

Main Course

PESCE (SEAFOOD)

FILETTO DI SALMONE

33.40

Grilled juicy salmon fillet served with broccoli, potatoes and served with a touch of lemon butter sauce
(For a healthier option, request with no lemon butter sauce)



GRIGLIATA MISTA DI PESCE

35.50

Assorted seafood marinated and grilled, served with seasonal mixed grilled vegetables



TRANCIO DI PESCE SPADA

30.90

Tender-grilled swordfish marinated in olive oil and oregano served with seasonal mixed grilled vegetables



Main Course

CARNE (MEAT)

SALSICCIA ALLA GRIGLIA

Italian pork sausage marinated and grilled with mixed salad, crispy potato wedges and mushroom sauce on the side

26.90



PICCATA ALLA MILANESE

Chicken breast oven baked in egg and Parmesan cheese served with spaghetti in pomodoro sauce

29.50

COSTOLETTE D'AGNELLO

Oven roasted rack of lamb served with sautéed potatoes and cannellini beans

36.90



Main Course

CARNE (MEAT)

FILETTO DI BUE

36.90

Beef tenderloin served with a side of seasonal vegetables and crispy potato wedges

Sauce Selection:

- A. AL PEPE VERDE - Green peppercorn in traditional cream sauce
- B. ALL' AGLIO - Garlic with white wine in light cream sauce
- C. AI FUNGHI - Porcini Mushroom cream sauce



Chef's Recommendation

TAGLIATA DI MANZO CON RUCOLA AL ROSMARINO

36.90

Sliced beef tenderloin in rosemary oil served with mixed grilled vegetables and rucola

