



Sample Special Menu of The Day

Grilled Asparagus and Taleggio Cheese served on a Crusty Tuscan Bread

Frittura di Pesce Crispy fried Prawns, Calamari, Whitebait and Courgette with Garlic Mayonnaise

Grilled **Goat Cheese** with Grilled and Marinated Vegetable and Sweet Balsamic

Whole Dover Sole Meuniere, with White Wine and Capers, Dauphinoise Potatoes and Seasonal Vegetables

Caciucco Alla Livornese, Baked Fish Stew, King Prawns, Squid, Queen Scallops, Razor Clam, Mussels with Cherry Tomato, Garlic and White Wine, Served With Tuscan Bread

Whole **Seabass** Baked in Sea Salt served with Potatoes and Seasonal Vegetables, Salmoriglio Dressing

Grigliata di Pesce, Vapour Grilled Seabass Fillet, Tiger Prawns, Swordfish and Squid, served with Salad Leaves and Salmoriglio Dressing

King Scallops Wrapped in Speck Ham served with Saffron Risotto, Asparagus and Sweet Balsamic

Steamed **Seabass Fillet** with Mussels, White Wine, Garlic, Olive Oil, Spring Onions, Cherry Tomatoes, Carrots and New Potatoes

Grilled **Rib Eye** with Pepper Sauce Dauphinoise Potatoes and Seasonal Vegetables

6oz Grilled Fillet Steak with Brandy and Dolcelatte Cheese Sauce, Dauphinoise Potatoes and Seasonal Vegetables