

HIT OF THE MONTH

Sweet lamb's lettuce	14.50
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With egg and bacon

Moules et frites	37.00
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Mussels with garlic and onion rings, refined with parsley in a white wine sauce, served with French fries

Cozze al Vino Bianco	33.00
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Mussels with garlic and onion rings, refined with parsley in a white wine sauce

Cozze alla Marinara	34.50
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Mussels tossed with white wine, garlic and diced tomatoes, served in a tomato sauce with oregano

Boiled beef	44.50
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With apple and horseradish sauce, served with rosemary potatoes and vegetables

WINE OF THE MONTH

Montecampo 2019 Ripasso , Superiore	1dl	7.00
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Origin: Italy	75cl	49.00
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The Ripasso is produced using an old, traditional method. It is fermented on the freshly pressed marc of the Amarone grapes. This technique slightly increases the alcohol content and enriches the wine with sugar, glycerine, polyphenolic substances and flavours. The wine matures for 12 months in Slavonian oak barrels and then for a further 6 months in the bottle.