

SECONDI PIATTI

Belvedere on Mains

All mains are served with farm-gate fresh vegetables and salad garnish unless otherwise stated.

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| 1. COSTOLETTE DI AGNELLO ALLA GRIGLIA | 29 |
| Deliciously roasted double lamb cutlets, oven braised with puree of pumpkin and lavished in a smooth and light rosemary butter. | |
| 2. FILETTO CON GAMBERONI | 35 |
| Mouth-watering export quality succulent eye fillet steak accompanied by king prawns. Served with fries, salad and chef's dressing. | |
| 3. FILETTO DI MANZO AL PEPE VERDE | 33 |
| Juicy eye-fillet steak - grilled, then sautéed in a creamy green peppercorn salsa and white wine, served with a garnish of steamed vegetables. | |
| 4. BISTECCA DI MANZO ALLA FIORENTINA | 34 |
| Rib fillet on the bone (our bigger steak) cooked to your liking with choice of brandy, pepper, mushroom, Mornay or Belvedere butter. | |
| 5. PETTO DI POLLO AI FUNGHI E MARSALA | 29 |
| Chicken breast sautéed in a very sweet creamy marsala salsa with freshly-chopped button mushrooms with a garnish of steamed vegetables. | |
| 6. PETTO DI POLLO ALLA PARMIGIANA | 25.5 |
| Succulent breast of chicken wrapped warmly in crispy parmesan and Parsley cheese, topped with chef's creamy avocado sauce. | |
| 7. ANATRA AL ARANCIA | 29 |
| Fried half duck, napped by orange glaze. | |
| 8. PESCE DEL GIORNO | 29 |
| Ocean-fresh fish <i>fillet of the day</i> cooked Mediterranean-style (fresh tomato, capers, olives, white wine garlic parsley). | |
| 9. GAMBERONI ALLA GRIGLIA | 32 |
| King prawns which have been tossed in rosemary, garlic and extra-virgin olive oil, and then grilled in their shells and served with a garnish of steamed vegetables. | |

CONTORNI

Side Dishes

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| 1. INSALATA MISTA | 9 |
| Freshly-tossed mixed seasonal organic and herb salad in extra-virgin olive oil and Balsamic vinegar. | |
| 2. INSALATA DI RUCOLA E PARMIGIANO | 9 |
| A crisp bitter organic rocket salad with strong slices of parmesan shavings and extra-virgin olive oil. | |
| 3. SPINACI SALTATI IN PADELLA | 9 |
| Pan-sautéed spinach lightly tossed in extra-virgin olive oil, garlic, lemon and a hint of chilli. | |

