



MAIN COURSES

POLLO FANTOZZI 17.90

Chicken breast stuffed with garlic butter
Deep-fried in breadcrumbs

POLLO alla CACCIATORA 17.90

Chicken breast in a white wine & tomato sauce, with
peppers, onions and mushrooms

POLLO BIANCANEVE 17.90

Chicken breast with cream and mushroom sauce

VITELLO con CREMA e FUNGHI 19.90

Veal escalope's, in cream and mushroom sauce

SCALOPPA MILANESE 19.90

Veal escalope fried in breadcrumbs
Served with vegetables or spaghetti

POLLO MILANESE 17.90

Chicken escalope fried in breadcrumbs
Served with vegetables or spaghetti

CALAMARI FRITTI 18.90

Deep-fried squid rings served with salad

BISTECCA alla GRIGLIA 21.90

Grilled sirloin steak

BISTECCA ai FUNGHI 23.90

Sirloin steak in red wine and mushrooms

BISTECCA al PEPE 23.90

Sirloin steak in cream and green peppercorns

AGNELLO alla GRIGLIA 23.90

Grilled lamb cutlets

BATTUTA di MANZO 23.90

Grilled beef with rocket and Parmesan salad

PESCE SPADA 20.90

Grilled swordfish with a rocket, tomato and onion salad

MERLUZZO al FORNO 20.90

Baked fresh cod with olives, herbs and cherry tomatoes

BRANZINO alla GRIGLIA 21.90

Fresh grilled fillet of sea bass

HOUSE SPECIALTIES

LINGUINE all'ASTICE 26.90

Linguine with fresh lobster, white wine and cherry tomatoes
Whole lobster 41.90

SPAGHETTI ai GAMBERI 25.90

Spaghetti with tiger prawns, garlic, white wine & tomato
sauce.

FIORENTINA 30.90

Grilled T-bone steak, cooked to your preference

FISH PLATTER 37.00 per person

A selection of mix cold and hot fishes

SIDES

TOMATO AND ONION SALAD 4.75

ROCKET AND PARMESAN SALAD 5.75

GREEN SALAD 4.75

MIXED SALAD 5.50

BROCCOLI IN GARLIC, CHILLI AND OLIVE OIL 4.75

GREEN BEANS 4.75

SPINACH 4.75

CHIPS 4.75

ALL MAIN DISHES ARE SERVED WITH POTATOES AND VEGETABLES UNLESS STATED OTHERWISE