

## SECONDI

### *Huvudrätter*

#### **Merluzzo**

Fillet of cod, hellfish ragout sautéed with Aironi rice from Vercelli in Piemonte, garnished with rind and juice of lemon's from the Amalfi coast.

320

#### **Sogliola Limanda**

Simplicity, clean flavors and fragrances. This is the secret of the Italian cuisine. Butter fried Lemon Sole with lemon, white wine and sautéed spinach.

320

#### **Sogliola classica**

Fresh Sole from the West Coast. Pan grilled and filleted at the table. Served with a mild virgin olive oil from Sicily and sautéed spinach.

430

#### **Costata di Vitello**

Veal t-bone steak of the highest quality.

The pink steak is served plain with a peppery olive oil, and seasonal vegetables.

320

#### **Gran Grigliata del nostro Chef Domenico Lobina**

Chef Domenicos variation on grilled meat.

Lamb racks with broccoli and potato, homemade salsiccia and venison fillet with truffle cream and porcini mushrooms.

340

#### **Il Cervo**

Venison fillet with porcini mushrooms and black truffle cream served with Caponata Siciliana.

340

#### **Coniglio**

Rosemary scented rabbit saddle wrapped in Lardo di Colonnata served on a cream of Cannellini beans.

320

#### **Costolette d'agenllo**

Lamb racks on a bed of cream broccoli topped with shredded Pecorino Gran Riserva del Fondatore from "Il Fiorino".

320

#### **La nostra Bistecca alla Fiorentina**

(minimum 2 persons)

100% Tuscan tradition. Veal T-bone grilled as in Florence - medium rare !!

Served with a variety of seasonal vegetables.

420 p.p.