

D O L C E O C A F F È

Steak Night Wednesdays 6-10pm

Our steaks are from grain-fed British cattle matured and traditionally dry-aged for 28 days, at this point the meat develops its unique flavour and quality.

Steaks

T-bone Steak 12oz	25.95
Fillet Steak 6oz	18.95
Rib-eye Steak 6oz	16.95
Sirloin Steak 6oz	15.95
Rump Steak 6oz	15.95
Tuna Steak	15.95

All served with

- grilled tomato, flat mushroom and onion rings
- salad or peas
- French fries, steak chips or garlic mash potato
- a glass of red or white Sicilian wine or a Moretti beer or soft drink

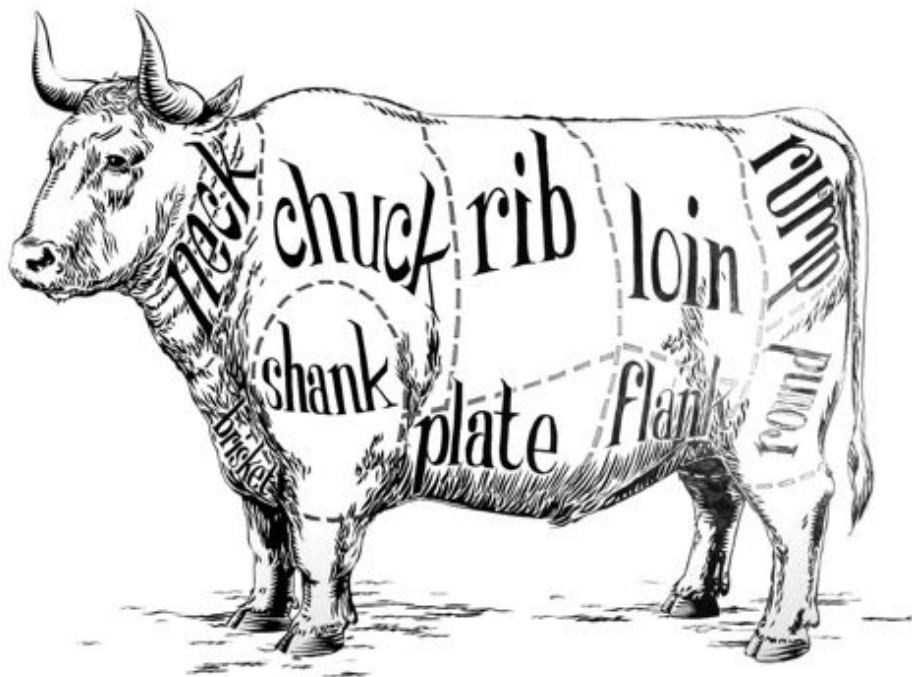
Sauces

Blue cheese Stilton and Dolcelatte sauce	2.50
Garlic Chimmichumi an Argentinian steak salsa with fresh garlic, parsley, chilli and lime	2.00
Peppercorn traditional green peppercorn sauce	2.00
Diane mushroom and onion sauce with a hint of brandy	2.00

Desserts

See our counter for inspiration, freshly made everyday

Pistachio, Chocolate or Vanilla Choc Chip ice cream	3.95
Lemon sorbet	3.50



Sundays

Traditional Roasts with all the trimmings 12 – 6pm