



## LA VERA PIZZA ITALIANA

Our pizzaiolo takes great pride in creating a perfectly light and crispy base from dough that he makes fresh every morning

Gluten-free pizza base available for a supplement of £1  
 However please note we cannot guarantee there will not be traces of gluten as we use the same oven and the same work surfaces  
 Vegan mozzarella available on any of our pizzas for a supplement of £1.50

### Margherita 8.00 V

The world famous favourite, tomato and mozzarella

### Napoletana 8.50

Anchovies, olives, capers, mozzarella, tomato and oregano

### Tropicale 8.00

Ham, pineapple, sweetcorn, mozzarella and tomato

### Patatina e Wurstel 9.00

French fries and wurstel frankfurter sausage, mozzarella and tomato

### Contadina 9.00 V

Grilled aubergine, mushrooms, mixed peppers, spinach, red onion, mozzarella and tomato

### Americana 9.00

Pepperoni sausage, mixed peppers, mozzarella, tomato and chilli oil

### Piccante 9.50

Spicy Calabrian salami, pepperoni sausage, mozzarella, tomato and chilli oil

### Quattro Stagioni 9.50

Ham, mushrooms, pepperoni sausage, artichoke, olives, mozzarella and tomato

### Quattro Formaggi 9.50 V

Blue cheese, mozzarella, goat's cheese, soft cheese and tomato

### Fiorentina 9.50 V

Spinach, free range egg, Parmesan shavings, mozzarella and tomato

### Pizza Gusto 9.50

Parma ham, mushrooms, blue cheese, mozzarella, tomato and rocket

### Montanara 9.50

Parma ham, pepperoni, mushroom, sun-dried tomatoes, mozzarella and tomato

### Riccione 9.50

Smoked Parma ham (Speck), mushroom, bacon, mozzarella, tomato and parmesan cheese

### Boscaiolo 9.50

Italian sausage and mushroom

### Calzone Portofino 10.00

Folded pizza stuffed with mixed grilled vegetables and pesto sauce

### Calzone 10.00 V

Folded pizza with mushrooms, artichoke, ham and pepperoni sausage

### Burrata 11.00 V N

Burrata mozzarella, cherry tomatoes, tomato base, rocket and basil pesto

### Bella Italia 11.00

Buffalo mozzarella, Parma ham, cherry tomato with tomato base

### Daniele 11.00 V

Tomato, vegan mozzarella, artichoke, mushrooms, mixed peppers and olives

## TOPPINGS

1.00

Artichoke	Red Onion
Aubergine	Rocket
Black Olives	Spinach
Blue Cheese	Sun-dried Tomatoes
Capers	Sweetcorn
Cherry Tomatoes	Anchovies
Free-range Egg	Pancetta Bacon
Goats Cheese	Pepperoni Sausage
Mixed Peppers	Prosciutto Cotto Ham
Mushroom	Spicy Calabrian Salami
Pineapple	Wurstel Frankfurters

## PREMIUM TOPPINGS

1.50

Bresaola Beef
Bufala Mozzarella
Parma Ham
Smoked Parma Ham (Speck)

## WHILE YOU WAIT, COSE DA CONDIVIDERE

**Bowl of Large Sicilian Olives** 2.00 V

**Garlic And Tomato Pizza Bread** 5.00 V

**Polpettine di Melanzane** 2.50 V

Aubergine and mozzarella stuffed balls coated in breadcrumbs (4 per portion)

**Focaccia Pizza Bread With Rosemary And Olive Oil** 5.00 V

## ANTIPASTI MISTI

**Bruschetta** 5.50 V

Toasted ciabatta topped with fresh tomato, rocket, garlic, basil and olive oil

**Tricolore** 7.00 V

Slices of Buffalo mozzarella, tomato and avocado dressed in olive oil

**Burrata** 8.50 V

Creamy burrata mozzarella served with chilled chargrilled vegetables and drizzled olive oil

**Parmigiana di Melanzane** 7.00 V

Oven-baked aubergines with mozzarella and tomato sauce

**Portobello** 7.00 V

Portobello mushroom baked with goat's cheese, chilli and garlic served with rocket

**Funghi** 5.50 V

Pan-fried mushrooms with garlic

**Prosciutto e Melone** 7.50

Parma ham and melon

**Mozzarella in Carrozza** 7.00 V

Breaded deep-fried mozzarella served with spinach and mango chutney

**Salmone Affumicato** 8.50

Smoked salmon served on rocket with prawns and dill dressing

**Bresaola** 7.50

Dry cured beef served with shaves of Parmesan cheese and rocket salad

**Prosciutto di Parma** 8.50

Slices of parma ham served with creamy burrata mozzarella, rocket and drizzled olive oil

**Antipasto Rustico** (for 2 persons to share) 16.50

Mixed hams and salami, buffalo mozzarella, chilled grilled vegetables, portobello mushroom and marinated baby onions served with focaccia pizza bread

**Antipasto Marinaio** (for 2 persons to share) 20.00

A seafood platter of fried calamari, prawn cocktail, smoked salmon, fresh seafood salad, mediterranean prawns and marinated anchovies served with focaccia pizza bread

## INSALATA

**Chicken Caesar Salad** 8.00 / £10

Sliced chicken breast, iceberg lettuce, croutons and anchovies in caesar dressing with parmesan shavings

**Chef's Salad** 7.50 / 9.50

Parma ham, marinated artichokes, lettuce, rocket, black olives and parmesan shavings in olive oil dressing

## ZUPPA

**Minestrone** 5.50 V

Fresh homemade vegetable soup

**Zuppa di Pesce** 7.50

Home-made fish broth with tomato, mixed white fish, mussels, baby prawns and an Argentinian prawn

**Calamari Fritti** 7.50

Deep fried squid rings

**Pesciolini Fritti** 6.50

Deep fried whitebait

**Sardines pan fried with sea salt** 7.00

**Prawn Cocktail** 5.00

**Avocado with prawns** 6.00

**Insalata di Mare** 8.00

Homemade fresh mixed seafood salad dressed in extra virgin olive oil and lemon

**Gamberoni** 9.00

King prawns pan-fried with garlic, chillies and ginger

**Please speak to your waiter if you have a food allergy, intolerance or sensitivity, regarding ingredients and allergens in our dishes before you order your meal**

Discretionary service at 10% will be added to your bill  
 Please note we are unable to accept cheques. All prices are inclusive of VAT

www.alfresco.restaurant

## MUSSELS

Bought fresh daily until sold out. Main course portions served with French fries.

### Marinara 8.00 / 11.00

Mussels with garlic, white wine, lemon and parsley

### Arrabiata 8.00 / 11.00

Mussels with black olives, garlic, chilli and tomato sauce

### Al Fresco Special 10.00 / 14.00

Mussels with king prawns, squid in tomato, garlic and wine sauce

### Aragosta 19.50

Mussels with half lobster, cherry tomatoes, chilli and garlic

## PASTA E RISOTTO

Gluten-free penne and spaghetti available for a supplement of £1 (15 minutes cooking time required due to different kitchen procedures being used)

Please note we cannot guarantee there will not be traces of gluten as products containing gluten are used throughout our kitchen.

### Penne all'Arrabbiata 8.00

Penne pasta with tomato and chilli sauce

### Rigatoni alle Melanzane 8.50

Pasta tubes with aubergines, olives and tomato sauce

### Penne Portofino 8.50

Penne pasta with oven roasted vegetables and pesto sauce

### Penne Portobello 8.50

Penne with chopped portobello mushrooms, goat's cheese, chilli, garlic, tomato and a dash of cream

### Risotto Verde 9.00

Risotto of peas, broccoli, spinach and parmesan cheese

### Risotto Tartufo e Funghi 10.00

Risotto of mixed mushrooms finished with truffle cream

### Spaghetti Bolognese 9.00

Homemade meat ragù

### Carbonara al Fresco 9.00

Spaghetti with pancetta bacon, egg, parmesan and a dash of cream

### Lasagna al Forno 9.00

Traditional pasta bake with Bolognese and bechamel (20 mins baking time)

### Cannelloni 9.00

Spinach and ricotta cheese filled pasta oven baked in bechamel sauce (20 mins baking time)

### Rigatoni all'Amatriciana 8.50

Pasta tubes with pancetta bacon, onions and tomato sauce

### Tortellini al Fume 9.00

Meat-filled tortellini with pancetta bacon, tomato and a dash of cream

### Spaghetti allo Scoglio 12.50

Spaghetti with mussels, clams, squid, mixed prawns, garlic and tomato sauce

### Spaghetti alle Vongole 11.00

Spaghetti with fresh clams, garlic, cherry tomato, chilli, parsley and white wine

### Fregola del Mare 12.50

Sardinian cous cous type pasta with mussels, clams, squid, mixed prawns, garlic and tomato sauce

### Tagliatelle Asparagi 10.00

Tagliatelle with smoked salmon and asparagus spears in a tomato and cream sauce

### Spaghetti al Gambero e Zucchine 15.00

Spaghetti with langoustines, king prawns, prawns, courgettes and garlic in a tomato and wine sauce

### Tagliatelle Aragosta

#### Half Lobster 18.50

#### Whole Lobster 24.00

Tagliatelle pasta ribbons with lobster, mussels, cherry tomatoes, garlic and a touch of chilli

### Tortelli di Tartufo 12.50

Truffle filled tortelli served with butter and parmesan shavings

## CARNE

All main courses are served with a vegetable selection or mixed salad (except for Pollo e Pane, Vitello Milanese and Stinco del Pastore)

### Pollo alla griglia con spinaci 10.00

Grilled breast of chicken served with spinach

### Pollo al Fresco 10.50

Breast of chicken filled with mozzarella and spinach in a tomato sauce

### Pollo ai Porcini 11.00

Breast of chicken with porcini mushrooms and cream

### Pollo agli Asparagi 11.00

Breast of chicken with blue cheese, cream and asparagus sauce

### Pollo Fegato e Salvia 13.50

Pan fried calves liver with butter and sage

### Fegato Balsamico 13.50

Pan fried calves liver with balsamic vinegar and onions

### Pollo e Pane 12.00

Breaded chicken escalope served with spaghetti (Napoli or Bolognese)

### Vitello Milanese 14.00

Breaded veal escalope served with spaghetti (Napoli or Bolognese)

### Scaloppina Sottobosco 14.00

Veal escalope in a cream and mushroom sauce

### Saltimbocca alla Romana 14.00

Veal escalope topped with parma ham and sage in white wine sauce

### Agnello al Rosmarino 16.00

Grilled lamb chops with garlic and rosemary

### Stinco del Pastore 15.50

Shank of lamb slow roasted in tomato sauce with mixed root vegetables and herbs served on mashed potato

### Carne alla Griglia 20.00

Mixed grill of lamb chop, half ribeye steak, veal escalope and italian sausage

### Bistecche

#### Rib-Eye Steak (10oz) 20.00

#### Fillet Steak (8oz) 22.50

#### T-Bone Steak (21oz) 28.50

Served with a choice of:

#### Alla griglia

Plain grilled

#### Con Pepe

Green peppercorn and cream sauce

#### Con Funghi

Mushroom, cream and brandy sauce

## PESCE

All main courses are served with a vegetable selection or mixed salad (except Gamberoni Sicilia)

### Salmone alla Griglia 14.00

Grilled salmon with rocket and balsamic vinegar

### Salmone al Flamingo 14.00

Salmon fillet with prawns in a cream and tomato sauce

### Stoccafisso 14.00

Roasted cod fillet with sun-dried tomato crust on wilted spinach served with pesto

### Baccala alla Pizzaiola 14.00

Pan-fried cod fillets with capers, oregano, white wine and tomato sauce

### Branzino Aromatico 18.00

Oven-baked whole seabass with rosemary, garlic and lemon

### Orata 15.50

Sea bream fillets with cherry tomato, black olives, coriander and white wine sauce

### Tonno e Sesamo 16.50

Grilled tuna in a dressing of soy sauce, lime, sesame oil and sesame seed served with red chilli and coriander

### Coda di Rospo 16.00

Monkfish with smoked parma ham, cherry tomatoes and thyme in white wine sauce

### Grigliata di Pesce 22.00

Mixed grill of Salmon fillet, Cod pieces, Seabream fillet, monkfish pieces, mixed prawns and a langoustine with garlic, lemon and parsley

### Fritto Misto 16.50

Deep fried king prawns, calamari, sardines and whitebait, and courgette fritters served with freshly made tartare sauce

### Brodetto Adriatico 16.50

Seafood and mixed shellfish in a home-made tomato, garlic and fish broth

### Gamberoni Sicilia 16.50

Shell-on king prawns cooked in a spicy tomato sauce and served with risotto

### Sogliola 22.50

Plain grilled Dover Sole

## FRESH PASTA E GNOCCHI

Handmade daily with the finest "00" flour

### Gnocchi alla Sorrentina 10.00

Potato gnocchi with fresh mozzarella, tomato sauce and basil

### Tortelloni Vegani 12.50

Freshly made vegan tortellini (no egg) filled with shallot and peas served in a tomato and basil sauce

### Ravioli dello Chef 10.50

Spinach and ricotta filled ravioli with blue cheese, cherry tomato, pear, rocket and cream

### Tortelloni del Bosco 10.50

Spinach and ricotta filled ravioli with mushroom and cream sauce

## SIDE ORDERS

£4 per portion

French Fries

Mashed Potato

Sautéed Potato

Sweet Potato Fries

Broccoli

Sautéed Peas and Onions

Sautéed Spinach with Garlic and Parmesan

Polenta Chips

Mixed Salad

Tomato and Onion Salad

Rocket and Baby Spinach Salad with Parmesan Savings

Zucchine Fritte (Courgette Fritters)