

# TREVI

## Ristorante

### Italiano

## Chef Franco's Specials

### STARTERS

#### **Carpaccio di Tonno**

Tuna with Olive oil, balsamic vinegar, basil & spring onion dressing

#### **Fresh Deep Fried Sprats**

#### **Timbalini di Verdure**

Slices of courgette stuffed with mixed vegetables & topped with a touch of tomato & fresh basil

#### **Cappesante**

Sauté Fresh King scallops with mushrooms, white wine & lemon juice served on toasted brioche bread

#### **Prosciutto, Fichi**

Parmaham & fresh figs

#### **Asparagi alla Milanese**

Fresh grilled asparagus wrapped in ham & topped with parmesan cheese & garlic

#### **Melon & Crayfish Tails**

Served with cocktail sauce

### MAIN COURSES

#### **½ Lobster Linguine**

Fresh lobster sauté with chopped tomato, spring onion, garlic & hint of tomato sauce

#### **Triglia alla Livornese**

Red Mullet with sautéed tomatoes, onion, garlic and fresh thyme

#### **Razza**

Fresh grilled skate wing with black butter & capers

#### **Fresh Grilled Dover Sole**

Served with tartar sauce

#### **Nasello**

Fresh grilled fillet of cod with brandy & lobster sauce

#### **Grouse Di Scozia**

Young Scottish grouse wrapped in bacon with a red wine sauce & served with red current jelly

#### **Roast Wild Duck**

With black cherry sauce