

Al fresco
CUCINA ITALIANA

LUNCH MENU

FROM 12.00 -3.00PM

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From delicious antipasti through to our main courses and deserts all of our lunchtime delights are composed with a loving touch and the same dash of passion.

Choose any main course from the menu and pay £6.95 add a starter 2 courses for (9.95) add a dessert 3 courses and pay only (12.95)

ANTIPASTI / STARTER

Bruschetta Classica (v)

Toasted bread topped with chopped marinated tomatoes in extra virgin olive oil, garlic, basil, and oregano.

Garlic Bread (v)

Hand stretched pizza bread with garlic and rosemary.

Zuppa del Giorno (v)

Soup of the day prepared daily with finest & freshest ingredient, served with bread.

Polpette al Sugo di Pomodoro

Homemade meatballs in a rich white wine and tomato ragout topped with melted mozzarella and Parmesan cheese served with homemade rustic bread.

Calamari Fritti

Tender crisp fried fresh squid rings served with salad garnish and our home made tartar mayo.

MAINS

lasagna casereccia

Our fresh made traditional baked layers of fresh pasta sheet béchamel lean mince beef ragout parmesan and mozzarella cheese.

Cannelloni ricotta e spinachi v

Delicate pasta tube filled with spinach and ricotta baked on tomato sauce topped with béchamel and mozzarella cheese.

Penne al Pomodoro v

Penne pasta in our homemade Napoli sauce and basil finished with grated parmesan.

Spaghetti polpette

Spaghetti pasta tossed with homemade meatballs in a rich tomato sauce.

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MAINS

Risotto di Branzino

Pan seared sea bass fillet (1) with herb risotto, roasted cherry tomatoes and pesto finished with a touch of cream.

Pizza margarita (v)

Tomato base, oregano, mozzarella & organic basil.

Pizza Pepperoni Picante

Tomato base, mozzarella Parmesan, and pepperoni from il mondo vecchio.

Pizza Mediterranean (v)

Tomato, mozzarella and roasted Mediterranean vegetables finished with chilli infused olive oil and Parmesan shavings.

Pollo Milanese

Chicken escalope coated in bread crumbs, pan fried in olive oil and set in spaghetti Napoli served with salad garnish & lemon.

Caesar con Pollo alla Grilia

Fresh crisp lettuce topped with char grilled chicken, tangy anchovies granello cheese shavings croutons and our incredible house-made Caesar dressing.

DOLCI / DESSERTS

Cheesecake Monterosa

Mascarpone and sweet ricotta, with layers of delicate sponge. Topped with wild strawberries and redcurrants set on strawberry glaze.

Amaretto Tiramisu

Italian favourite. Savoiardi biscuits sponge fingers soaked in coffee liqueur layered in a light amaretto and mascarpone cream, dusted with cocoa powder.

Bonoffee Pie

Fresh slices of banana on a biscuit base, covered with caramel fresh cream and decorated with chocolate flakes served with cream.

Selection of Italian gelato

3 scoops of your choice

Food described on this menu may contain nuts derivatives of nuts or other allergens. if you suffer from any allergy or food intolerance please notify a member of the Al fresco team who will be pleased to discuss you needs with the duty manager.

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Food Allergies & Intolerances
Should you have concerns about a food allergy or intolerance,
please speak to our staff before you order your food or drink.

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