

Al Fresco`s

Appetizers

<i>Pane</i>	£1.50	<i>Focaccia (for 2)</i>	£3.50
Home made and Butter		Pizza base topped with olive oil	
<i>Garlic Bread</i>	£2.50	and rosemary	
<i>Crostino dello chef</i>	£3.95	<i>Focaccia Caprese (for 2)</i>	£5.90
Toasted bread with chefs daily topping		Pizza base topped with freshly sliced	
<i>Bruschetta</i>	£3.00	Tomato & Mozzarella, topped with fresh	
Garlic bread, freshly chopped tomato		Basil and olive oil	
<i>Marinated Olives</i>	£2.20		

Antipasti

Antipasti Freddi (Cold)

<i>Avocado e Gamberetti</i>	£6.60
Succulent prawns and flaked tuna blended together in a light maria rose Served with fresh avocado	
<i>Caprese (v)</i>	£5.50
Mozzarella , Fresh tomatoes and basil	
<i>Prosciutto e Melone</i>	£6.70
Thinly sliced Parma ham served over seasonal melon	
<i>Salmon Affumicato</i>	£6.20
Alfresco`s own Smoked Scottish Salmon Served on a bed of crisp salad leaves	
<i>Pate della Casa</i>	£4.90
Homemade chicken liver pate	
<i>Soup of the Day</i>	£3.00

Antipasti Caldi (Hot)

<i>Gamberoni</i>	£6.90
King Prawns cooked with vodka Spring onion Avocado and lime	
<i>Funghi all`aglio (v)</i>	£4.50
Mushrooms sautéed with white wine and garlic	
<i>Cozze</i>	£5.80
Fresh Mussels cooked with white wine garlic and fresh tomatoes	
<i>Camembert Fritto (v)</i>	£4.90
Deep fried Camembert cheese, served with fruit jelly	
<i>Calamari Fritti</i>	£5.90
Deep fried squid	
<i>Misto di Pesce Sauté</i>	£6.90
A selection of mixed shell fish Sautéed with white wine garlic and a touch of chilli	
<i>Polpette della Casa</i>	£5.90
Homemade meatballs cooked with peas And white wine	

Insalata

<i>Insalata Mista</i>	£2.80	<i>Caesar</i>	£3.60
Mixed leaf salad		Crispy Cos leaves with croutons, Grated parmesan and Caesar dressing	
<i>Rucola</i>	£3.40	<i>Insalata Della Casa</i>	£3.20
Wild rocket topped with balsamic Olive oil and parmesan shavings		Mixed salad with apple, cheese and croutons	

Dried Pasta

Spaghetti Carbonara £7.60

Pancetta, eggs, cream and black pepper

Spaghetti Bolognese £6.90

A classic rich mincemeat and tomato sauce

Spaghetti ai Frutti di Mare £8.90

A selection of mixed seafood in a rich tomato sauce

Penne Dolcelatte £7.90

Dolcelatté, spring onion and fresh tomato

Penne al Salmone £7.90

Pasta tubes with salmon, onions & a touch of vodka in aurora sauce topped with asparagus

Rigatoní Broccoli e Salsiccia £7.70

Pasta tubes with broccoli, garlic, spicy sausage in a cream sauce

Rigatoní della Casa £7.90

Tomato base with Spicy sausage mushrooms

Peas, ham and a touch of cream

Risotto Gamberoní e Zucchine £8.20

Arborio rice with king prawns courgettes and cherry tomatoes

Margherita £6.80

Mozzarella cheese and Tomato

Pollo Funghi £7.60

Chicken and Mushroom

Prosciutto e Ananas £7.60

Ham and Pineapple

Vegeteriana £7.40

Tonno, Acciughe e Olives £7.60

Tuna, anchovies & olives

Bistecca 10oz Sirloin steak £16.90

Filetto 8oz fillet steak £19.40

Florentina 20oz T-Bone £19.90

Vitello al Limone £16.50

Veal scallops with lemons and white wine

Saltinbocca Romana £16.90

Tenderised scallops of veal, topped with Parma ham and sage, pan fried with white wine

Sauces Diane. Pepper. Pizziola £2.00

Egg Pasta

Tortellini Boscaiola £8.30

Fresh pasta stuffed with meat, served with garlic mushrooms, pancetta and tomato sauce

Taglierini Ai Carciofi e Gamberetti £7.90

Ribbon pasta with artichokes, prawns, white wine & pesto sauce

Taglierini Limone £7.90

Ribbon pasta with vodka lemon zest a touch of cream and ribbons of Parma ham

Cannelloni £8.20

Meat filled tubes, topped tomato and white sauce

Lasagna Timballo £8.30

Traditional lasagna with an extra layer of ham, salami & peas

Ravioli ai Funghi Porcini £8.50

Fresh pasta stuffed with wild mushrooms, in a light parmesan and mushroom sauce drizzled with truffle oil

Agnolotti all`Aragosta £8.95

Fresh pasta filled with lobster in a thermidore sauce

Pizza

Salsiccia e Porcini £7.90

Italian sausage and wild mushrooms

Pepperoni £7.40

Calabrese spicy sausage

Salmone Al Fresco £8.50

Smoked Salmon and Avocado

Stagioni alla Romana £8.50

Pepperoni Parma ham Artichoke Mushroom Egg

Carne

Pollo Ripieno £14.20

Chicken breast stuffed with Parma ham cheese and asparagus, with a white wine sauce

Pollo Scozzese £12.80

Breast of chicken served with haggis in a whisky and cream sauce

Agnello Rosmarino £14.90

Char-grilled Lamb cutlets, marinated

With olive oil and rosemary

Pesce

Salmone all`Arancio £13.80

Salmon fillet- white wine orange and tomatoes

Halibut Siciliana £14.30

Halibut steak cooked in a rich tomato sauce with olives anchovies and capers

***Branzino Mediterranea* £15.30**

Sea bass fillets- white wine, black olives, garlic fresh tomatoes and basil

***Fritto Misto di Pesce* £18.90**

A selection of deep fried - king prawns Squid

Sea bass and stuffed Mussels

Dolci

***Gelati Assortiti* £3.20**

Assorted Ice Cream

***Sorbetto Arcobaleno* £3.90**

Lemon Sorbet, Crème de Menthe &

Strawberry sauce

***Fragole* £3.60**

Fresh Strawberries (when in season)

***Banana Split* £3.90**

Vanilla Ice cream, Banana topped with cream
chocolate sauce and nuts

***Banoffee Pie* £4.20**

Biscuit base layered with toffee fudge,

Banana and cream

***Panna Cotta* £3.90**

A delicate smooth set cream with a hint

Of vanilla, topped with caramel sauce

***Profiteroles con Gelato* £3.90**

Chocolate Profiteroles served with ice cream

***Tiramisu* £3.90**

Home made Tiramisu

***Torte Assortite* £3.90**

Cheese cake. (from display)

***Crepe* £3.90**

Pancake with daily choice of filling

***Hot Chocolate Fudge Cake* £4.50**

A moist dark chocolate sponge filled and
topped with chocolate fudge, served with Ice
cream

***Flambé* £7.30**

Banana. Pineapple. Or Crêpe Suzette

Formaggi

***Formaggio* £4.90**

A selection of Italian Cheese

***Port (50ml)* £3.50**

***Vintage Port (50ml)* £4.50**

***Vin Santo (50ml)* £3.00**

Dessert wine

Caffe

***Cappuccino / Espresso* £1.90**

***Coffee (black / white)* £1.70**

***Caffe Latte* £2.20**

***Liqueur Coffee* £4.30**

Your choice of liqueur

***Hot Chocolate* £2.40**

***Tea* £1.30**