

## Secondi

### **Filetto di manzo con peperonata taleggio e prosciutto crudo**

*Prime Scotch beef fillet steak on balsamic roasted peppers topped with taleggio  
Cheese melt and Parma ham with a red wine and fresh oregano jus £ 24.80*

### **Faraona con erbe miste e limoncello**

*Roasted Guinea fowl breast on wilted garlic spinach topped with a  
Mixed herb and sweet limoncello liquor sauce £ 17.80*

### **Bistecca di cervo con salsa di castagne e funghi**

*Prime venison steak cooked pink on wilted spinach topped with a creamy  
Chestnut and wild mushroom sauce £ 22.60*

### **Petto di anatra con salsa di susine e zenzero**

*Gressingham duck breast cooked pink on wilted pak choi in a plum  
And ginger sauce £ 17.60*

### **Petto di pollo con crema e gamberi**

*Supreme of organic chicken breast with tiger prawns in a dry martini, garlic  
Chervil and cream sauce £ 16.80*

### **Agnello alla brace con caponata e salsa verde**

*Char grilled lamb rump cooked pink with Caponata (Sicilian sweet and  
Sour vegetable stew) and salsa verde £17.80*

### **Bistecca di manzo alla griglia**

*Char grilled prime Scotch rib eye steak £18.60*

marco@milano

*All the above are served with vegetables and potatoes of the day*

*Please inform your waiter of any allergies*