

UNIVERSAL

W I N E B A R

SECONDI

DEL GIORNO

PESCE DEL GIORNO	35
Crispy skin fillet, green beans, almonds, lemon and herb butter	
CONIGLIO CACCIATORE	32.5
Braised milk fed rabbit, tomato, wine, potatoes and herbs	
BAROSSA CHICKEN BREAST	30
Wrapped in pancetta, celeriac puree, steamed greens	
GALLETTO AI FERRI	35
Char grilled spatchcock with Tuscan vegetables.	
PORCHETTA	29.5
Slow braised pork, fennel, watercress, curds and whey sauce	
BLACK ANGUS BISTECCA 350gm	31
Char grilled aged rump, sweet potato mash, spinach, red wine jus, horseradish cream	
AGNELLO	39
Rack of lamb, Sicilian cous-cous, mint and almond sauce	
OSSO BUCO MILANESE	32
Aromatic veal shanks with polenta and gremolata	

