

C A R N I

PETTO DI POLLO CHEF R85.00
Chicken breasts cooked in brandy, cream of gorgonzola

PAILLARD R85.00
Thinly sliced veal, grilled, lemon, olive oil

FILLET STEAK or RUMP STEAK R98.00
PEPPER NERO Mushroom, garlic, black pepper, cream
DIJON Dijon mustard, Madagascar pepper corns
BALSAMIC Reduced balsamic vinegar, onions, brandy
FOUR CHEESE Four cheeses, spring onions

COSTATA ALL' ANTICA R95.00
Fiorentina steak marinated in rosemary, garlic,
served with porcini mushrooms, spinach

VITELLO PIZZAIOLA R88.00
Veal smothered in napolitana, capers, anchovies, olives, mozzarella

COSTOLETTE DI VITELLO R96.00
Veal cutlets grilled, covered in a reduced balsamic vinegar,
mint and served with polenta

LAMB CHOPS R92.00
Trimmed, grilled and basted with a port and rosemary sauce