



MANZO £22.50

Pan-fried beef medallions in a rich sauce of pate, red wine, brandy and cream

MAIALE ALLA SALTIMBOCCA £17.95

Escalope of pork with sage, Parma-ham, white wine and a little demi glace

ANATRA £18.50

Half duck roasted and served with a red wine sauce

SPIGOLA CON MANDORLE E MIELE £16.95

Sea Bass fillets with honey, almonds, butter and white wine

MELANZANE ALLA PARMEGIANA £14.50

Baked layers of aubergine in béchamel, tomato and Parmesan cheese.

TRIGLIE ALLA MILANESE £16.95

Red mullet fillets bread-crumbed and pan-fried with lemon, butter and white wine

POLLO AL LIMONE E LIME £16.95

Chicken breast in a lemon, lime and garlic butter sauce

AGNELLO £18.50

Best end of lamb with garlic, rosemary and red wine

FUNGHI ALLA FIORENTINA £12.95

Mushrooms topped with spinach and garlic and baked with cream and Parmesan cheese

SECONDI
