

# **ANTIPASTI**

## **MINISTRONE ( V )**

*A blend of fresh garden vegetables and home made pasta in a fresh vegetable brood.*

## **COZZE ALLA MARINARA**

*Fresh West Coast mussels, served in the shell, simmered in a sauce of tomato, shallots, white wine and cream.*

## **ZUPPA DI BUTTERNUT ( V )**

*Thick and hearty butternut soup served with a dash of fresh cream.*

## **ZUPPA DI LENTICCHIE ( V )**

*Green and black lentils sautéed with onions, carrots and celery, and finished off with a hearty vegetable bouion.*

## **ZUPPA DI PECHE**

*Fresh Prawns, calamari tubes and tentacles, west cost mussels and line fish in a tomato base with white wine and a touch of garlic.*

# **PIATTI SECONDI**

## **CONIGLIO IN UMIDO CON POLENTA**

*Slow cooked deboned rabbit in white wine, celery, Calamata olives, carrots, onions and a hint of garlic.*

## **FARAONA ALLA CACCIATORA**

*Guinea fowl stewed with olives, white wine and fresh herbs. Served with polenta.*

## **CODA DI BUE CON POLENTA**

*Roman style braised oxtail with red wine, fresh tomato, and vegetables. Served with polenta.*

## **FILETTO DI SALMONE**

*Fresh Norwegian salmon, grilled to your preference. Topped with a zesty Lemon Butter sauce.*

## **FILETTO A GRANDE VOSTRO PIACERE**

*500g Fillet of prime beef steak served on the bone, grilled to your individual preference. Served with a choice of black pepper, mushroom or herbs and wine sauce.*

## **BISTECCA ALLA FIORENTINA**

*500g T-bone, grilled to your liking. Marinated with fresh herbs, garlic and olive oil.*