

BISTECCHERIA

CHATEUXBRIAND PER DUE (gf)	Chateauxbriand 16oz for 2, fresh grilled asparagus, roast Potatoes, Porcini mushroom cream sauce. 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	£93.00
FIORENTINA PER DUE (gf)	Chargrilled Fiorentina steak 32oz for 2, served medium rare with your choice of two contorni. Choose a sauce for £ 4.75* A Florentine steak is a thick-cut, bone-in T-bone or porterhouse steak, named for its origin in the Italian city of Florence, traditionally cooked rare over coals. Key features include a T-shaped bone with both fillet and sirloin sections	£93.00
MANZO ALLA GRIGLIA (gf)(n)	Chargrilled Ribeye, 10oz served with wild mushroom & truffle puree, cavolo nero Choose a sauce for £ 4.75* 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.	£37.00
CONTROFILETTO ALLA GRIGLIA (gf)	Chargrilled Sirloin 10oz , Rosemary, garlic & sea salt roast potatoes Choose a sauce for £ 4.75* 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.	£36.00
FILETTO ALLA GRIGLIA (gf)(n)	Pan fried beef fillet 8oz , served with wild mushroom & truffle puree, cavolo nero Choose a sauce for £ 4.75* 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.	£40.95
TAGLIATA ALLA TOSCANA (gf)	Seared strips of prime Ribeye dressed with green pepper corn, extra virgin olive oil, sea salt & rosemary oil. Choose a sauce for £ 4.75* 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.	£37.00
Add Sauce*	Red wine sauce - Black peppercorn sauce - Porcini Mushroom cream sauce - Garlic & parsley butter sauce	£4.75 each

Wine suggestion

Full body:	Brunello di Montalcino, Medium - high tannin - berry, liquorice and leather £130.00 Amarone, rich and dry- low tannic - cherry, coffee and chocolate £115.00 Poggioraso Cabernet Franc, dry - medium tannin, pepper and lovely red fruit £105.00
Med body:	Chianti Classico Riserva, dry and warm - tannin, oak - cherry and plums £64.00 Barbera d' Alba, dry and fruity - mellow tannin - raspberry and cherry flavours £55.00 Montecarlo Rosso, soft tannin - dry -dark fruit cherry and plums £53.00