

Main Courses

Spigola dello Chef £16.45

Lightly poached sea bass with olive oil, white wine, a touch of grappa liqueur and fresh grapes. Served with fresh green beans

Filetti di Sogliola alla Sabrina £17.45

Fillet of sole, pan-fried with prawns and mushrooms, in a tomato, cream, and brandy sauce

Vitello Dolcelatte £14.50

Veal escalope sautéed with bacon, Dolcelatte cheese and mushrooms, in a cream and white wine sauce

Costoletta di Vitello £18.45

Veal cutlet sautéed with butter and rosemary or coated in breadcrumbs and shallow fried

Fegato di Vitello £16.50

Calves liver sautéed in either butter and sage or with grilled bacon

Pollo alla Leo £12.95

Breast of chicken sautéed with fresh crab, scallops, fish veloute and a brandy cream sauce

Pollo alla Franco £12.50

Breast of chicken stuffed with parma ham, garlic butter and tarragon, deep fried in breadcrumbs

Bistecca alla Gorgonzola £18.50

Sirloin steak with Gorgonzola cheese and a red wine sauce

Filetto al Pepe Rosa £18.95

Fillet steak pan-fried with Dijon mustard, brandy and pink peppercorn

Anatra alla Pera £16.45

Breast of duck oven-baked and served with a honey, pear, brandy and red wine sauce

Agnello alla Romana £16.45

Lamb medallion sautéed with red wine sauce, red current jelly, and fresh mint, accompanied by a julienne of onion, cabbage, and bacon.

We do not charge extra for our selection of fresh vegetables & potatoes
Which are served with meat & fish main courses

**On request spinach / zucchini fritti / broccoli / mange tout
(£3.00)**

A selection of fresh fruit, sweets (£5.00) and cheese (£6.00) are
available from the trolley

Some of our dishes may contain traces of
nuts