

# CARNI

<b>PETTO DI POLLO CHEF</b> Chicken breasts cooked in brandy, cream of gorgonzola	R92.00
<b>PETTO OSTERIA</b> Chicken breasts stuffed with butternut, spinach, feta, rolled in breadcrumbs with honey mustard sauce	R98.00
<b>BABY CHICKEN</b> Oven roasted with lemon and herbs	R98.00
<b>PAILLARD</b> Thinly sliced veal, grilled, lemon, olive oil	R105.00
<b>STEAK (grass fed)</b> 250g Fillet 300g Fillet 300g Rump	R125.00 R140.00 R105.00
<b>FOUR CHEESE</b> Four cheeses, spring onions <b>BALSAMIC</b> Reduced balsamic vinegar, onions <b>PEPPER NERO</b> Mushroom, garlic, black pepper, cream <b>DIJON</b> Dijon mustard, Madagascar pepper corns	
<b>COSTATA ALL' ANTICA (grass fed, 450g)</b> Fiorentina steak marinated in rosemary, garlic, served with porcini mushrooms and spinach	R115.00
<b>VITELLO PIZZAIOLA</b> Veal smothered in napolitana, capers, anchovies, olives, mozzarella	R110.00
<b>VITELLO LIMONE</b> Veal scallops in lemon sauce	R110.00
<b>VITELLO IMPANATO</b> Crumbed veal scallops with mushroom sauce	R115.00
<b>COSTOLETTE DI VITELLO</b> Veal cutlets grilled, covered in a reduced balsamic vinegar, mint and served with polenta	R140.00
<b>LAMB CHOPS (450g)</b> Trimmed, grilled and served with a red wine and mint sauce	R140.00
<b>VITELLO SORRENTO</b> Veal made in a napolitana, white wine, cream and mushroom sauce	R110.00

All main courses served with a choice of starch and vegetables of the day. Additions will be charged accordingly