

## SECONDI

### *Main Courses*

#### **Scorfano in guazzetto**

Redfish fillet with Piennolo tomatoes from the area of the Vesuvius volcano, Taggiasche olives, capers from the Pantelleria Island and bruschetta with our home made Pesto alla Genovese.

410

#### **Sinfonia di mare**

A poetry of aromas and flavours from Italy's southern coast: big wild red shrimp fished in the Mediterranean Sea (green light from the WWF), redfish fillet, mussels, vongole and pachino tomatoes.

410

#### **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.

410

#### **Sogliola classica**

Fresh Sole from the West Coast. Pan grilled and filleted at the table. Served with grilled vegetables with an emulsion of Sicilian virgin oil and a twelve-year balsamic vinegar from Modena IGP.

daily price

#### **Costata di Vitello**

Veal t-bone steak of the highest quality. The pink steak is served plain with a peppery olive oil, and grilled vegetables.

400

#### **Quaglia**

Casserole quail with sautéed porcini mushrooms.

400

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

Chef Domenico's variation on grilled meat. Lamb racks with broccoli, homemade salsiccia and venison fillet with truffle cream and porcini mushrooms.

400

#### **Il Cervo**

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

400

#### **Coniglio**

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

400

#### **Costoletta and Salsiccia di Suino Nero di Calabria**

Grilled pork chop from free-range black pig's from Calabria and salsiccia (fresh sausage) that my grandfather Giovanni Mancini made with wild broccoli.

A delicacy that you must try.

400

#### **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.

530 p.p.