

Meat dishes



51. BISTECCA di Vitello con l'osso 450 bakt
T BONE STEAK imported from New Zealand



52. SALSICCIA AI FERRI 250 bakt
HOME MADE GRILLED PORK SAUSAGE

Choice: Chicken breast, Pork steak, New Zealand beef tenderloin (Filetto)

CHICKEN PORK Tenderloin



- | | <u>CHICKEN</u> | <u>PORK</u> | <u>Tenderloin</u> |
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| 53. <u>AI FERRI</u> | 200 b | 200 b | 650 b |
| <i>Grilled</i> | | | |



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| 54. <u>MILANESE (impanata)</u> | 200 b | 200 b | 700 b |
| <i>Bread Cutlet (schnitzel)</i> | | | |



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| 55. <u>MILANESE Valdostana</u> | 240 b | 240 b | 700 b |
| <i>Bread cutlet with ham and cheese</i> | | | |



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| 56. <u>VALDOSTANA (ai ferri)</u> | 240 b | 240 b | 800 b |
| <i>Grilled with smoked cheese and ham</i> | | | |



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| 57. <u>LIMONE</u> | 220 b | 220 b | 800 b |
| <i>Lemon</i> | | | |



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| 58. <u>ZOLA E FUNGHI</u> | 280 b | 280 b | 800 b |
| <i>Blue cheese and mushroom cream</i> | | | |



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| 59. <u>AI PEPE VERDE</u> | 260 b | 260 b | 800 b |
| <i>Green pepper sauce</i> | | | |



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| 60. <u>CREMA DI FUNGHI</u> | 240 b | 240 b | 800 b |
| <i>Cream and mushroom</i> | | | |



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| 61. <u>PIZZAIOLA</u> | 220 b | 220 b | 800 b |
| <i>Tomato sauce and cheese</i> | | | |