

SECONDI PIATTI

Main Meals

FILETTO DI MANZO

Yorkshire Steaks from Laveracks of Holme on Spalding Moor
With chips and seasonal vegetables or mixed leaf side salad
Choice of sauces; Creamy Diane, mixed peppercorn, Yorkshire blue cheese,
Garlic, tomato and basil or Choritzo

SIRLOIN

15.50

FILLET

22.25

GAMBERONI ALLA SAN PIETRO

11.95

King prawns cooked in vodka, tomato and basil sauce with a hint of Napoli and a risotto timballo

FILETTO DI BRANZINO CROCCANTE

15.95

Pan fried crispy skin fillet of seabass, oven roasted potatoes, vegetables, lemon and parsley butter

RISOTTO GRANCHIO E LIME

10.95

White crab meat in a lime & white wine sauce

RISOTTO RISI E BISI

9.95

Traditional Italian dish of sausages red onion and peas in a creamy risotto

PENNE CARBONARA

9.95

Bacon with egg & a creamy white wine sauce with parmesan & black pepper and ciabatta

LASAGNE

9.50

Our traditional homemade lasagne with garlic ciabatta, and a mixed leaf salad garnish

PENNE BOLOGNESE

9.95

Traditional Bolognese sauce with penne pasta and garlic ciabatta slices

THE GALLERY SALMON AND DILL FISHCAKES

9.50

Lightly smoked salmon, Maris Piper and dill fishcakes, twice cooked chips and salad garnish

THE GALLERY HOMEMADE BURGER

8.75

Made with 100% minced beef and Italian seasoning
in ciabatta bread with red onion, tomato, chunky chips and a mixed leaf garnish

CIABATTA BARI

9.50

Sirloin steak ciabatta

Pan fried minute steak, crispy red onion, basil pesto mayonnaise, chips and a mixed leaf salad

ITALIAN FRITTATA

3 local free range eggs, oven roasted sliced potato and side salad

<i>TREVISO</i>	<i>Parma ham, grated parmesan and Italian herbs</i>	<i>7.95</i>
<i>VENICE</i>	<i>Sun dried tomatoes, grated parmesan and Italian herbs</i>	<i>7.95</i>
<i>PADUA</i>	<i>Pancetta bacon and smoked cheddar</i>	<i>7.95</i>
<i>ROVIGO</i>	<i>Gorgonzola blue cheese and mushroom</i>	<i>7.95</i>