

CHEF'S SPECIALS



STARTERS

INVOLTINI DI ASPARAGI E SALMONE £4.95

Asparagus Spears & Crème Fraiche, wrapped in Smoked Salmon, dressed on Salad Leaves with a Shallot, Caper & Balsamic Olive Oil

FEGATO ALLA VENEZIANA £4.55

Chicken Livers, sautéed with Onions & White Wine, served on Toasted Wheaten Bread



MAIN COURSE

TOURNEDOS MARI E MONTI £17.95

Medallions of Beef Fillet, layered with Tiger Prawns, set upon a Crouton & finished with a Madeira Sauce

SPIGOLA PUCCINI £12.95

Pan-seared Seabass, with fried Cabbage & Bacon, complimented with a Red Wine Fish Fumée, flavoured with Star Anise & Soya Sauce

The above dishes are served with complimenting side orders



BUON APPETITO!

