

# SECONDI.....MAIN COURSE

---

**POLPETINE ALLA SORPRESA** £12.50

Home-made beef meatballs with a mozzarella cheese filling cooked in a black pepper sauce

**POLLO MARENGA** £12.50

Strips of chicken breast and king prawns sautéed together in garlic and white wine, with diced tomato, parsley and onions.

**FAGIANO AL FORNO** £11.95

Pheasant braised with mixed vegetables in a honey, cider and apple sauce.

**FIORENTINA ALLA GRIGLIA** £22.50

Large T-bone steak simply char-grilled

**TRIGLIE AL FINOCCHIO** £11.95

Red mullet fillets gently pan-fried with a little butter, fennel, lemon and white wine

**ZUPPA DÌ PESCE** £13.50

A mixed fish soup served with toasted crusty bread.

**MAIALE ALLA VALDOSTANA** £13.95

Loin of pork scallop topped with Parma ham and Fontina cheese and cooked in a tomato and basil sauce.

**CODA DÌ ROSPO** £14.95

Monkfish pan-fried with mixed salad peppers, onions and garlic, and then finished with Sambuca and cream.

**RIGATONI ORTOLANA** £9.50

Quill pasta and mixed vegetables oven baked with béchamel and tomato sauce.

**POLLO ALLA BRACE** £11.95

Half a spring chicken seasoned with garlic and Rosemary then simply charcoal grilled.

**POLPETINE DI PESCE** £9.50

Home-made fish cake gently pan-fried with a little butter, lemon and white wine.

**SEMI FREDDO** £9.50

Layers of grilled aubergine and roast salad peppers topped with goat's cheese and baked then served with a balsamic dressing.