



## 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