

***Filetto di manzo con guancia di manzo, cipolline e aglio***

*Prime scotch beef fillet steak in a rich red wine sauce topped with braised ox cheek with balsamic baby onions & roasted garlic £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 gorgonzola e olive verdi***

*Prime venison steak cooked pink on spinach in a creamy gorgonzola cheese and green olive sauce £22.80*

***Petto di anatra con salsa di ciliegia e zenzero***

*Gressingham duck breast cooked pink in a rich port, black cherry & ginger sauce on wilted pak choy £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 salsa alla cacciatore e pure di patate***

*Char grilled lamb rump cooked pink in a mushroom chasseur sauce with mash potatoes £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 us if you have any allergies***