

## Mains

**SPEZZATINO DI MANZO.....£19.95**  
*Slow cooked beef with mushrooms, peppers, paprika, cream and brandy sauce, served with rice*

**POLLO PRINCIPESSA.....£18.50**  
*Chicken fillet cooked with asparagus, white wine & creamy cheese sauce*

**POLLO MARE E MONTI.....£19.95**  
*Chicken strips with king prawns, mushrooms, tomato, garlic, chilli & touch of cream*

**POLLO ALLA CREMA .....£17.50**  
*Grilled fillet of chicken in mushrooms, creamy sauce*

**POLLO BOSCAIOLA.....£17.50**  
*Chicken fillet cooked with mushrooms, dolcelatte cheese and onion in a creamy white wine sauce*

**POLLO ALLA GRIGLIA .....£17.95**  
*Grilled butterflied fillet of chicken, served with French fries & peppercorn sauce*

**PANCETTA CROCCANTE .....£17.95**  
*Slow cooked belly pork with garlic and herbs, served with red wine gravy sauce*

**POLLO ALLA MILANESE .....£17.95**  
*Chicken fillet, lightly breaded, pan fried served on a bed of spaghetti, with an easy tomato sauce*

## Grill

**BISTECCA DOLCELATTÉ .....£26.95**  
*10oz Sirloin steak topped with dolcelatte cheese, mushrooms, garlic, recommended medium rare*

**CARRE D'AGNELLO.....£26.95**  
*Rack of lamb cooked with garlic, rosemary & red wine jus*

**FILETTO AL DOLCELATTÉ .....£29.95**  
*8oz Aberdeen Angus extra matured dry aged beef fillet steak topped with red wine and Dolcelatté cheese sauce*

**FILETTO DIANA.....£29.95**  
*8oz Aberdeen Angus extra matured dry aged beef fillet steak served with mushrooms, brandy, mustard & cream*

**RIB EYE .....£29.95**  
*10oz Aberdeen Angus Rib eye steak, grilled, served with garlic butter, parsley & fries*

**FILETTO ROSSINI .....£29.95**  
*8oz Aberdeen Angus extra matured dry aged beef fillet steak topped with pate and served with Madeira wine sauce*

**FILETTO AL PEPE VERDE.....£29.95**  
*8oz Aberdeen Angus extra matured dry aged beef fillet steak with green peppercorn sauce*

**FILETTO ROMANTICA.....£29.95**  
*8oz Medallions of Aberdeen Angus extra matured dry aged beef fillet steak served with rocket salad, tomato, topped with Parmesan & balsamic glaze*

## Fish

**SPIEDINI DI PESCE .....£24.95**  
*Grilled skewered salmon, king prawns, scallop & fillet of sea bass with light garlic & herbs*

**FILETTO DI SPIGOLA .....£21.50**  
*Grilled fillets of sea bass with fresh tomatoes, garlic & basil,*

**SALMONE THERMIDOR .....£21.95**  
*Salmon fillet cooked with prawns, in thermidor sauce*

**SPIGOLA ALA GRIGLIA.....£21.50**  
*Grilled fillets of seabass, with garlic butter, Italian herbs and lemon*

**PESCE SPADA.....£24.95**  
*Grilled swordfish fillet with king prawns garlic, chilli, white wine, tomato, touch of cream basil served with roast potatoes*

**CAPESANTE E GAMBERONI GRATINATI.....£24.95**  
*Pan seared scallops and king prawns with thermidor sauce, gratinated with Parmesan, Served with homemade bread*

**SALMONE E SPINACHI...£20.95**  
*Grilled Salmon fillet served on a bed of spinach in a garlic & a touch of cream.*

## Sides

**ROAST POTATOES.....£4.25**

**FRENCH FRIES .....£4.25**

**ZUCCHINI FRITTI.....£4.50**

**SEASONAL VEG.....£3.95**

**CHIPS.....£4.50**

**SAUTÉ MUSHROOMS .....£5.50**

**SPINACH, GARLIC & CREAM.....£4.50**

**ROCKET SALAD & PARMESAN .....£4.25**

**MIX SALAD .....£3.50**

**DAUPHINOISE.....£4.50**

### FOOD ALLERGIES and INTOLERANCES

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products