## The Chef's Specials Menu

Steaks

## Veal \& lamla Dishes

FILETTO AL PEPE VERDE
£26
seared filet mignon with butter and served with creamy green peppercorn squce

FILETTO DI BUE ROSSINI
Seared filet mignon topped with crouton and pabe served with sauteed mushrooms and brandy squce

FILETO DI BUE ALLA GRIGLIA
$£ 26$ Grilled fillet steak

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

CONTROFILETTO ALLA GRIGLIA
Grilled rib-eye steak

## STRISCE DI MANZO

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

SALTIMBOCCA ALLA ROMANA $€ 23$ Escallops of vedl topped with parma ham and sage finished in butter and white wine sauce

BOCCONCINO DELLO CHEF
veal escallops baked in butter, parma ham, mushrooms, double cream and white wine squce

VITELLO LIMONE
veal escallopes cooked in butter, fresh lemon juice and white wine squce

VITELLO ALLA MILANESE
veal escallops coaked in golden breadcrumbs fried in butter and served with spaghetti Napoli

VITELLO SOLE MIO$£ 23$
veal escallops cooked with garlic, mushrooms, tomako and white wine and topped with mo22arella cheese

BRAISED LAMB SHANK
In red wine, baby opnions, mushrooms and herbs
AMB CUTLETS $£ 23$
served with homey and rosemary sauce
SEASONED LAMB CUTLETS
With grilled tomato, mushrooms and onion rings

## Otello

Authentic | Italian | Cuisine

## The Cheres Specials Menu

GLUTEN FREE PASTA ARE AVAILABLE PLEASE ASK YOUR SERVER FOR DETAILS

## ALL OF THE ABOVE DISHED ARE SERVED WITH

 ROAST POTATOES OR CHIPS AND VEGETABLES EXCEPT FOR DISHED SERVED WITH RICE
## The Chef's Specials Menu

## Main Course Salads

WARM CHICKEN SALAD
Roast breast of chicken pieces with mo22arella cheese, avocado, pine nuts on a bed of mixed letruce served with mayo
cAESAR SALAD
Chicken or king prawns, letcace, croutons, anchovies served with caesar dressing

TOSCAN SALAD
Tomato, avocado, arlichokes, crispy bacon and parmesan cheese

## Fish E Seafood Dishes

## GRILLED SALMON STEAK

 With capers and cream sauce with roast potateoes and vegetablesPAN FRIED FILLETS OF SEA BASS $£ 23$ AND GRILLED PRAWNS
In lobster Bisque sauce served with roast potatbes and vegetables

SWORDFISH AL LIMONE E20
Pan-roasted swordfish with garlic, lemon and white wine sacce served with roast potaboes and vegetables

PAN SEARED SCALLOPS £20
served with crispy bason, spinach and creamed potaboes

GRILLED WHOLE SEA BREAM £24 With garlic, chilies, fennels, lemon and white wine served with roast potatoes and vegetables

CASSOULET FRUTTI DI MARE £25 Mixed seafood and fresh fish steamed in natural juices and finished with a double cream, parmesan cheese, garlic, gorgon2ola cheese, croutens and herbs tomato sauce

LINGuINE WITH TIGER PRAWNS £20 Fresh crab meate chorizo, chilli and tomato sauce

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## The Chef's Specials Menu

## Poullisy <br> Dishes

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POLLO SOFIA
£17
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Pan seared fresh breast of chicken, topped with parma ham and moz2arella cheese with Pinot
Grigio and tomato sauce

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

POLO GIARDINIERA
Pan seared fresh breast of chicken with
mushrooms, peppers, garlic and tomateo
pollo TUSCANA
$£ 17$
Pan seared fresh breast of chicken with sun-dried tomato and basil

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

Pan seared fresh breast of chicken topped with a large garlic crouton and mo2zarella cheese served with tomato and onion sauce

## POLLO FUNGHETTO

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

