

# A-LA-CARTE - MAIN COURSES

## *Carne - meat*

### **FILETTO**

Fillet of beef served with Barolo red wine, peppercorn and cream sauce or roast peppers, onions shallots, olive oil and balsamic vinegar

£24.50

### **MEDAGLIONI DI MANZO**

Medallions of beef topped with crispy oyster mushrooms and port

£21.95

### **CUSCINETTO DI VITELLO RIPIENO**

Escalope of veal breaded and stuffed with ham and cheese and served with cranberry and sweet chilli sauce

£17.95

### **BRACIOLA DI MAIALE AI FUNGHI E PINOLI**

Roasted pork tournedos served with mushrooms shallots and pine kernel

£18.95

### **SCALOPPINA AL VINO BIANCO ASPARAGI E POMODORI**

Escalope of veal cooked in white wine, asparagus and sundried tomatoes

£15.95

### **AGNELLO ALLE PERE E MORE**

Rack of lamb roasted and served with roast pears, blackberrys and red wine sauce

£19.95

### **FEGATO CON LA PANCETTA E LO SCALOGNO**

Grilled calves liver served with crispy bacon, roasted shallots and dressed with vintage balsamic vinegar and olive oil

£15.95

### **POLLO RIPIENO**

Breast of chicken breaded and stuffed with ham, parmesan cheese and served with pea sauce

£15.95

### **POLLO AL VINO ZUCCHINI E POMODORI**

Strips of breast of chicken sautéed with courgettes, sun dried tomatoes and served with white wine sauce

£14.95

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# A-LA-CARTE - MAIN COURSES CONTINUED

## *Pesce - fish*

### **SPIEDINO ARRABBIATO**

Queen scallops and king prawns served with a spicy garlic sauce

£23.95

### **CAPESANTE ALLO ZAFFERANO**

Queen scallops cooked in white wine brandy, shrimps and saffron sauce

£21.95

### **HALIBUT AL FINOCCHIO**

Roast halibut steak served with a creamy fennel sauce

£23.50

### **SOGLIOLA AL VINO BIANCO E SPINACI**

Fillet of Lemon sole poached in white wine and served on a bed of spinach with a smooth cheese sauce

£16.95

### **TRANCIO DI SALMONE IN CROSTA**

Slice of salmon breaded, baked and served with cherry tomatoes, chilli and parsley

£18.50

### **MAZZANCOLLE AL DRAGONCELLO**

Mediterranean prawns cooked with garlic, white wine and tarragon sauce

£19.95

### **ARAGOSTA CON FUNGHI E GAMBERETTI**

Lobster sauteed with mushrooms and shrimps flamed with brandy and gratineed with hollandaise sauce

£31.00

Selection of fresh seasonal vegetables	£3.95
Mixed or green salad	£3.50
Choice of desserts from the trolley	£5.50
Coffee and tea	£2.50
Cover charge	£2.00

All prices are inclusive of VAT  
Service charge is not included