SECONDI PIATTI DE CARNE
MEAT MAIN COURSE

Vitello Milanese
Panko & Parmesan Crumbed Escallop of Veal on the bone, Spaghetti, Fresh Cherry Tomato & Basil Sauce 25.65

Pollo e Lenticchie (GF)
Pan Roast Breast of Chicken, Potato & Pancetta Cannelloni, Green Puy Lentils, Buttered Kale & Truffle Scented Jus 18.95

Duo d Agnello - Chef's signature dish
Roast Lamb Cutlets, Mini Lamb Shoulder & Celeriac Pie, Dauphinoise Potato, Greens, Basil & Parmesan Crumb 24.95

Fegato nel Padella (GF)
Pan Fried Calves Liver, Fondant Potato, Tender Stem Broccoli, Caramelized Onions, Bacon, Garlic & Thyme Jus 19.50

Pancetta di Maiale
Confit Belly of Pork, Italian Sausage & Fennel Croquette, Baby Carrots & Apple Gel 18.95

Filetto al Gorgonzola (GF)
Aged Fillet Steak filled with Gorgonzola, wrapped in Pancetta, Fondant Potato, Tender Stem Broccoli, Confit Shallots & Garlic & Red Wine Jus 28.95

Costata di Manzo (GF)
10oz Rib-Eye Steak
Hand Cut Chips, Grilled Tomato, Flat Mushroom & Romsey Watercress 26.00
Add ½ Lobster 19.95

Filetto di Manzo (GF)
6oz Fillet Steak
Hand Cut Chips, Grilled Tomato, Flat Mushroom & Romsey Watercress 28.95
Add ½ Lobster 19.95

SALSE – SAUCES 3.75:
Peppercorn *Red Wine & Truffle* *Mushroom & Marsala*

V - Vegan VG – Vegetarian GF – Gluten Free

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.