



# The Italian Job

## MAIN COURSES

*All main course dishes are served with potatoes and vegetables or chips. unless stated*

### STEAK & VEAL

Plain Fillet .....£19.95

**Filetto Diane** .....£21.95

Fillet steak with a diane sauce, made from french mustard, mushrooms, onions, cream, brandy, garlic and wine

**Filetto Rossini** .....£21.95

Fillet steak with a pate. The fillet steak is served on a bread crostino, topped with pate and served with a rich liquor sauce.

**Filetto Al Pepe Nero** .....£21.95

Fillet steak with peppercorn sauce, made from peppercorns, cream and brandy.

**Filetto Dolcelatte** .....£21.95

Fillet steak with a blue cheese sauce and topped with slices of dolcelatte cheese.

**Beef Stroganoff** .....£21.95

Strips of fillet steak cooked with cream, paprika, onions, mushrooms, gherkins and brandy, served with rice.

**Bistecca Metrotel** .....£17.95

Grilled sirloin steak topped with garlic butter.

**Bistecca Al Pepe Nero** .....£18.95

Grilled sirloin steak with peppercorn sauce, made from peppercorns, cream and brandy.

**Steak Diane** .....£18.95

Grilled sirloin steak with a diane sauce, made from french mustard, mushrooms, onions, cream, brandy, garlic and wine.

**Vitello Al Funghi** .....£16.95

Veal escalopes with a cream and mushroom sauce.

**Veal Milanese** .....£16.95

Veal in butter breadcrumbs, panfried and served with spaghetti napoli.

### CHICKEN

**Pollo Volante** .....£16.20

Chicken breast with asparagus, cooked in a wine, garlic and cream sauce.

**Pollo Alla Crema** .....£16.20

Chicken breast in a cream, white wine and mushroom sauce.

**Pollo Pepe Nero** .....£16.20

Chicken breast with a peppercorn sauce, made of peppercorns, brandy and cream.

**Saltimbocca Di Pollo** .....£16.20

Chicken breast topped with ham and cheese topped with a rich cream sauce.

**Pollo Diane** .....£16.20

Chicken breast with a diane sauce, made from french mustard, mushrooms, onions, cream, brandy, garlic and wine.

### FISH

**Sea Bass Meuniere** .....£15.95

Sea bass fillets cooked with white wine, lemon juice, parsley and garlic.

**Sea Bass Provincale** .....£17.50

Sea bass fillets cooked with white wine, garlic and tomato sauce. Topped with king prawns.

**Scampi Fritti** .....£15.00

Deep friend scampi and chips.

