

CARNE

Main courses are served with fresh vegetables
& potatoes unless otherwise stated.

SCALOPPINE DI VITELLO ALLA MILANESE 17.90 D

Deep fried veal escalope coated in breadcrumbs served with spaghetti in a tomato and basil sauce.

SCALOPPINE DI VITELLO AL MARSALA 17.90

Tender pan cooked veal escalopes in a sweet rich Marsala wine sauce.

SALTI IN BOCCA ALLA ROMANA 18.90

Pan cooked tender veal escalopes, on a bed of rocket with a smoked provolone cheese and sage sauce, topped with smoked Speck.

PETTO DI POLLO CON PESTO E FAGIOLINI 17.90 G

Grilled chicken breast, with a creamy basil pesto and green bean sauce.

PETTO DI POLLO ALLA VALDOSTANA 17.90 G

Grilled chicken breast topped with Parma ham, Napoli tomato sauce and melted mozzarella.

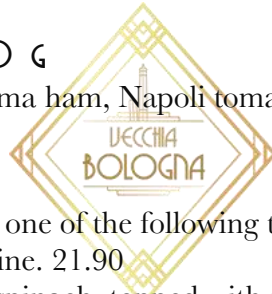
RIB EYE STEAK.

Extra mature Scottish Rib Eye, choose one of the following three sauces:

Toscana; garlic, rosemary and white wine. 21.90

Gorgonzola; steak on a bed of creamy spinach, topped with melted gorgonzola. 22.40

Pizzaiola; tomato sauce, garlic, chilli, capers & oregano. 21.90 D



FILETTO AL PEPE NERO 26.50 G

Extra mature Scottish fillet of beef with a traditional brandy, cream and black peppercorn sauce.

FILETTO ALLO STROGANOFF 22.90

(NO POTATOES OR VEGETABLES)

Sliced Scottish beef fillet tails pan fried in a creamy mushroom, onion and paprika sauce.

Served with rice.

FILETTO AI FUNGHI 26.90 G

Extra Mature Scottish fillet of beef, in a creamy sauce of wild & button mushrooms.

STINCO DI MAIALE 22.80 D

Slow cooked oven roasted pork shin on the bone with a mixed Italian bean, onion and rosemary sauce.

Only courses marked with U G D Ø can be **altered** to suit specific diet requirements.

They are not necessarily already vegetarian, gluten free, dairy free or vegan.

You are advised to make your server aware at time of order.

Our kitchen uses a wide range of ingredients as such we **do not** guarantee that any of our dishes can be free from any specific allergen.

U = VEGETARIAN G = GLUTEN D = DAIRY Ø = VEGAN