

Steak

8oz FILETTO 29.95
Prime fillet steak, grilled to your preference served with confit tomato, garlic portobello mushroom, roasted new potatoes and seasonal vegetables.

10oz BISTECCA DI RIBEYE 27.95
Prime ribeye steak, grilled to your preference served with confit tomato, garlic portobello mushroom, roasted new potatoes and seasonal vegetables.

**ADD 6 GARLIC BUTTER
KING PRAWNS TO YOUR
STEAK** 6.45

SAUCES

FUNGHI - Chestnut Mushrooms, white wine & cream. 3.85
PEPE - Cracked black pepper and cream. 3.85
DIANE - Shallots, mushrooms, French mustard, Brandy & cream. 3.85
BLUE CHEESE - Gorgonzola, cream & chives. 3.95
GARLIC BUTTER - With freshly chopped parsley. 3.65
SALSA VERDE - Chilled salsa sauce of capers, parsley, basil & lemon juice. 3.65

Garlic Bread

CLASSICO 5.95
Garlic rubbed gluten free pizza base with fresh parsley. ✓

FORMAGGIO 7.45
Gluten free pizza base with garlic & mozzarella. ✓

POMODORO 6.95
Gluten free pizza base with garlic & tomato sauce. ✓

**ALL OF OUR PASTAS ARE AVAILABLE
WITH A GLUTEN FREE ALTERNATIVE**
(excluding raviolis)

**WE OFFER A 10 INCH GF PIZZA BASE FOR ANY
OF OUR PIZZAS OR GARLIC BREADS**
(excluding calzone's)

St. Moritz is pleased to offer a gluten free pasta alternative.
We do use gluten products therefore traces may be found airborne and on our work surfaces. However we do have processes to minimise this but cannot guarantee a 100% gluten free experience. If you have any other dietary requirements please inform your server.



— **GLUTEN FREE** —

Menu

Starters

OLIVES & FETA	7.75
Marinated olives & feta cheese. <i>v</i>	
ZUPPA DEL GIORNO	5.95
Freshly made soup of the day. <i>v</i>	
PORTOBELLO	8.45
Oven-baked portobello mushroom filled with garlic spinach and goats cheese, garnished with pine nuts and fresh basil pesto served on a bed of rocket. <i>v</i>	
GAMBERONI CON CHORIZO	9.95
Seared tiger prawns served in an asturian smoked chorizo, black olives and rich tomato sauce, served with ciabatta bread.	
TAGLIERI SALAME FORMAGGIO	10.45
Selection of Italian meats, artisan cheeses and olives.	
SALMONE CARPACCIO	10.45
Smoked salmon dressed with olive oil, parsley, lemon & capers.	

Salads

INSALATA GIARDINO	5.45
Mixed salad, Italian dressing. <i>v</i>	
INSALATA POMODORO	5.65
Fresh sliced tomatoes, red onions, herb oil. <i>v</i>	
INSALATA CAPRESE	8.75
Buffalo mozzarella, sweet cherry tomatoes & crisp wild rocket drizzled in our classic basil pesto. <i>v</i>	

Mains

RISOTTO CHORIZO	9.05 starter 15.15 main
Arborio rice cooked with shallots, chorizo, red peppers, olives, sun dried tomatoes & garlic in a red wine & tomato sauce. Topped with shaved parmesan.	
RISOTTO VIOLINA	9.05 starter 15.05 main
Roasted red peppers & butternut squash, sundried tomatoes, spinach, rosemary & garlic simmered with creamy Arborio rice. Topped with feta cheese. <i>v</i>	
RISOTTO NERO	9.45 starter 16.25 main
Arborio rice cooked in a nero di sepia ink sauce, with seared tiger prawns, calamari & market fresh fish, white wine & salsa verde.	
RISOTTO DI POLLO FUNGHI	9.55 starter 16.65 main
Arborio rice cooked with shallots, chestnut mushrooms, diced chicken breast, peas, garlic, thyme, cream & wilted rocket.	
MEDAGLIONE DI MANZO	25.95
Tender beef medallions in a chestnut mushroom Madeira sauce served with roasted new potatoes and seasonal vegetables.	
FILETTO STROGANOFF	25.95
Strips of prime beef fillet, mushrooms & onions flamed in a classic brandy & smoked paprika cream sauce. Served with white rice & seasonal vegetables.	
POLLO ST. MORITZ	22.95
Pan-fried chicken breast wrapped in parma ham, served in a rich gorgonzola and chive cream served with roasted new potatoes and seasonal vegetables.	
POLLO CREMONA	22.95
Pan-fried chicken breast cooked in an onion, mushroom, basil pesto and cream sauce served with roasted new potatoes and seasonal vegetables.	
FEGATO CLASSICO	20.95
Grilled calves liver in a rich red wine jus, with sautéed onions, smoked pancetta and sage served with roasted new potatoes and seasonal vegetables.	
BRANZINO	25.95
Pan-fried sea bass fillet served in a light lemon butter sauce with roasted new potatoes and seasonal vegetables.	

