

BISTECCHERIA

<p>CHATEUXBRIAND PER DUE (gf)</p>	<p>Chateauxbriand 16oz for 2, fresh grilled asparagus, roast Potatoes, panfried wild mushroom cream sauce.</p> <p>Chateaubriand is a lovely thick-cut tenderloin fillet of beef. It goes through a maturation process of at least 28 days to intensify the flavour and increase tenderness when cooked. Suggest medium rare</p>	<p>£92.00</p>
<p>BISTECCA PER DUE (gf)</p>	<p>Chargrilled panhandle steak 24oz for 2, served medium rare with your choice of two contorni. Choose a sauce for £ 4.50*</p> <p>A Panhandle or tomahawk steak is a bone-in ribeye steak that has been trimmed to resemble the shape of a tomahawk, cut from the beef rib. It's a cut that includes the eye of ribeye, the ribeye cap, and the complexus.</p>	<p>£75.00</p>
<p>MANZO ALLA GRIGLIA (gf)(n)</p>	<p>Chargrilled Ribeye, 10oz honey & parsnip puree, wilted spinach & parsnip crisp</p> <p>Choose a sauce for £ 4.50*</p> <p>Ribeye steak is a cut out meat taken from the cow's beef rib. This primal cut is located along the cow's ribs, with the ribeye typically taken from between the sixth and twelfth ribs.</p>	<p>£35.95</p>
<p>CONTROFILETTO ALLA GRIGLIA (gf)</p>	<p>Chargrilled Sirloin 10oz , Rosemary, garlic & sea salt</p> <p>roast potatoes</p> <p>Choose a sauce for £ 4.50*</p> <p>Sirloin steak comes from the top of the cow's back. It has just the right balance of tenderness and flavour. These cuts are often large and don't have much fat. This cut comes from the loin.</p>	<p>£35.00</p>
<p>FILETTO ALLA GRIGLIA (gf)(n)</p>	<p>Pan fried beef fillet 8oz , honey & parsnip puree, wilted spinach & parsnip crisp</p> <p>Choose a sauce for £ 4.50*</p> <p>The fillet steak, also known as Filet Mignon, is widely regarded as the premium cut. It is from the lower back of the cow which is rarely used meaning the fillet steak is the most tender cut. It is also very lean, with minimal marbling which means that it is not as flavoursome as other cuts.</p>	<p>£39.95</p>
<p>TAGLIATA ALLA TOSCANA (gf)</p>	<p>Seared strips of prime Ribeye dressed with green pepper corn, extra virgin olive oil, sea salt & rosemary oil.</p> <p>Choose a sauce for £ 4.50*</p> <p>Ribeye steak is a cut out meat taken from the cow's beef rib. This primal cut is located along the cow's ribs, with the ribeye typically taken from between the sixth and twelfth ribs.</p>	<p>£35.95</p>
<p>Add Sauce^s</p>	<p>Red wine sauce - Black peppercorn sauce - Mushroom cream sauce</p>	<p>£4.50 each</p>
	<p>Wine suggestion</p>	
	<p>Full body: Brunello di Montalcino, Medium - high tannin - berry, liquorice and leather £125.00 Amarone, rich and dry- low tannic - cherry, coffee and chocolate £110.00 Poggioraso Cabernet Franc, dry - medium tannin, pepper and lovely red fruit £99.00</p>	
	<p>Med body: Chianti Classico Riserva, dry and warm - tannin, oak - cherry and plums £59.00 Barbera d' Alba, dry and fruity - mellow tannin - raspberry and cherry flavours £49.00 Montecarlo Rosso, soft tannin - dry -dark fruit cherry and plums £49.00</p>	