

## **MAIN COURSE/SECONDI PIATTI**

<b>BISTECCA AL PEPE</b>	<b>£14.90</b>
<i>Sirloin in green peppercons and brandy sauce,touch of cream</i>	
<b>BISTECCA CONTADINA</b>	<b>£14.90</b>
<i>Sirloin with onions,peppers,demi-glas and touch of chilli</i>	
<b>BISTECCA AL PROSCIUTTO CRUDO</b>	<b>£14.90</b>
<i>Sirloin,topped with parma ham and mozzarella,coated in a garlic butter sauce</i>	
<b>FILETTO ROSSINI</b>	<b>£17.80</b>
<i>Fillet steak, in a red wine sauce,topped with a crout and pate'</i>	
<b>FILETTO CAROLINA</b>	<b>£17.80</b>
<i>Fillet steak,with 2 sauces;madiera,and mustard</i>	
<b>FILETTO ALL'ONDA</b>	<b>£17.80</b>
<i>Fillet steak,with cherry tomatoes,crayfish,garlic,fresh rocket</i>	
<b>MEDAGLIONI CON FUNGHI E BUFALA</b>	<b>£17.80</b>
<i>Fillet Medallions,with oyster mushrooms,red wine,cream,demi-glance,topped with buffalo mozzarella</i>	
<b>FILETTO STROGANOFF</b>	<b>£17.80</b>
<i>Fillet,cut and cooked with mushrooms,onions,french mustard, in a cream,white wine and brandy sauce,served with rice</i>	
<b>POLLO FARCITO</b>	<b>£11.50</b>
<i>Breast,with dolcelatte,fresh spinach,wrapped in parma ham,served with a cheese sauce</i>	
<b>POLLO BALSAMICO</b>	<b>£11.50</b>
<i>Breast,with sun dried tomatoes,spring onions,chilli,basil,stock</i>	
<b>POLLO AI FUNGHI</b>	<b>£11.50</b>
<i>Breast,with mushrooms,spring onions,sage,white wine,cream</i>	
<b>POLLO PICCANTE</b>	<b>£11.50</b>
<i>Breast,with cherry tomatoes,spring onions,basil and chilli</i>	
<b>ARROSTO DI ANATRA</b>	<b>£14.80</b>
<i>Half Duck,oven roasted,with oriental dressing,apple compote</i>	
<b>AGNELLO SCOTTADITO</b>	<b>£15.50</b>
<i>Lamb cutlets,Marinated,Char-grilled,served with mixed leaves</i>	
<b>LOMBO DI MAIALE AI FUNGHI</b>	<b>£11.50</b>
<i>Finest pork loin steak,cooked with mushrooms,in a cream and brandy sauce</i>	
<i>All main courses,served with the day's vegetables and potatoes</i>	

