

AVAILABLE EVERY WEDNESDAY  
FROM 5:30PM

## STEAK NIGHT MENU

*All our steaks are locally sourced, seasoned with rock salt & freshly ground black pepper, & perfectly cooked to your liking...*

### YOUR CUT

*(Steaks are served with either French fries or chunky chips)*

RIB EYE (280g) £26.90

Represents the best choice for those who prize flavour above all else; for it's well-marbled fat & high degree of tenderness

SIRLOIN (280g) £26.90

Well worked muscle making it slightly less tender; rich with marbling, containing just the right amount of fat to give exceptional flavour

FILETTO (220g) £28.90

A long standing favourite, especially for those who prefer texture over flavour & it's certainly the most lean & tender of all

SURF & TURF £30.90

Sirloin steak with king prawns in lemon, garlic & butter sauce

### SIDE DISHES

SPINACI £3.90

Spinach with garlic & cream

FAGIOLI E SPINACI £4.50

Sauteed green beans, spinach & garlic

INSALATA DELLA CASA £4.00

House side salad

INSALATA DI RUCOLA £4.50

Rocket & parmesan shavings

INSALATA DI POMODORO £3.50

Tomato & red onion

### STEAK SAUCES

Garlic & herb butter - Peppercorn  
Blue cheese - Creamy mushroom

### WINE HALF PRICE

175 ml Glass or Bottle

TREBIANO D'ABRUZZO ~~£20.90~~ £10.45

Dry & light in colour & flavours with a lingering taste of bitter almonds

PINOT GRIGIO ~~£24.90~~ £12.45

Pale straw yellow with hints of gold, lightly aromatic with hints of jasmine & a pleasant, persistent aftertaste

MONTEPULCIANO D'ABRUZZO ~~£20.90~~ £10.45

Ruby red colour, typical vinous, pleasant bouquet, soft, tasty flavours

MERLOT AL GALLI ~~£24.90~~ £12.95

Dark, juicy & fruity, very easy to drink wine

PINOT GRIGIO BLUSH ~~£24.90~~ £12.45

Pale salmon colour, fruity and elegant, delicate and persistent





# PER TUTTI

Ristorante Italiano

