

## **CARNE- (MEAT)- ALL SERVED WITH VEGETABLES**

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| <b>MANZO AVOCADO</b>   | <b>\$33.50</b> |
| <u>Thin flat</u> medallion of beef eye fillet ( <b>not a thick cut steak</b> )<br>cooked with cream and topped with fresh avocado.   |                |
| <b>MANZO FUNGHI</b>  | <b>\$33.50</b> |
| <u>Thin flat</u> medallion of beef eye fillet ( <b>not a thick cut steak</b> )<br>cooked with a rich mushroom based sauce  |                |
| <b>MANZO MARSALA</b>   | <b>\$33.50</b> |
| <u>Thin flat</u> medallion of beef eye fillet ( <b>not a thick cut steak</b> )<br>cooked with cream, mushrooms, and marsala wine (sweet<br>Italian wine).  |                |
| <b>POLLO FUNGHI</b>  | <b>\$33.50</b> |
| Chicken breast cooked with a rich mushroom based sauce.  |                |
| <b>POLLO MARSALA</b>   | <b>\$33.50</b> |
| Chicken breast cooked with fresh cream and marsala wine<br>(sweet Italian wine).   |                |
| <b>MANZO INVOLTINI</b>   | <b>\$35.50</b> |
| <u>Thin flat</u> medallion of beef eye fillet, ( <b>not a thick cut steak</b> )<br>rolled, crumbed and filled with cream cheese, ham, onions<br>and parsley, cooked in a creamy marsala wine (sweet Italian<br>wine) with mushrooms. |                |
| <b>POLLO CAPRI</b>   | <b>\$35.50</b> |
| Boneless chicken mixed with egg, onions, garlic, and<br>parsley stuffed with camembert cheese, crumbed, deep fried,<br>and topped with a rich mushroom based sauce.  |                |
| <b>BISTECCA AL PEPE</b>  | <b>\$36.50</b> |
| Scotch fillet steak cooked in cream, with ground peppers and<br>brandy.  |                |
| <b>BISTECCA NAPOLI</b>   | <b>\$36.50</b> |
| Scotch fillet steak cooked with red wine and topped with<br>mushroom and napolitana sauce.   |                |
| <b>BISTECCA AL AGLIO</b>   | <b>\$36.50</b> |
| SCOTCH FILLET STEAK COOKED WITH GARLIC.  |                |