes Sweet Potatoes* with Parsley 6 €

* frozen product

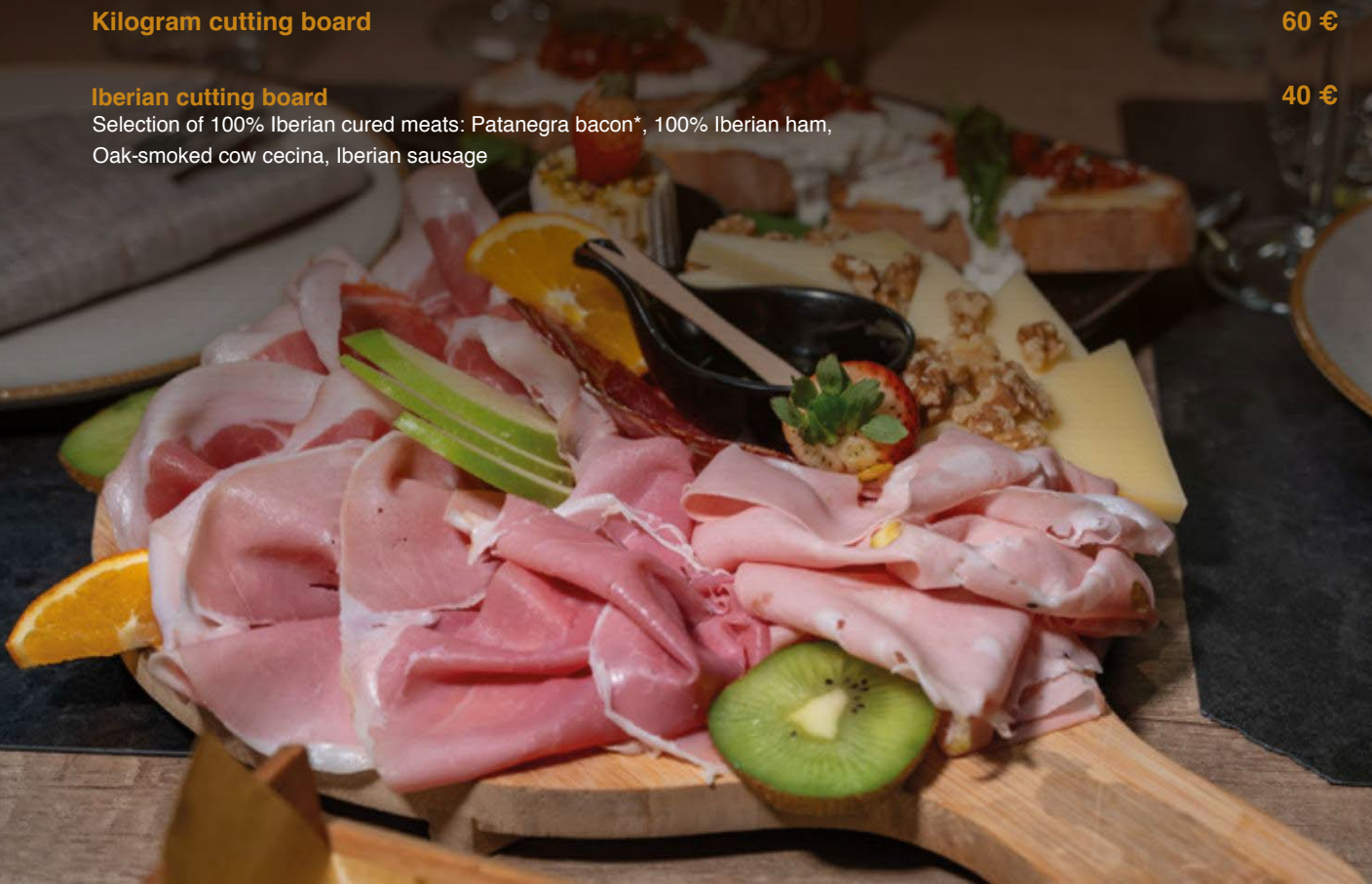
** product demolished



Fresh Potatoes	6 €
Fresh potatoes with skin double cooked	
MEATBALLS WITH CREAM CHEESE*	12 €
Angus meatballs stuffed with gorgonzola, parmesan, fontina	
Pork Belly Burnt	8 €
Tender smoked bacon candies marinated in BBQ sauce accompanied by cheddar fondue	
Mashed potatoes with truffle	10 €
Truffle puree with sweet provola and truffle	

DELICATESSEN

Buffalo mozzarella	10 €
Buffalo mozzarella with truffle	15 €
With black truffle petals	
Selection of Iberian Ham	30 €/100g
Selection of 100% Iberico Ham €/100g	
Cheese selection	25 €
Selection of cold cuts and cheeses (large)	40 €
Selection of cold cuts and cheeses (small)	25 €
Kilogram cutting board	60 €
Iberian cutting board	40 €
Selection of 100% Iberian cured meats: Patanegra bacon*, 100% Iberian ham, Oak-smoked cow cecina, Iberian sausage	



GRILL

Carpaccio N.1

Chianina carpaccio, marinated for 20 days, pink pepper and Himalayan salt, drops of truffle mayonnaise

20 €

Carpaccio N.2

Wagyulem carpaccio marinated for 20 days, rocket, parmesan flakes and yogurt sauce

20 €

Carpaccio N.3

Smoked Wagyulem Carpaccio with Greek Feta, Caramelized Onion

22 €

Carpaccio N.4

Wagyulem carpaccio, rocket, burrata

20 €

Carpaccio N.5

Marinated wagyulem carpaccio, rocket, almonds, strawberries, balsamic vinegar and parmesan flakes

20 €

GRILL AND BBQ

RibEye 350/400 gr

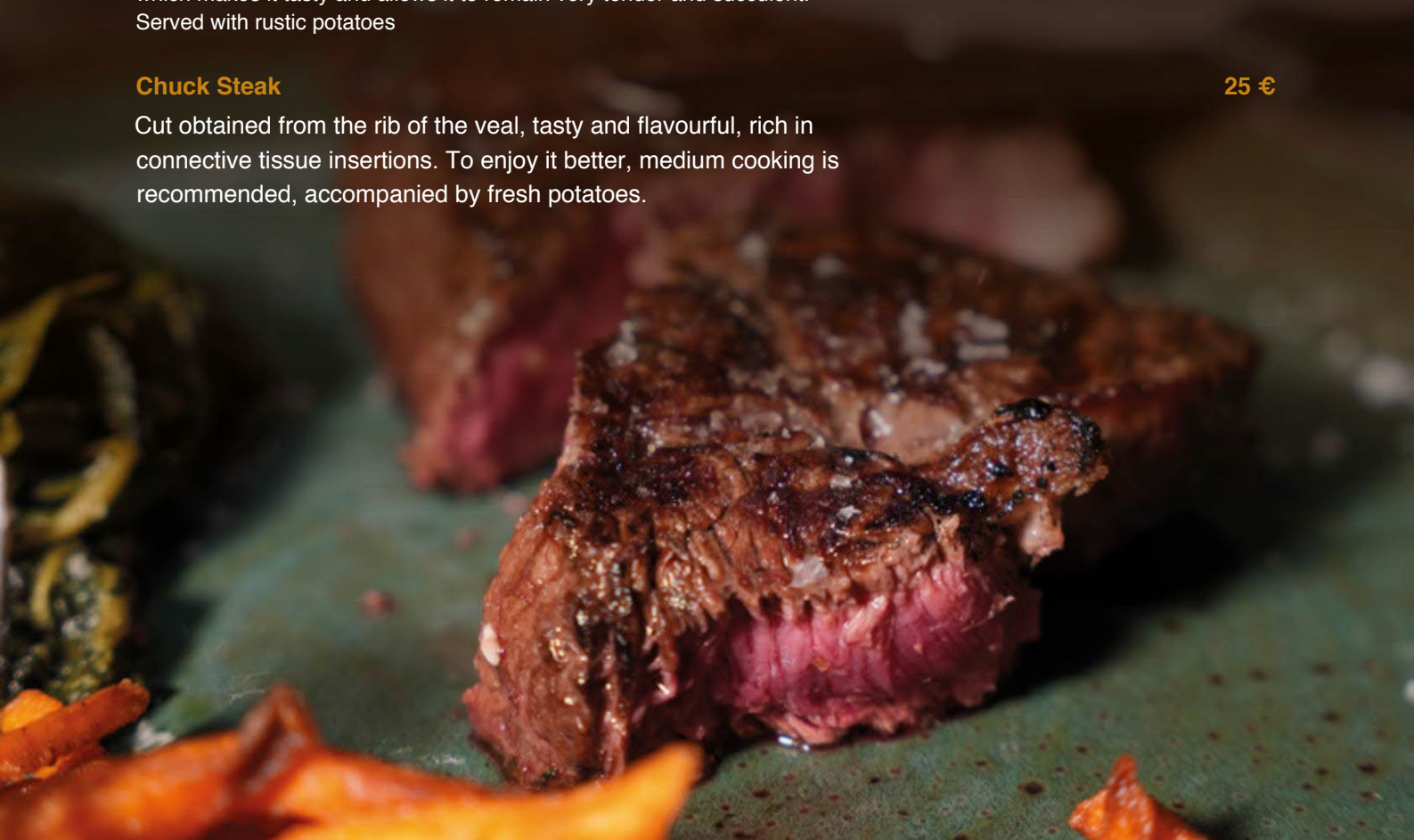
which makes it tasty and allows it to remain very tender and succulent. Served with rustic potatoes

45 €

Chuck Steak

Cut obtained from the rib of the veal, tasty and flavourful, rich in connective tissue insertions. To enjoy it better, medium cooking is recommended, accompanied by fresh potatoes.

25 €



Denver Steak 29 €

Boneless steak, obtained from a very tender muscle group

and tenderness as well as making it very succulent. Accompanied by marinated salad and potatoes

Thread 30 €

Crispy Rooster 25 €

Crispy Rooster with Rosemary Potatoes

New York Strip Steak 350/400 gr 38 €

The New York Strip Steak is a steak obtained from the back loin, a triangle decorated with a voluptuous marbling, with a strip of fat on the outside. Served with baked potatoes

Ribs BBQ 24 €

Pork ribs cooked at low temperature and grilled marinated in bbq sauce and mephis spices 24H The Memphis Ribs blend is a mix of spices typical of the southern United States cuisine where BBQ is an institution. With a sweet note perfectly balanced with the aromatic notes of the spices, it is the perfect rub for marinating pork ribs and grilled chicken

Sliced Picanha 30 €

Sliced picahna accompanied by chimichurri sauce

Chicken Cutlet 18 €

Chicken cutlet cooked at low temperature marinated with herbs

HAMBURGER

AMERICA BURGER

Bun, double hamburger 150 gr, scrambled egg, crispy onion, crispy bacon, bbq sauce, melted cheddar, sweet and chili sauce

20 €

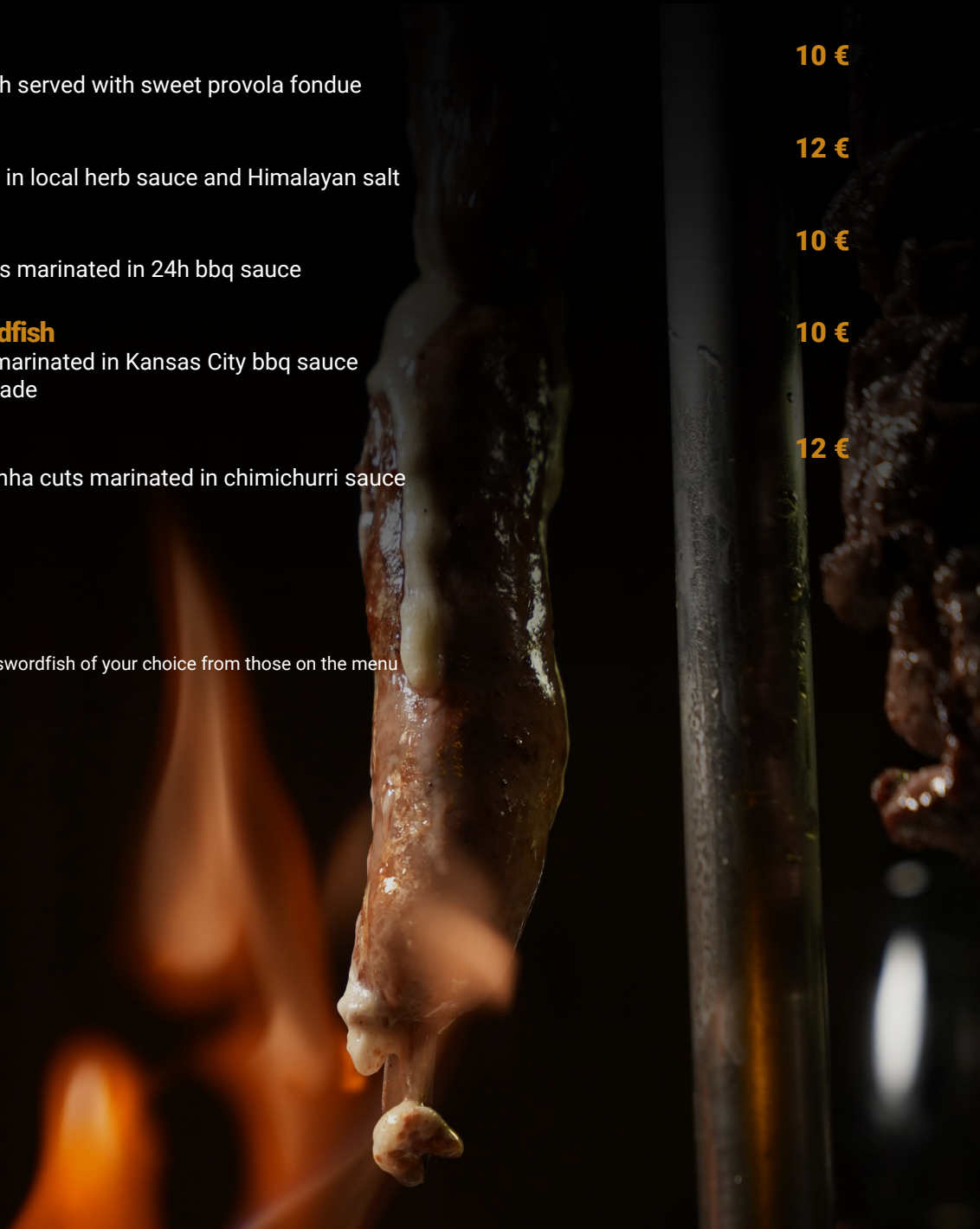


Bacon Cheeseburger	16 €
Bun, double hamburger 120 gr, fresh lollo, sliced tomato, crispy bacon, cheddar and caramelized onion, bbq sauce	
Chicken Burger*	15 €
Bun, panko breaded chicken, yellow cherry tomato, lollo, black pepper mayonnaise	
Chilogrammo Burger	18 €
Double 150g hamburger, porchetta, grilled provola, yogurt sauce, pistachio cream, served with rosemary potatoes	
Vegburger	15 €
Bun, vegetarian burger*, fresh lollo, tomato and burrata	

THE SWORDS

Sausage	10 €
Tuscan sausage swordfish served with sweet provola fondue	
Angus Swordfish	12 €
Angus morsels marinated in local herb sauce and Himalayan salt	
BBQ Swordfish	10 €
Tender Irish heifer morsels marinated in 24h bbq sauce	
Cheese and Pork Swordfish	10 €
Bacon-larded pork fillets marinated in Kansas City bbq sauce with melted cheddar cascade	
Picanha Swordfish	12 €
Churro with selected picanha cuts marinated in chimichurri sauce	

N.B. The minimum order is two swordfish of your choice from those on the menu



TARTAR

- Beef Tartare 150 GR N.1** Buffalo 18 €
mozzarella stracciatella from Campania, dried tomatoes and pink peppercorns
- Beef Tartare 150 GR N.2** Black 22 €
truffle petals, drops of barbie sauce and crust of five-cereal black bread
- Beef Tartare 150 GR N.3** Knife-cut beef 20 €
tartare served with grainy mustard, courgette chips, mint and lime mayonnaise

TATAKI

- Tataki 250 GR N.1** 20 €
Sliced beef just seared and marinated in teriyaki sauce
- Tataki 250 GR N.2** 20 €
Sliced beef just seared and marinated in lime and ginger sauce with drops of balsamic vinegar
- Tataki 250 GR N.3** With 22 €
sesame seeds, toasted almonds and honey
- Tataki 250 GR N.4** 25 €
Freshly seared beef cutlet With egg yolk, teriyaki sauce and broccoli drops

Our Tartares are exclusively made from selected Fassona or Chianina meat.

Tataki, also called tosa-mi, is a meat preparation technique typical of Japanese cuisine. The meat is roasted for a very short time on a pan, marinated and then sliced



AGED MEATS (PRICES PER KG)

Options available upon request

SALADS

Mixed Salad

8 €

SWEETS

Deconstructed Sicilian Cannolo*

6 €

Cheesecake*

6 €

AVAILABLE FLAVOURS: pistachio, strawberry, chocolate, nutella, berries, caramel

Warm Heart*

6 €

AVAILABLE FLAVOURS: white chocolate, pistachio, chocolate and caramel

Tiramisu

6 €



DRINKS

Lurisia Sparkling Water 75 CL	3,50 €
Lurisia Natural Water 75 cl	3,50 €
Affligem 30 CL	6 €
Chinotto 33 CL in glass	3 €
CocaCola 33 CL in glass	3 €
CocaCola Zero 33 CL in glass	3 €
Sprite 33 CL in glass	3 €
Erdinger 30 CL	4 €
Erdinger 50cl	7 €
Heineken Silver 25CL	4 €
Heineken Silver 50 CL	6 €
Messina 20 CL	4 €
Messina 40 CL	6 €

COVER CHARGE 3 €



ALLERGENS



PEANUTS AND DERIVATIVES

Packaged snacks, creams and condiments in cases where there is even small doses



CRUSTACEANS

Marine and Freshwater: shrimp, prawns, lobsters, crabs and similar



NUTS

Almonds, hazelnuts, walnuts, cashews, pecans, cashews and pistachios



GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives



MILK AND DERIVATIVES

Any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams



LUPINS

Present in vegan foods in the form of: roasts, salami, flours and similar



MOLLUSCS

Canestrello, razor clam, scallop, mussel, oyster, limpet, clam, cockle, etc.



MUSTARD

It can be found in sauces and condiments, especially mustard.



FISH

Food products containing fish, even if in small percentages



CELERY

Both in pieces and in preparations for soups, sauces and vegetable concentrates



SESAME

Whole seeds used for bread, flours even if they contain it in minimal percentage



SULFUR DIOXIDE AND SULPHITES

Pickled, oil-preserved and brine-preserved foods, jams, dried mushrooms, preserves etc.



SOY

Derivative products such as: soy milk, tofu, soy noodles and the like



EGGS AND DERIVATIVES

Eggs and products containing them such as: mayonnaise, emulsifiers, egg pasta

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