

# Vita

## ANTIPASTI *starters*

**Beef Bonbons** - Bonbon shaped shredded slow cooked brisket covered in bread crumbs, served with a rich beef and Marsala dip.

**(V) Gnocchi San Marino** - Potato gnocchi served in a garlic, red wine & wild mushroom sauce, gratinated with mozzarella and Parmesan cheese.

**Carpaccio** - Thin slices of raw beef fillet topped with parmesan flakes, olive oil, rocket leaves & lemon drizzle.

**(V) Zuppa di Lenticchie e Verdure** - Cream of fennel and courgettes cooked with red lentils, drizzled with truffle oil.

**Tortino di Bacalao** - Salted cod fish cakes.

## SECONDI PIATTI *main courses*

*All meat dishes served with sauté potatoes and green vegetables*

**Filetto di Salmone** - Pan fried salmon served on a bed of sautéed fennel, topped with a black garlic & asparagus creamy sauce.

**Costela** - Brazilian short ribs slow cooked for over 9 hours in red wine, herbs & lemon.

**Braciola** - Rolled beef filled with oregano, parmesan cheese & mushrooms, slowly cooked in a red wine & tomato sauce.

**Pollo Ripieno** - Chicken breast stuffed with spinach, pancetta and parmesan cheese topped with red onions, garlic & roasted cherry tomato sauce.