The Chef's Specials Menu

Steaks

FILETTO AL PEPE VERDE £26 Seared filet mignon with butter and served with creamy green peppercorn sauce

FILETTO DI BUE ROSSINI £26
Seared filet mignon topped with crouton and
pate served with sautéed mushrooms and brandy
sauce

FILETO DI BUE ALLA GRIGLIA £26 Grilled fillet steak

BISTECCA DI BUE ALLA BOSCAIOLA £23 Rib-eye steak served with mushrooms, garlic, courgettes and brandy sauce

CONTROFILETTO ALLA GRIGLIA £23
Grilled rib-eye steak

STRISCE DI MANZO £21

Beef fillet steak thinly slice and simmered in double cream, mustard, button mushroom, homemade beef stock and herbs served with rice

Veal & Lamb Dishes

SALTIMBOCCA ALLA ROMANA £2
Escallops of veal topped with parma ham and
sage finished in butter and white wine sauce

BOCCONCINO DELLO CHEF £23 Veal escallops baked in butter, parma ham, mushrooms, double cream and white wine sauce

VITELLO LIMONE

Veal escallopes cooked in butter, fresh lemon
juice and white wine sauce

VITELLO ALLA MILANESE £23
Veal escallops coated in golden breadcrumbs fried in butter and served with spagnetti Napoli

VITELLO SOLE MIO £:

Veal escallops cooked with garlic, mushrooms,

tomato and white wine and topped with

mozzarella cheese

BRAISED LAMB SHANK £24
In red wine, bdby opnions, mushrooms and herbs

LAMB CUTLETS £23 Served with homey and rosemary souce

SEASONED LAMB CUTLETS £24
With grilled tomato, mushrooms and onion rings

ALL OF THE ABOVE DISHED ARE SERVED WITH ROAST POTATOES OR CHIPS AND VEGETABLES EXCEPT FOR DISHED SERVED WITH RICE

Otello

Authentic | Italian | Cuisine

The Chefs Specials Menu

GLUTEN FREE PASTA ARE AVAILABLE PLEASE ASK YOUR SERVER FOR DETAILS

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The Chef's Specials Menu

Main Course Salads

WARM CHICKEN SALAD

Rogst bregst of chicken pieces with mozzgrella cheese, avocado, pine nues on a bed of mixed lettuce served with mayo

CAESAR SALAD

£17

Chicken or king prowns, lettuce, croutons, anchovies served with Caesar dressing

TOSCAN SALAD

£16

Tomato, avocado, artichokes, crispy bacon and parmesan cheese

Fish & Seafood Dishes

GRILLED SALMON STEAK

£20

With capers and cream souce with roast potatoes and vegetables

PAN FRIED FILLETS OF SEA BASS £23 AND GRILLED PRAWNS

In lobster Bisque squce served with roast potatoes and vegetables

SWORDFISH AL LIMONE

£20

£25

Pan-roasted swordfish with garlic, lemon and white wine squce served with rogst potatoes and vegetables

PAN SEARED SCALLOPS

potatoes

Pan seared fresh breast of chicken with

GRILLED WHOLE SEA BREAM

Served with crispy bason, spinach and creamed

With garlic, chilies, fennels, lemon and white wine served with rogst potatoes and vegetables

CASSOULET FRUTTI DI MARE

Mixed seafood and fresh fish steamed in natural juices and finished with a double cream, parmesan cheese, garlic, gorgonzola cheese, croutons and herbs tomato sauce

LINGUINE WITH TIGER PRAWNS £20 Fresh crab meat chorizo, chilli and tomato squce

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The Chef's Specials Menu

Poultry Dishes

POLLO SOFIA

Pan seared fresh breast of chicken, topped with parma ham and mozzarella cheese with Pinot Grigio and bornato squce

POLLO FIORENTINA

£17

Pan seared fresh breast of chicken topped with spinach and dolce latte cheese served with white wine and cream squce

POLO GIARDINIERA

£17

mushrooms, peppers, garlic and tomato

POLLO TUSCANA

FOOD ALLERGIES & INTOLERANCES

£17

Pan seared fresh breast of chicken with sun-dried tomato and basil

POLLO CREMA

£17

Pan seared fresh breast of chicken with double cream, mushrooms and white wine

POLLO BRUSCHETTA

Pan segred fresh breast of chicken topped with a large garlic crouton and mozzarella cheese served with tomato and onion squce

POLLO FUNGHETTO

£17

Pan seared fresh breast of chicken with mushrooms, garlic, lemon and white wine squce

ALL OF THE ABOVE DISHED ARE SERVED WITH **ROAST POTATOES OR CHIPS AND VEGETABLES**