

# ITALIAN MAIN COURSES

- \$ 120 -

“ All of our mains are prepared in Italy with genuine ingredients sourced locally, carefully cooked to keep their specific tastes and packed frozen or with modified atmosphere to preserve their flavours and freshness. Try one of them with the perfect beer pairing.

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INGREDIENTS	RECOMMENDED STYLE BEER PAIRING
Roasted Pork Shank served with potatoes and onions in balsamic vinegar	LAGER
Breaded Chicken Cutlet with mixed italian salad	IPA
Italian Salad (Lettuce, Red Onion, Tomato, Zucchini, Cicory Red, Pepper, with Toasted Bread, Traditional Balsamic Vinegar and Extra Virgin Olive Oil)	BLANCHE
Grilled Vegetables (Tomato, Zucchini, Cicory Red, Pepper, with Toasted Bread, Traditional Balsamic Vinegar and Extra Virgin Olive Oil)	WEISS
Stewed Beef with Roasted Potatoes (Stewed Beef in Traditional Tomato Sauce)	PILSNER
Traditional Country Style Pork Tripe	STRONG ALE
Roasted Pork Porchetta with Roasted Potatoes	PILSNER
Stew Boar in Barolo Wine with polenta	STRONG ALE
Lasagna	PILSNER

\*Service Charge +10%